FOODI[™] SMART XL **PRO AIR OVEN OWNER'S GUIDE**

Recipe book is not included

804106669A

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 BEFORE USE

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions prior to using the en and its accessories
- 2 This appliance can be used by persons vith reduced physical, sensory or me capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 3 If food contents were to catch fire during cooking **DO NOT** open the oven door If you can safely do so, unplug the
- DO NOT throw water onto the fire. Food contents may contain grease and water may cause fire growth.
- . If fire were to emit from the oven door, call the fire department immediately.
- DO NOT use the oven after it has xperienced a fire, it may have been damaged and present a risk of fire or shock
- 4 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking
- 5 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your oven.
- 6 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 sk of people tripping over a longer cord. 7 NEVER use outlet below counter level
- 8 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
- ed near childrer 9 DO NOT let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
- 10 NEVER leave the oven unattended while
- 11 DO NOT place any object directly onto the heating elements and DO NOT cover crumb tray or any part of the oven with aluminum foil. This will cause the oven to overheat or cause a fire.
- 12 DO NOT use the oven with the crumb prrectly installed. Crumb trav MUST be placed below lower heating
- 13 To protect against electrical shock DO NOT immerse cord, plugs, or main nit housing in water or other liquid.
- 14 DO NOT use the oven with damage to the power cord or plug. Regularly inspect the oven and power cord. If the oven malfunctions or has been damaged in any way, immediately stop use and call a Service Center
- 15 DO NOT cover the air intake vents or air outlet vents while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 16 DO NOT insert anything in the ventilation
- and do not obstruct them 17 DO NOT place items on top of
- while unit is operating except for authorized recommended Ninia accessories.
- 18 Before placing any accessories into the oven ensure they are clean and dry.
- 19 Intended for countertop use only. DO NOT place the oven near the edge of a countertop, or on or near a hot gas r electric burner. Ensure the surface is evel, clean and dry. 20 This oven is for household use only
- **DO NOT** use this oven for anything other than its intended use. Misuse mav cause iniurv.
- 21 DO NOT store any materials, other than supplied accessories, in this oven when not in use.

- 22 DO NOT use outdoors. DO NOT use in oving vehicles or boats.
- 23 DO NOT use accessory and attachments not recommended or sold by SharkNinja. 24 When using this oven, provide adequate space (at least 1 inch above and on all
- sides) for air circulation 25 A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, or the like wher in operation. **DO NOT** place anything on
- the oven during operation. 26 This oven has a tempered glass door and is more resistant to breakage. Avoid cratching door surface or nicking edges
- 27 DO NOT place anything directly or heating elements and DO NOT use the oven without a wire rack or air fry sket installed.
- 28 DO NOT spray any type of aerosol spray avoring inside the oven while cooking 29 Use caution when inserting and removing anything from the oven, especially when hot.
- **30** Outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 31 Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.
- 32 Oversize foods or metal utensils MUST NOT be inserted in a toaster oven, as the may create a fire or risk of electric shock
- the exception of parchment paper, **33** \ DO NOT place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.
- 34 Extreme caution should be exercised when using containers constructed of any materials other than metal or glass. 35 DO NOT touch hot surfaces. Oven
 - surfaces and glass door are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use ilable handles.
 - 36 Spilled food can cause serious burns Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.
 - 37 Please refer to the Cleaning & Maintenance section for regular maintenance of the oven.
 - 38 Cleaning and user maintenance shall not oe done by children
 - 39 Allow to cool completely before cleaning and moving for storage.
 - 40 When not in use, turn any control to 'off', then unplug. Grasp the plug by the body and pull from the outlet. NEVER unplug grasping and pulling flexible cord.
 - 41 DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
 - 42 DO NOT use the oven as a source of leat or for drving
 - 43 This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged. please contact a Service Center.
 - 44 To prevent possible illness, ALWAYS use an external food thermo check that your food is cooked to the nded temperatures.
 - 45 DO NOT place hands near thermometer or cord when in use to prevent burning or scalding. Thermometer will be hot. Use either oven mitts or tongs to remove thermometer from food and unit
 - 46 The thermometer DOES NOT replace an external food thermometer. Use external food thermometer to check that food is cooked to recommended temperatures

Indicates the presence of a hazard that can cause personal injury, death or A substantial property damage if the warning included with this symbol is ignored. Take care to avoid contact with hot surface. Always use hand protection to

 $\left\{ \begin{array}{c} \left\{ \right\} \right\}$ For indoor and household use only.

SAVE THESE INSTRUCTIONS

PARTS

- A Main Unit (attached power cord not shown)
- (B) Air Fry Basket Install when using the air fry function. Hand-wash
- commended. **C** Roast Tray Fits on top of the sheet pan to catch grease below roasted
- or air fried foods to reduce smoke and grease splatter Hand-wash only **D** Sheet Pan(s)
- Place on top of the wire rack. Hand-wash only. Additional sheet pan is not available on all models.
- **E** 2 Wire Racks Use on its own or place the
- sheet pan on top. Hand-wash recommended.
- (G) Foodi™ Smart Thermometer
- (F) Removable Crumb Tray (already installed in unit) Must remain installed when the

oven is in use. Hand-wash only

IMPORTANT: Place crumb tray below lower heating elements. DO NOT slide into any rack positions.

COMMON-SENSE PRACTICES/GOOD HABITS:

- DO NOT leave your toaster oven unattended while making food. If possible, unplug the
 oven while not in use to eliminate the possibility of accidents occurring.
- Have a fire extinguisher or fire containment blanket handy in a safe, known location. If you
 don't have a fire extinguisher, douse the flames with baking soda until they are put out.
- If a fire occurs and the food in the oven is not greasy, immediately unplug the unit and douse the flames with water until the fire is extinguished. DO NOT use water if grease is present, since it could make the fire worse. Use baking soda instead.

NOTE: Accessories may vary depending on the model. Refer to guick guide, if available

ACCESSORY PLACEMENT



The oven has 4 available rack positions where your accessories can slide into the unit (see image above). When you select a function, the corresponding rack number(s) will illuminate on the control panel. The numbers on the control panel (see Fig. 1) will coincide with those on the interior of the unit.

BEFORE FIRST USE

- 1 Remove and discard any packaging material.
- 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 air fry basket, sheet pan, wire rack, roast tray, and removable crumb tray in warm, soapy water, then rinse and dry thoroughly, **DO NOT** put sheet pan, roast tray removable crumb tray in the dishwasher. Finishes may degrade. NEVER submerse the main unit in water.

We recommend placing all accessories inside the oven and running it on Air Roast at 450°F for 20 minutes without adding food. This removes any residues. This is completely safe and not detrimental to the performance of the oven.

NOTE: The accessories are hand-wash recommended. The air fry basket and wire racks he put in the dishwasher, but may wear more quickly over ti



BROII

TOAST

BAGEL

NOTE: The oven's technology leads to faster cooking. Always monitor your food to prevent over cooking. On convection functions Whole Roast, Air Roast, and Air Fry, time by 30% and temperature by 25°F (14°C).

THERMOMETER MODE DISPLAY

ite cookies to cakes

- A. **C** (Thermometer): Illuminates when thermometer mode is enabled by plugging in the thermometer ther pressing the PRESET or MANUAL button
- B. DONENESS display: Shows the different doneness levels when in thermometer mode

USING THE CONTROL PANEL

WHOLE ROAST

AIR ROAST

AIR FRY

(1)

(U)

Press the TEMP/SHADE +/- buttons to select doneness. (Some models apply)

CONTROL PANEL DISPLAY & OPERATING BUTTONS 3 SLICES: Illuminates when using the

- 1 (Power) button: Press to turn the unit
- 2 PREHEAT: Flashes when the unit is preheating.

Well Done (160°F)

oast or Bagel function to designate number of slices. 4 Time display: Shows the cook time The time will count down when cooking is in progress

REHEAT: Heat leftovers without over cooking

C. TARGET: Illuminates when using

ermometer to show target

D. CURRENT: Illuminates when using

temperature of thermometer

mometer to show curren

temperature.

2

(3)

(4)

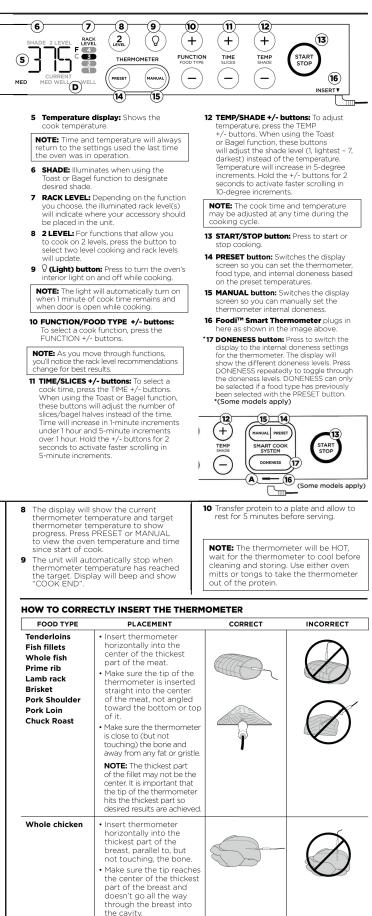
The image shown here is for illustrative purposes only and may be subject to change. The actual descriptions of control panel and their locations may vary. depending on the model

SING THE FOO		Beef/Lamb	Rare (120°F)		
HERMOMETER	L		Medium Rare (130°F)		
efore First Use			Medium (140°F)		
	rmometer jack is free of he cord is free of knots		Medium Well (145°F)		
efore plugging i			Well Done (155°F)		
Then unwind th	ermometer from storage. The cord from the cord the thermometer on the	NOTE: Default Preset doneness is automatically set to medium. If selecting the MANUAL button, use the bel recommended internal cook temperatures.			
Plug the therm Push firmly on	ometer into the jack. the plug until it cannot				
go into the jack the plug click in	any further and you hear	FOOD TYPE:	PRESET DONENESS TO		
	er icon on the display	Fish	Medium Rare (120°F)		
will illuminate or	nce the thermometer is		Medium (130°F)		
	the thermometer mode essing the PRESET or		Medium Well (140°F)		
MANUAL butto	n. Select the desired cook		Well Done (150°F)		
function (e.g., W cook temperatu	(hole Roast) and change	Chicken/Turkey	Well Done (165°F)		
cook temperatu		Pork	Medium Rare (130°F)		
	no need to set a cook		Medium (140°F)		
	will automatically turn		Medium Well (150°F)		
	has finished cooking.		Well Done (160°F)		
		Beef/Lamb	Rare (120°F)		
	and use the FUNCTION select your desired food		Medium Rare (130°F)		
type and the TI	EMP +/- buttons to set		Medium (140°F)		
the internal dor (Rare through)	neness of your food		Medium Well (145°F)		
(Rare through '	wen).		Well Done (155°F)		
FOOD TYPE: Fish	PRESET DONENESS TO: Medium Rare (120°F) Medium (130°F)	selected coo close the hoo begin prehea	-		
	Medium Well (140°F)		: is preheating, insert eter horizontally into the		
	Well Done (150°F)	center of the	thickest part of the		
Chicken/Turkey	Well Done (165°F)		ein. Refer to the art for further		
Pork	Medium Rare (130°F)		r placement instructions.		
	Medium (140°F)		it has preheated and		
	Medium Well (150°F)		os, open the door, place erted thermometer in		

the unit, and close the door over the

Indicates to read and review instructions to understand operation and use of product.





NOTE: DO NOT use the thermometer with frozen protein or for cuts of meat 1 inch thick

USING YOUR FOODI™ SMART XL PRO AIR OVEN - CONT.

WHEN TO USE THE ROAST TRAY

Use Roast Tray on Sheet Pan when cooking on convection functions (such as Whole Roast, Air Roast, and Air Fry), or with greasy foods like: whole chicken, chicken wings, bacon, marinated meats, or oiled vegetables



Canola Avocado Refined coconut Vegetable Grapeseed

Margarine Olive oil Butter

The unit may produce smoke when cooking on a hotter setting than what is recommended.

USING THE COOKING FUNCTIONS WITH RACK LEVELS

As you select a cook function, the control panel will illuminate the recommended rack height(s). The chart below outlines these recommendations along with the suggested accessories. For best results, use only the recommended accessories for a given function and remove others from the oven

	WHOLE ROAST		AIR ROAST		AIR FRY		BAKE	
	1 Layer	2 Layers	1 Layer	2 Layers	1 Layer	2 Layers	1 Layer	2 Layers
LEVEL 4		Air Fry Basket				Air Fry Basket		
LEVEL 3			Roast Tray on Sheet Pan	Air Fry Basket	Air Fry Basket		Sheet Pan on Wire Rack	Accessory on Wire Rack
LEVEL 2						Roast Tray on Sheet Pan		
LEVEL 1	Roast Tray on Sheet Pan	Roast Tray on Sheet Pan		Roast Tray on Sheet Pan	Roast Tray on Sheet Pan*			Accessory on Wire Rack

NOTE: When cooking greasy, drippy foods on one level, place the Sheet Pan on ne Wire Rack below to catch the drippings. Alternatively, use the Roast Tray on top of the Sheet Pan.

	DEHYDRATE		BROIL TOAS		BAGEL	REHEAT	PIZZA	
	1 Layer	2 Layers	1 Layer	1 Layer	1 Layer	1 Layer	1 Layer	2 Layers
LEVEL 4		Air Fry Basket						
LEVEL 3	Air Fry Basket		Roast Tray on Sheet Pan	Wire Rack	Wire Rack	Wire Rack	Wire Rack	Wire Racl
LEVEL 2		Sheet Pan						
LEVEL 1								Wire Racl

NOTE: Always place Sheet Pan on Wire Rack, DO NOT place directly on heating elements.

USING THE COOKING FUNCTIONS

To turn on the unit, plug the power cord into an outlet and press the Φ button. The unit will automatically turn off after 10 minutes of inactivity.

Whole Roast

- 1 To select the function, press the function +/- buttons until WHOLE ROAST brightly illuminates. The default time and temperature settings will display. When cooking 2 layers, select the 2 LEVEL button so that "2 LEVEL" appears on the display.
- 2 Press the TIME/SLICES +/- buttons to select a cook time up to 4 hours.

NOTE: If cooking for 1 hour or less, the clock will count down by minutes and seconds. If cooking for more than 1 hour, the clock will count down by hours and minutes.

3 Press the TEMP/SHADE +/- buttons to select a temperature between 250°E-450°E

4 Press START/PAUSE to begin preheating.

NOTE: Food cooks faster when using the Whole Roast function so refer to cook charts in the Inspiration Guide for more guidance on cook times and temperatures

- 5 Place ingredients on the roast tray or directly on sheet pan. When the unit beens to signify it has preheated, immediately place roast tray on the sheet pan on the vire rack on Level 1. Close oven door. When cooking on 2 levels, place the sheet oan on Level 1 and use the air fry basket as the second laver on Level 4.
- **NOTE:** The timer will start counting own as soon as the unit has preheated f ingredients are not ready to go into the ven, simply press the TIME +/- buttons to add more time.

6 When cook time is complete, the unit vill beep and "COOK END" will appear on the display.

Air Roast

- To select the function, press the function +/- buttons until AIR ROAST brightly illuminates. The default time and temperature settings will display. When cooking 2 layers, select the 2 LEVEL button so that "2 LEVEL" appears on the display.
- 2 Press the TIME/SLICES +/- buttons to select a cook time up to 4 hours.

NOTE: If cooking for 1 hour or less, the clock will count down by minutes and seconds. If cooking for more than 1 hour, the clock will count down by hours and minutes.

- 3 Press the TEMP/SHADE +/- buttons to select a temperature between 250°E-450°E
- 4 Press START/PAUSE to begin preheating.

NOTE: Food cooks faster when using the ir Roast function, so refer to cook charts in the Inspiration Guide for more guidance on cook times and temperatures

5 Place ingredients on the sheet pan. When the unit beeps to signify it has preheated, immediately place the roast tray on sheet pan on the wire rack on Level 1. Close oven door. When cooking on 2 levels, place the sheet pan on Level 1 and use the air fry basket as the second layer on Level 3.

NOTE: The timer will start counting down as soon as the unit has preheated. If ingredients are not ready to go into the ven, simply press TIME +/- buttons to add more time

6 When cook time is complete, the unit will beep and "COOK END" will appear on the display.

Air Fry

- 1 To select the function, press the function +/- buttons until AIR ERY brightly illuminates. The default time and temperature settings will display. When cooking 2 layers, select the 2 LEVEL button so that "2 LEVEL" appears on the display
- 2 Press the TIME/SLICES +/- buttons to select a cook time up to 4 hours. 3 Then press the TEMP/SHADE +/- buttons
- select a temperature between 250°F-450°F

4 Press START/PAUSE to begin preheating.

NOTE: Food cooks faster when using the Air Fry function. Refer to Air Fry Chart in the Inspiration Guide for more guidance on cook times and temperatures

- 5 Place ingredients in the air fry basket and roast tray with sheet pan. If ngredients are fatty, oily, or marinated, place the basket on the sheet pan. Use
- air fry basket for dry ingredients. 6 When the unit beeps to signify it has preheated, immediately slide the basket nto the rack level(s) designated on the control panel. If also using the sheet pan, slide both into the oven at the same time, with the basket in the upper rack and the pan on the wire rack
- beneath the basket. Close oven door. 7 When cook time is complete, the unit will beep and "COOK END" will appear on the display.

NOTE: The timer will start counting down as soon as the unit has preheated. If ingredients are not ready to go into the oven, simply press the TIME +/buttons to add more time.

Bake 1 To select the function, press the

- function +/- buttons until BAKE brightly illuminates. The default time nd temperature settings will display. When cooking 2 lavers, select the 2 LEVEL button so that "2 LEVEL" appears on the display.
- 2 Press the TIME/SLICES +/- buttons to select a cook time up to 4 hours.

NOTE: If cooking for 1 hour or less, the clock will count down by minutes and seconds cooking for more than 1 hour, the clock will count down by hours and minutes.

- 3 Press the TEMP/SHADE +/- buttons to select a temperature between 180°F-450°F.
- 4 Press START/PAUSE to begin preheating. 5 Place ingredients on the sheet pan, air
- fry basket, cake pan, or casserole dish. When the unit beeps to signify it has oreheated, immediately place the sheet pan on the wire rack. Close oven door.

NOTE: The timer will start counting down as soon as the unit has preheated ingredients are not ready to go into the oven, simply press the TIME +/outtons to add more time

- 6 During cooking, you can turn on the light 9 to check on progress.
- 7 When cook time is complete, the unit will beep and "COOK END" will appear on the display.

NOTE: For best results with baked goods such as cookies, line the Ninja® Sheet Pan with parchment paper.

Dehvdrate

NOTE: The unit does not preheat in Dehydrate mode

- To select the function, press the function +/- buttons until DEHYDRATE brightly illuminates. The default time and temperature settings will display. When dehydrating 2 layers, select the 2 LEVEL button so that "2 LEVEL" appears on the display
- select a dehydrate time up to 24 hours.
- to select a temperature between 85°E-200°E

ress START/PAUSE to begin cooking. NOTE: For best results, lay ingredients

lat on each layer; do not stack food.

on the display.

NOTE: The unit does not preheat in

- To select the function, press the function +/- buttons until BROIL
- Press the TEMP/SHADE +/- buttons to select either HI or LO.
- 4 Place ingredients on the sheet pan. Place the sheet pan on the wire rack and close the oven door, press START/STOP to start cooking.
- 5 When cook time is complete, the unit will beep and "COOK END" will appear on the display.

Toast

NOTE: The unit does not preheat in bast mode

- To select the function, press the function. /- buttons until TOAST brightly illuminates. The default amount of slices and darkness level will display.
- 2 Press the TIME/SLICES +/- buttons to select the number of bread slices. You may toast up to 9 slices at once.
- **3** Press the TEMP/SHADE +/- buttons to select a darkness level

NOTE: There is no temperature idiustment available for the Toast unction. It is very important to select the exact number of slices to avoid ver- or under-toasting.

- 4 Place bread slices on the wire rack. Close oven door and press START/PAUSE to begin cooking
- 5 When cook time is complete the unit will beep and "COOK END" will appear on the display.

NOTE: You can also manually adjust the ime once cooking has started to better choose your preferred shade.

Bagel

NOTE: The unit does not preheat in Bagel mode

- 1 To select the function, press the function +/- buttons until BAGEL brightly illuminates. The default number of slices and darkness level will display.
- 2 Press the TIME/SLICES +/- buttons to ect the number of slices. You may
- toast up to 9 bagel slices at once. 3 Press the TEMP +/- buttons to select a darkness level

NOTE: You can also manually adjust the

choose your preferred shade.

1 To select the function, press the

function +/- buttons until PIZZA brightly illuminates. The default

number of slices and darkness level

2 Press the TIME/SLICES +/- buttons to

3 Press the TEMP +/- buttons to select a

temperature between 180°F-450°F.

directly on the wire rack. Close oven

door and press START/PAUSE to

5 When cook time is complete, the unit

NOTE: The unit does not preheat in

nction +/- buttons until REHEAT

2 Press the TIME/SLICES +/- buttons to

select a reheat time up to 4 hours.

to select a temperature between 100°F-450°F. Select below 180°F to

oven-safe container and place the pan

or container on the wire rack. Close

5 When cook time is complete, the unit will beep and "COOK END" will appear

The unit should be cleaned thoroughly

1 Unplug the unit from the outlet and

2 Empty crumb tray by sliding it out of

allow it to cool down before cleaning

oven door and press START/PAUSE

3 Press the TEMP/SHADE +/- buttons

4 Place food on the sheet pan or in an

1 To select the function, press the

brightly illuminates.

keep food warm

to begin warming

on the display

after everv use.

the oven.

CLEANING &

MAINTENANCE

EVERYDAY CLEANING

will beep and "COOK END" will appear

select a cook time up to 4 hours.

4 Place nizza on the sheet nan or

Pizza

will display.

begin cooking.

on the display.

Reheat

e once cooking has started to better

NOTE: There is no temperature adjustment available for the Bagel function. It is very important to select the exact number of lices to avoid over- or under-toasting.

4 Place bagel slices, cut-side up, in the middle of the wire rack. Close oven door and press START/PAUSE to begin cooking. 5 When cook time is complete, the unit will beep and "COOK END" will appear on the display.

2 Press the TIME/SLICES +/- buttons to

3 Press the TEMP/SHADE +/- buttons

4 Place ingredients in the air fry basket and place basket in oven. Close oven door and

5 When cook time is complete, the unit will beep and "COOK END" will appear

NOTE: Purchase additional dehydrate accessory to dehydrate up to 4 levels at one time

Broil

roil mode

- brightly illuminates. The default time and temperature settings will display.
- 2 Press the TIME/SLICES +/- buttons to select a cook time up to 30 minutes.

ERROR MESSAGES

"CALL CUSt SrVC" followed by "Er0." "Er1." "Er2." "Er3." "Er4." "Er5." or "Er6"

Power off the unit and call Service Center, and have the product on hand when you call

FAO

NOTE: Empty crumb tray frequently.

3 After every use, wipe away any food

sponge

splatter on the interior walls and glass

and the control panel, wipe them clean

cleanser or mild spray solution may be

not the oven surface, before cleaning.

5 When using accessories, we recommend

greasing them with recommended

cooking oil, or covering them with

before placing food on top. DO NOT

archment paper or alumin

cover roast tray holes with pa

CLEANING THE THERMOMETER

DO NOT place the thermometer or holder

2 Hand wash the thermometer tip and

To deep clean the thermometer, soak

Unplug the thermometer from the unit

and allow it to cool down before cleaning.

the stainless steel tip and silicone grip in

varm, soapy water. **DO NOT** immerse

solution near the thermometer jack. We

recommend using compressed air or a

cotton swab to avoid damaging the jack

allow it to cool down before cleaning

the cord or jack in water or any other

liquid. NEVER use liquid cleaning

1 Unplug the unit from the outlet and

2 Remove all accessories from the unit,

including the crumb tray, and wash

brush to more thoroughly wash the

separately. Use a non-abrasive cleaning

air fry basket. Accessories are hand-wash recommended. The air fry basket and

wire racks can be put in the dishwasher

DO NOT place roast tray, sheet pan, or

3 Use warm, soapy water and a soft cloth

door. DO NOT use abrasive cleaners.

as they will damage the oven.

or any other liquid.

abrasive sponge or brush.

hem back in the oven

Brush not supplied

to wash the oven's interior and glass

scrubbing brushes, or chemical cleaners,

CAUTION: NEVER put the main unit in

the dishwasher or immerse it in water

and roast tray soak overnight in warm,

4 To remove tough grease, let sheet pan

soapy water, then wash with a non-

5 Thoroughly dry all parts before placing

IMPORTANT: Place crumb tray below

into any rack positions

ver heating elements. **DO NOT** slide

crumb tray in dishwasher.

nay wear more quickly over time

paper or aluminum foil

dishwasher.

silicone grip.

DEEP CLEANING

used. Apply the cleanser to the sponge

with a damp cloth. A non-abrasive liquid

door of the unit with a soft, damp

4 To clean the exterior of the main unit

nd-wash when necessary

Why won't the oven turn on? Make sure the power cord is securely plugged into the outlet.
Insert the power cord into a different outlet.

Reset the circuit breaker if necessary.

Press the power button.

Why do the heating elements appear to be turning on and off?

This is normal. The oven is designed to control temperature precisely for every function by adjusting the heating elements' power levels.

Why does the oven have a different temperature reading with an external the Convection ovens circulate air differently than traditional ovens, so when the door is opened, more heat will escape. This may affect any external temperature reading of the

unit's interior temperature. Since this is a convection oven, it can cook more quickly than a traditional over Convection cooking includes a fan that helps speed up cook time by circulating hot air and can affect temperatures within the cavity. e time it takes the unit to heat up to the set temperature will vary based on the amount of food being cooked, the function being used and the cook temperature and time. The oven features an algorithm that ensures temperature and time settings work with most traditional over recipes. As a result, the temperature inside the over may differ from the set temperature. This does not impact cooking quality. Refer to the Inspiration Guide to learn more about recommended cook mes and temperatures.

Why is my unit not fully preheated when the preheat cycle is completed?

 During preheating, the unit will not reach the intended cooking temperature, but it will
preheat to a level that will start cooking your ingredients. As the cook cycle continues, the oven will continue to heat up and cook your food to doneness. It may take up to 10 minutes for the unit to reach the intended cook temperature. This does not affect the cooking quality of most recipes.

Why is steam coming out from the oven door?
This is normal. Foods with a high moisture content may release steam around the door.

Why is water dripping onto the counter from under the door? • This is normal. The condensation created by foods with a high moisture content (such as frozen breads) may run down the inside of the door and drip onto the counter. Why is the unit generating smoke?

Ensure you are using the roast tray when cooking all greasy foods or when cooking in Air Fry, Air Roast, or Whole Roast modes.

 If problem persists, run a Toast cycle on shade 7 with accessories removed; this will burn off any additional grease on the heating elements that are causing smoke. Why is my food overcooked or undercooked even though I used the thermometer?

It is important to insert the thermometer lengthwise into the thickest part of the ingredient to get the most accurate reading. Make sure to allow food to rest for 3–5 minutes to complete cooking. For more information on recommended doneness while using the MANUAL function and doneness temperatures while using the PRESET function, refer to the Using the Foodi™ Thermometer section.

Will the thermometer grip melt if it touches the heating elements inside the oven? Make sure the grip does not touch any of the heating elements inside the over How can I clean the sheet pan?

or stuck-on food, let the sheet pan soak before cleaning.

Line the sheet pan with aluminum foil or parchment paper when cooking to make

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The Refurbished Product Service Center offers the following WARRANTY to the ORIGINAL 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 vary 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 Marquardt 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 war-ranty 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 cartor Owner's Information

(Keep for your permanent records)					
NAME:					
ADDRESS:					
CITY:	STATE:	ZIP CODE:			
PHONE:	E-MAIL:				
MODEL:	SERIAL NO.:				
Image: Second					