

OWNER'S GUIDE

"Recipe book is not included"

FOODI™ DIGITAL AIR FRY OVEN

804106463

IMPORTANT SAFEGUARDS

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

A WARNING

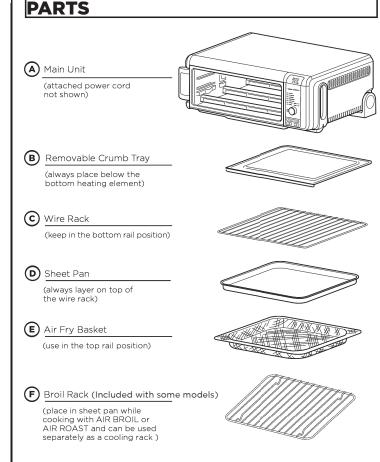
- 1 Read all instructions prior to using the oven and its accessories.
- 2 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- **3** To eliminate a choking hazard for voung children, remove and discard the protective cover fitted on the power plug of this oven.
- 4 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your oven.
- 5 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 over a longer cord. 6 NEVER use outlet below counter.
- 7 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.
- 8 DO NOT let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
- 9 NEVER leave the oven unattended while in use
- 10 DO NOT cover crumb tray or any part of e oven with metal foil. This will cause the oven to overheat or cause a fire.
- 11 NEVER place aluminum foil on top of he sheet pan or broil pan. This traps grease and can cause a fire.
- 12 To protect against electrical shock DO NOT immerse cord, plugs, or main unit housing in water or other liquid.
- 13 DO NOT use the oven with damage to the power cord or plug. Regularl inspect the oven and power cord. If the oven malfunctions or has been damaged in any way, immediately stop use and contact a service center
- 14 DO NOT cover the air intake vents or air outlet vents while unit is operating. oing so will prevent even cooking and may damage the unit or cause it to overheat.
- 15 DO NOT insert anything in the ventilation slots and do not obstruct them
- 16 DO NOT place items on top of surface while unit is operating except for authorized recommended Ninia accessories.
- **17** Before placing any accessories into the oven ensure they are clean and dry.
- 18 Intended for countertop use only. DO NOT place the oven near the edge of a countertop. Ensure the surface is evel, clean and dry.
- 19 This oven is for household use only. **DO NOT** use this oven for anything other than its intended use. Misuse mav cause injury.
- 20 DO NOT store any materials, other than supplied accessories, in this oven when not in use.

- 21 DO NOT use outdoors. DO NOT use in ing vehicles or boats 22 DO NOT use accessory and attachments
 - not recommended or sold by SharkNinja. 23 When using this oven, provide
 - adequate space above and on all sides for air circulation. 24 A fire may occur if the oven is covered or touching flammable material, including
 - curtains, draperies, walls, or the like when in operation. **DO NOT** place anything on the oven during operation
 - 25 This oven has a tempered glass door and is more resistant to breakage. Avoid scratching door surface or icking edges
 - 26 DO NOT use the oven without the vire rack installed, except when using Air Fry Basket.
 - 27 DO NOT spray any type of aerosol spray r flavoring inside the oven while cooking
 - 28 Use caution when inserting and removing anything from the oven especially when hot.
 - 29 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.
 - 30 Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.
- **31 DO NOT** place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like,
- 32 Extreme caution should be exercised when using containers constructed of any materials other than metal or glass
- 33 DO NOT touch hot surfaces. Oven surfaces are hot during and after operation. To prevent burns or persona njury, ALWAYS use protective hot pads or insulated oven mitts and use available handles and knobs.
- 34 Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury
- **35** Please refer to the Cleaning & Maintenance section for regular maintenance of the oven
- 36 Cleaning and user maintenance shall not be made by children. 37 Press the power button to turn oven
- off and allow to cool completely before cleaning, moving and flipping for storage
- 38 Unplug from outlet when not in use. To unplug, grasp the plug by the body and pull from the outlet. Never unplug by grasping and pulling the flexible cord.
- **39 DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
- 40 DO NOT use the oven as a source of heat or for drying

- $\left\| \mathbf{i} \right\|$ Indicates to read and review instructions to understand operation and use of product
- ndicates 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
 - avoid burns

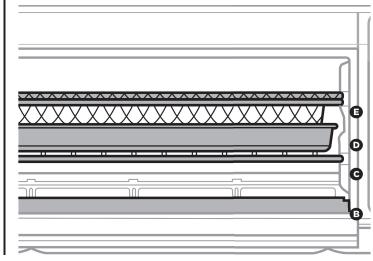
For indoor and household use only.

SAVE THESE INSTRUCTIONS



Accessory type and quantity may vary depending on the model. The image shown here is for illustrative purposes only and may be subject to change.

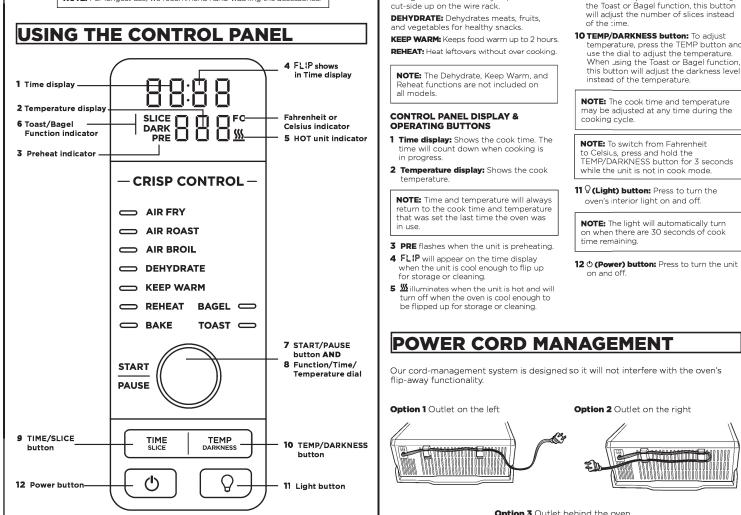
ACCESSORY PLACEMENT



BEFORE FIRST USE

- 1 Remove and discard any packaging materia
- 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, and removable crumb tray in warm, soapy water, then rinse and dry thoroughly. NEVER clean the main unit in the dishwasher
- 4 We recommend placing all accessories inside the oven and running it on Air Fry at 450°F for 20 minutes without adding food. Make sure the area is well ventilated. This removes any packaging residue and odor traces that may be present. This is completely safe and not detrimental to the performance of the oven.

NOTE: For longest use, we recommend hand-washing the accessories.



The actual descriptions of control panel and their locations may vary, depending on the model.

FUNCTIONS

AIR FRY: Make foods that would traditionally be fried—such as chicken wings. French fries, and chicken nuggetsvith little to no added oil

AIR ROAST: Achieve a crispy outside and perfectly cooked inside for full-sized sheet pan meals, thicker proteins, and roasted veggies.

AIR BROIL: Broils meat and fish and evenly browns the tops of casseroles.

BAKE: Evenly bakes everything from your favorite cookies to homemade pizzas TOAST: Evenly toasts up to 9 slices of

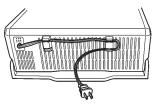
bread to your perfect level of darkness. BAGEL: Perfectly toast up to 6 slices of bagels halves when they're placed

- 6 SLICE and DARK will illuminate when sing the Toast or Bagel function.
- 7 START/PAUSE button: Press to start pause cooking
- 8 Function/Time/Temperature dial: urn to select a cooking function of adjust time and temperature (or number of slices and darkness level when using the Toast and Bagel functions).

NOTE: Press and hold the START/PAUSE button for 3 seconds to return to the function selection

- 9 TIME/SLICE button: To select a cook time, press the TIME button, then use the dial to adjust the time. When using the Toast or Bagel function, this button
- temperature, press the TEMP button and

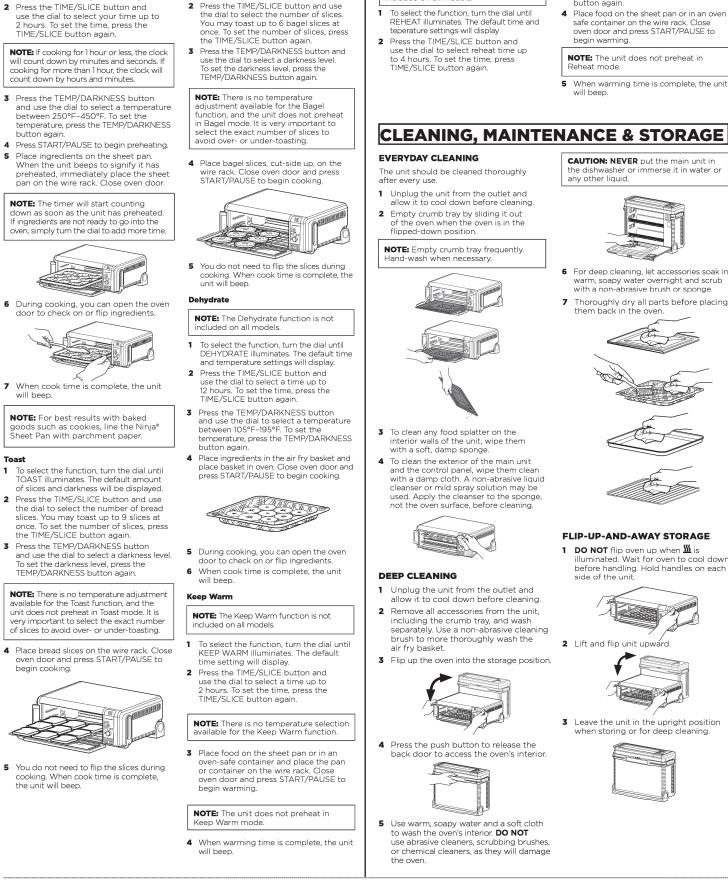
Option 3 Outlet behind the oven



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

TECHNICAL SPECIFICATIONS

Voltage: 120V~ 60Hz



USING YOUR FOODI[™] DIGITAL AIR FRY OVEN

Air Poast

button again

button again

To select the function, turn the dial until

AIR ROAST illuminates. The default time

the dial to select your time up to 2 hours.

and temperature settings will display.

2 Press the TIME/SLICE button and use

To set the time, press TIME/SLICE

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

and use the dial to select a temperature

4 Press START/PAUSE to begin preheating.

NOTE: Food cooks faster when using

the Bake function, so for traditional

and lower the temperature 25°E.

5 Place broiler rack in the sheet pan

NOTE: The timer will start counting

Close oven door.

ore time.

will beep

Air Broil

1

the Air Roast function than when using

oven recipes, lower the cook time 30%

and ingredients on the broiler rack.

When the unit beeps to signify it has

preheated, immediately place the sheet

pan with broiler rack on the wire rack.

down as soon as the unit has preheated.

f ingredients are not ready to go into

6 During cooking, you can open the oven

door to check on or flip ingredients.

7 When cook time is complete, the unit

To select the function, turn the dial until

AIR BROIL illuminates. The default time

and temperature settings will display.

to 30 minutes. To set the time, press

use the dial to select your time up

2 Press the TIME/SLICE button and

the TIME/SLICE button again.

3 Press the TEMP/DARKNESS button

and use the dial to select either H

or I.O. To set the temperature, press

the TEMP/DARKNESS button again.

ingredients on the broiler rack. Place

the sheet pan with broiler rack on the

wire rack and close the oven door, press

4 Place broiler rack in the sheet pan and

START/PAUSE to start cooking.

the oven, simply turn the dial to add

emperature, press the TEMP/DARKNESS

count down by hours and minutes.

3 Press the TEMP/DARKNESS button

between 250°F-450°F. To set the

USING THE COOKING FUNCTIONS

To turn on the unit, plug the power cord into the wall, flip oven down into cooking position, and press the 🔿 button.

NOTE: The unit preheats quickly, so we recommend prepping all ingredients before turning on the oven

Air Fry

- To select the function, turn the dial until AIR FRY illuminates. The default time and temperature settings will display
- 2 Press the TIME/SLICE button and use the dial to select your time up to I hour. To set the time, press the TIME/SLICE button again.
- 3 Then press the TEMP/DARKNESS button and use the dial to select a temperature between 250°F-450°F. o set the temperature, press the TEMP/DARKNESS button again
- 4 Press START/PAUSE to begin preheating. 5 Place ingredients in the air fry basket.
- If ingredients are fatty, oily, or marinated, place the basket on the sheet pan.

Use air fry basket for dry ingredients

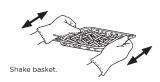


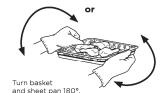
Use air fry basket with sheet pan underneath for fatty, oily, or marinated ingredients

6 When the unit beeps to signify it has preheated, immediately slide the basket into the upper rails of the oven. If also using the sheet pan, slide both into the oven at the same time, with the basket in the upper rails and the pan on the wire rack beneath the basket. Close oven door.

NOTE: The timer will start counting down as soon as the unit has preheated f ingredients are not ready to go into the oven, simply turn the dial to add more time.

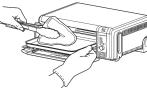
7 For more even browning and crispiness toss ingredients or turn the basket 180° halfway through cooking cycle.





8 When cook time is complete, the unit will beep.

5 During cooking, you can open the oven door to check on or flip ingredients.



6 When cook time is complete, the unit will beep

1 To select the function, turn the dial until BAKE illuminates. The default time and temperature settings will display.

2 Press the TIME/SLICE button and use the dial to select your time up to 2 hours. To set the time, press the TIME/SLICE button again.

cooking for more than 1 hour, the clock will count down by hours and minutes

- and use the dial to select a temperature between 250°F-450°F. To set the
- 4 Press START/PAUSE to begin preheating.
- When the unit beeps to signify it has preheated, 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. If ingredients are not ready to go into the oven, simply turn the dial to add more time

6 During cooking, you can open the oven door to check on or flip ingredients.

7 When cook time is complete, the unit will beep.

NOTE: For best results with baked Sheet Pan with parchment paper.

Toas

- 1 To select the function, turn the dial until TOAST illuminates. The default amount of slices and darkness will be displayed
- slices. You may toast up to 9 slices at the TIME/SLICE button again
- and use the dial to select a darkness level. TEMP/DARKNESS button again.

NOTE: There is no temperature adjustment available for the Toast function, and the unit does not preheat in Toast mode. It is ery important to select the exact numbe of slices to avoid over- or under-toasting.

4 Place bread slices on the wire rack. Close oven door and press START/PAUSE to



5 You do not need to flip the slices during cooking. When cook time is complete, the unit will been

1 To select the function, turn the dial until

BAGEL illuminates The default number

of slices and darkness level will display.

- 3 Press the TEMP/DARKNESS button and use the dial to select a temperature between 100°F-450°F. To set the NOTE: The Reheat function is not temperature, press TEMP/DARKNESS
- luded on all models button again.

5 When warming time is complete, the unit

CLEANING, MAINTENANCE & STORAGE

with a non-abrasive brush or sponge 7 Thoroughly dry all parts before placing



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TROUBLESHOOTING

"CALL CUSt SrVC" followed by "Er1" - "Er7"

Power off the unit and contact a service center

FAQ

Why won't the oven turn on?

 Oven needs to be in flipped-down position in order to power it 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.

Can I use the sheet pan instead of the air fry basket with air fry function?

Yes, but crispiness results may vary.

Do I need to adjust the cook times and temperatures of traditional oven recipes?

• When preparing traditional oven recipes using the Air Roast function, lower cook time by 30% and temperature by 25°F

Can I restore the unit to its default settings?

 The oven will remember the last setting used for each function, even if you upplug it. o restore the oven's default settings for each function, press the TIME/SLICE and TEMP/DARKNESS buttons simultaneously for 5 seconds.

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 is steam coming out from the oven door?

This is normal. The door is vented to release steam created by foods with a high

moisture content.

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 there noise coming from the control panel?

• When the oven is hot, a fan turns on to cool down the control panel.

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 s 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 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)

NAME:	
ADDRESS:	
CITY:	_ STATE: ZIP CODE:
PHONE:	_ E-MAIL:
MODEL:	SERIAL NO.:

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