NINJA Foodi **2-BASKET AIR FRYER**



It's important to read this instructions prior to using your new product for the first time

IMPORTANT SAFEGUARDS HOUSEHOLD USE ONLY, READ ALL INSTRUCTIONS.

When using electrical appliance, basic safety precautions should always

A WARNINGS

1 This appliance can be used by persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervisio or instruction concerning use of the appliance in a safe way and understand the hazards involved.

be followed, including the following:

- 2 Keep the appliance and its cord out of reach of children. DO NOT allow the appliance to be used by children Close supervision is necessary when used near children
- 3 Children should not play with the appliance
- 4 NEVER use electrical socket
- 5 NEVER connect this appliance to an external timer switch or separate remote-control system.
- 6 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.
- o protect against electrical shock DO NOT immerse cord plugs or main unit housing in water or other liquid. Cook only in the basket provided .
- 8 Regularly inspect the appliance and power cord. DO NOT use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 9 DO NOT use an extension cord A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping ver a longer corc
- 10 ALWAYS ensure the appliance is operly assembled before use
- 11 DO NOT cover the air intake vent or air outlet while unit is operating Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 12 Before placing removable basket into the main unit, ensure basket and unit are clean and dry by wiping with a soft cloth
- **13** This appliance is for household use only **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles r boats. **DO NOT** use outdoors. Misuse may cause injury.

14 Intended for worktop use only. Ensu the surface is level, clean and dry. DO NOT move the appliance when in use.

OWNER'S GUIDE

- 15 DO NOT place the appliance near the dge of a worktop during operation.
- 16 DO NOT use accessory attachments not recommended or sold by SharkNinja. Do not place accessories in a microwave, toaster oven, convection oven or conventional oven or on a ceramic cooktop, electric coil, gas burner range or outdoor grill. The use of accessory attachments not recommended by SharkNinia may cause fire, electric shock or injuries
- 17 ALWAYS ensure basket is properly sed before operating.
- 18 DO NOT use the appliance without the removable basket installed.
- 19 DO NOT use this appliance for deep-frving
- 20 DO NOT place appliance on hot surfaces or near a hot gas or electric burner or in a heated oven
- 21 Prevent food contact with heating elements. DO NOT overfill when cooking. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
- 22 DO NOT place items on top of unit t any time
- 23 Socket voltages can vary, affecting the performance of your product. To prevent possible illness use a hermometer to check that your food is cooked to the temperatures
- 24 Should the unit emit black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 25 DO NOT touch hot surfaces Appliance surfaces are hot during and after operation. To preven burns or personal injury, ALWAYS use protective hot pads or insulated oven mitts and use available handles
- **26** Extreme caution must be used when the appliance contains ho food. Improper use may result in personal injury.

- 27 This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way.
- 28 Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edges of tables or counters or touch hot surfaces.
- 29 The basket and crisper plate become extremely hot during the cooking process. Avoid physical contact while removing the basket or plate from the appliance AI WAYS place basket or plate on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- Indicates to read and review instructions to understand operation and use i of product.

31

30 Cleaning and user maintenance

To disconnect, press the power

button to turn off the unit, then

should not be carried out by children

unplug from socket when not in use

and before cleaning. Allow to cool

in or taking off parts and storage.

pads. Pieces can break off the pad

and touch electrical parts, creating

32 DO NOT clean with metal scouring

Maintenance section for regular

TECHNICAL SPECIFICATIONS

maintenance of the appliance.

the risk of electric shock.

33 Please refer to the Cleaning &

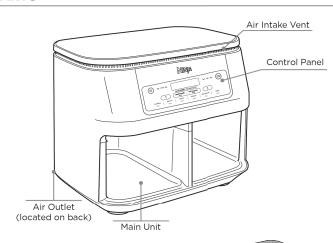
Voltage: 120V~, 60Hz

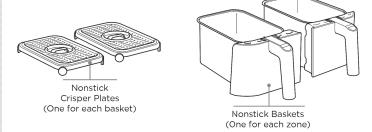
before cleaning, disassembly, putting

- ndicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is 4 ianored
- Take care to avoid contact with hot surface. Always use hand protection to avoid burns.
- For indoor and household use only.

SAVE THESE INSTRUCTIONS

PARTS



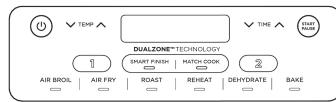




NOTE: Accessories may vary depending on the model. Refer to quick quide, if available

The images shown here are for illustrative purposes only and may be subject to change

GETTING TO KNOW YOUR NINJA® FOODI® 2-BASKET AIR FRYER



When setting time, the digital display shows HH:MM *Not all functions are included on every model

FUNCTION BUTTONS^{*}

AIR BROIL: Add the crispy finishing touch to meals, or melt toppings to create the perfect finish.

AIR FRY: Use this function to give your food crispiness and crunch with little to no oil **ROAST:** Use the unit as a roaster oven for

REHEAT: Warm your leftoyers, with a crispy result.

DEHYDRATE: Dehydrate meats, fruits, and vegetables for healthy snacks.

BAKE: Create decadent baked treats and dessert

OPERATING BUTTONS

der meats and more

(1) Controls the output for the basket on the left.

② Controls the output for the basket on the right.

TEMP arrows: Use the up and down arrows to adjust the cook temperature before or during cooking.

TIME arrows: Use the up and down arrows to adjust the cook time in any function before or during the cook cycle

holding until the times sync together

NOTE: Not all models include all functions.

vill be cooking, while the other zone will be

SMART FINISH button: Automatically

MATCH COOK button: Automatically

unction, temperature, and time,

nt cook times.

START/PAUSE button.

will be dimly lit.

syncs the cook times to ensure both zones finish at the same time, even if there are

natches zone 2 settings to those of zone 1

to cook a larger amount of the same food.

cook different foods using the same

START/PAUSE button: After selecting

temperature and time, start cooking by pressing the START/PAUSE button. To

pause cooking, first select the zone you

POWER BUTTON: The (1) button turns

the unit on and off and stops all cooking functions.

Standby Mode: After 10 minutes of no

nteraction with the control panel, the unit

Hold Mode: Hold will appear on the unit

while in SMART FINISH mode. One zone

will enter standby mode. The Power button

ould like to pause, then press the

BEFORE FIRST USE

- 1 Remove and discard any packaging material from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the baskets and crisper plates in hot, soapy water, then rinse and dry thoroughly. The crisper plates and baskets are the ONLY dishwasher-safe parts. NEVER clean the main unit in the dishwasher

COOKING IN YOUR 2-BASKET AIR FRYER

COOKING WITH DUALZONE™ TECHNOLOGY

DualZone Technology utilizes two cooking zones to increase versatility. The Smart Finish feature ensures that, regardless of different cook settings, both zones will finish ready to serve at the same time

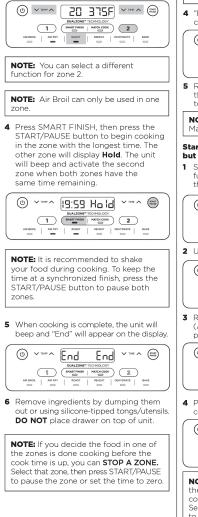
SMART FINISH

To finish cooking at the same time when foods have different cook times, temps, or even functions

- 1 Place ingredients in the baskets, then insert baskets in unit
- 2 Zone 1 will remain illuminated. Select the desired cooking function. Use the TEMP rrows to set the temperature, and use the TIME arrows to set the time.



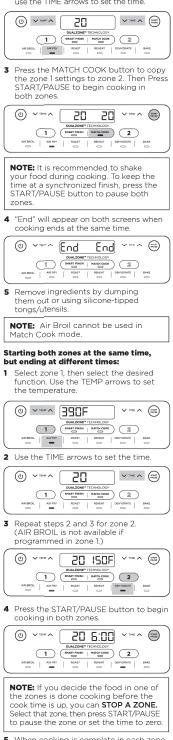
3 Select zone 2, then select the desired cooking function. (AIR BROIL is not available if selected in zone 1) Use the TEMP arrows to set the temperature, and use the TIME arrows to set the time



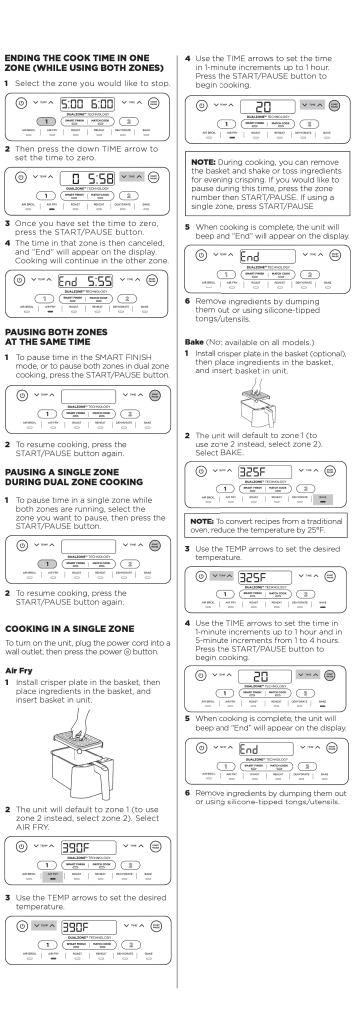
MATCH COOK

To cook a larger amount of the same food, r cook different foods using the same unction, temperature, and time:

- Place ingredients in the baskets, then insert baskets in unit.
- 2 Zone 1 will remain illuminated. Select the desired cooking function. (AIR BROIL is not available with this function.) Use the TEMP arrows to set the temperature, and use the TIME arrows to set the time



5 When cooking is complete in each zone, the unit will beep and "End" will appear on the display. 6 Remove ingredients by dumping



COOKING IN YOUR 2-BASKET AIR FRYER - CONT. Dehvdrate 1 Install crisper plate in the basket (optional). 1 Place a single layer of ingredients in the basket. Then install the crisper plate in then place ingredients in the basket, and insert basket in unit. the basket on top of the ingredients and place another layer of ingredients on the crisper plate Set 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select DEHYDRATE. The default temperature will appear on the display. Use the TEMP arrows to set the desired temperature 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). Select ROAST. (1) ~ TEMP ~ 375F ~ TIME ~ (100) AIR BIOL ARTIFY BOAT **3** Use the TIME arrows to set the time in 15-minute increments from 1 to 12 hours. Press the START/PAUSE button to 3 Use the TEMP arrows to set the desired begin dehydrating. temperature. DUALZONE* TECHNOLOGY 1 (PHARTPHIE) HINTOTOXX 2 AR BBOLI AR PRV ROAST REACT DEPUBLIC BANE 4 When cooking is complete, the unit will 4 Use the TIME arrows to set the time in beep and "End" will appear on the display 1-minute increments up to 1 hour and in 5-minute increments from 1 to 4 hours. () ~ *** ~ End V THE A (SAR) Press the START/PAUSE button to ARE RECIC. ARE FREY ADART INSTALL DEPOSIT begin cooking. BUALZONE" TECHNOLOGY I UMUTITNEH MATCROOK AR BROL ARTINY ROAT REAL AR BROL ARTINY ROAT REAL BASE 5 Remove inaredients by dumping them out or using silicone-tipped tonas/utensils. 5 When cooking is complete, the unit will beep and "End" will appear on the display. Air Broil (Not available on all models.) (1) ~ THE ^ End NOTE: AIR BROIL cannot be used in both zones at the same time. AR GROL ARFPT RESERVENT RE Install crisper plate in the basket, then place ingredients in the basket, and insert basket in unit 6 Remove ingredients by dumping them out or using silicone-tipped AL. tongs/utensils. 1 Install crisper plate in the basket (optional), then place ingredients in the basket, and insert basket in unit. 2 The unit will default to zone 1 (to use Ab zone 2 instead, select zone 2). Select AIR BROIL. 2 The unit will default to zone 1 (to use zone 2 instead, select zone 2). 3 Use the TEMP arrows to set the desired Select REHEAT. temperature. (1) × TOP ^ (375F ✓ THE ∧ (100) ASE RECK AFFEV ROAT SEARCH SEA **3** Use the TEMP arrows to set the desired 4 Use the TIME arrows to set the time in temperature. 1-minute increments up to 30 minutes. Press the START/PAUSE button to (1) Y THE A (1) Y THE A (1) Y THE A (1) Y begin cooking. DULIZORET FECHNOLOGY BALET FREH MATCH COCK BALET FREH MATCH COCK BALET RESULT DEVICENTE BALE DULADORET TECHNOLOGY 4 Use the TIME arrows to set the time in 1-minute increments up to 1 hour. Press the START/PAUSE button to 5 When cooking is complete, the unit will begin reheating. beep and "End" will appear on the display. () ~ End V THE A SANT 5 When reheating is complete, the unit will beep and "End" will appear on the display. 6 Remove ingredients by dumping them out or using silicone-tipped tongs/utensils AR BROL ARTERY ROLT BOHT 6 Remove ingredients by dumping them out or using silicone-tipped tongs/utensils.

Roast

Reheat

CLEANING YOUR 2-BASKET AIR FRYER

The unit should be cleaned thoroughly after every use Unplug the unit from the wall outlet before cleaning

| Part/Accessory | Cleaning Method | Dishwasher Safe? |
|----------------|--|------------------|
| Main Unit | To clean the main unit and the control panel, wipe them clean with a damp cloth. | Νο |
| | NOTE: NEVER immerse the main unit in water or any other liquid. NEVER clean the main unit in a dishwasher. | |
| Crisper Plates | The crisper plates can be washed in the dishwasher or by hand. If hand-washing, air-dry or towel-dry all parts after use. | Yes |
| Baskets | The baskets can be washed in the dishwasher or by hand. If hand-washing, air-dry or towel-dry all parts after use. *To extend the life of your basket, we recommend hand-washing them. | Yes* |

If food residue is stuck on the crisper plates or baskets, place them in a sink filled with warm, soapy water and allow to soak

HELPFUL TIPS

- 1 For consistent browning make sure ingredients are arranged in an even layer on the bottom of the basket with no overlapping. If ingredients are overlapping, make sure to shake them halfway through cooking.
- 2 Cook temperature and time can be adjusted at any time during cooking. Simply select the zone you want to adjust, then press the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.
- 3 To convert recipes from a traditional oven, reduce the temperature by 25°F Check food frequently to avoid overcooking.
- 4 Occasionally the fan from the air fryer will blow lightweight foods around. To alleviate this, secure foods (like the top slice of bread on a sandwich) with wooden toothpicks.

5 The crisper plates elevate ingredients. in the baskets so air can circulate under and around ingredients for even, crisp results.

- 6 After selecting a cooking function, you can press the START/PAUSE button to begin cooking immediately. The unit will run at the default temperature and time.
- 7 For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as desired to achieve the preferred level of crispiness.
- 8 For best results, check progress throughout cooking and remove food when desired level of brownness has been achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.
- 9 For best results, remove food directly after the cook time is complete to avoid overccoking.

TROUBLESHOOTING GUIDE

- How do I adjust the temperature or time while using a single zone? When a single zone is running the time or temperature can be adjusted at any time by pressing the up/down arrows.
- · How do I adjust the temperature or time while using both zones? Select the desired zone, then use the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.
- Can I cook different foods in each zone and not worry about cross contamination? Yes, both zones are self-contained with separate heating elements and fans.
- How do I pause or stop one zone when using both zones? Select the zone you want to pause or stop, then press the START/PAUSE button.
- Are the baskets safe to put on my countertop? The baskets will heat up during cooking. Use caution when handling, and place them on heat-safe surfaces only. DO NOT place the baskets on the top of the unit.

• When should I use the crisper plate?

Use the crisper plate when you want food to come out crispy. The plate elevates the food in the basket so that air can flow under and around it to cook ingredients evenly.

Why didn't my food cook fully?

Make sure the basket is fully inserted during cooking. For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the basket with no overlapping. Shake basket to toss ingredients for even crispiness. Cook temperature and time can be adjusted at any time during cooking. Simply use the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.

Why is my food burned?

For best results, check progress throughout cooking and remove food when desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.

Why do some ingredients blow around when air frying?

Occasionally, the fan from the air fryer will blow lightweight foods around. Use wooden toothpicks to secure loose lightweight food, like the top slice of bread on a sandwich

TROUBLESHOOTING GUIDE - Cont.

• Can I air fry wet, battered ingredients?

Yes, but use the proper breading technique. It is important to coat foods first with flour, then with egg, and then with bread crumbs. Press breading firmly onto the battered ingredients, so crumbs won't be blown off by the fan

• Why did the display screen go black?

The unit is in standby mode. Press the power button to turn it back on.

Why is the unit beeping?

Either the food is done cooking, or the other zone has started cooking.

• Why is there an "E" message on the display screen?

The unit is not functioning properly. Please contact a service center

Why did a circuit breaker trip while using the unit?

The unit uses 1690 watts of power, so it must be plugged into an outlet on a 15-amp circuit breaker. Using an outlet on a 10-amp breaker will cause the breaker to trip. It is also important that the unit be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the unit is the only appliance plugged into an outlet on a 15-amp breaker

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The Refurbished Product Service Center offers the following WARRANTY to the ORIGI-NAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the Refurbished Product Service Center will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise

This warranty gives the consumer specific legal rights and they may also have other rights which varv from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center 13225 Marguardt Avenue Santa Fe Springs, CA 90670.

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to www.ConsumerServiceRefurbish.com or call the Refurbished Product Service Center at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center,

Att: Customer Service Department 13225 Marquardt Avenue Santa Fe Springs, CA 90670

Your unit will be promptly repaired and returned to you. We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

Owner's Information

(Keep for your permanent records)

| DRESS: | |
|--------|------------------|
| -Y: | STATE: ZIP CODE: |
| ONE: | E-MAIL: |
| DDEL: | _ SERIAL NO.: |

