



# FOODI™ DIGITAL **AIR FRY OVEN**

Recipe book is not included.

It's important to read this Owner's Guide prior to using your product for the first time

## IMPORTANT SAFEGUARDS

**HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE** 

- Read and review instructions for operation and use.
- Take care to avoid contacts with hot surface. Always use hand protection to avoid burns.
- For indoor and household use only.

Read all instructions before using your Ninia® Foodi™ Digital Air Fry Oven. When using electrical appliances, basic safety precautions should always be followed, including the following:

## **A WARNING**

- 1 Read all instructions prior to using the
- 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 young children, remove and discard the protective cover fitted on the power olug of this oven
- 4 Take inventory of all contents to ensure and safely operate your oven.
- ver-supply cord is used to reduce the risk of children grabbing the cord the risk of people tripping over a longer cord.
- 6 NEVER use outlet below counter.
- 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 neating ovens.
- the oven with metal foil. This will cause the oven to overheat or cause a fire.
- the sheet pan or broil pan. This traps grease and can cause a fire.
- unit housing in water or other liquid.
- 13 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.
- 14 DO NOT cover the air intake vents or ir outlet vents while unit is operating Doing so will prevent even cooking and may damage the unit or cause
- 16 DO NOT place items on top of surface while unit is operating Vinia accessories.
- 18 Intended for countertop use only. DO NOT place the oven near the edge of a countertop. Ensure the surface is level, clean and dry.

- oven and its accessories.

- you have all parts needed to properly
- 5 DO NOT use an extension cord. A short or becoming entangled and to reduce
- 7 Keep the appliance and its cord out of reach of children. Do not allow the
- 9 NEVER leave the oven unattended
- 10 DO NOT cover crumb tray or any part of
- 11 NEVER place aluminum foil on top of
- 12 To protect against electrical shock DO NOT immerse cord, plugs, or main

- 15 DO NOT insert anything in the ventilation slots and do not obstruct them
- except for authorized recommended
- 17 Before placing any accessories into the oven ensure they are clean and dry.

- oven is for household use only.
- 20 DO NOT store any materials, other than supplied accessories, in this oven when not in use.

DO NOT use this oven for anything

may cause injury.

- 21 DO NOT use outdoors. DO NOT use in noving vehicles or boats.
- 22 DO NOT use accessory and attachments not recommended or sold by SharkNinia.
- 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 nicking edges
- 26 DO NOT use the oven without the wire rack installed.
- 27 DO NOT spray any type of aerosol spray or 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
- 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 personal injury ALWAYS use protective hot pads or insulated oven mitts and use available handles and knobs.
- 34 Spilled food can cause serious hurns 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

## **TECHNICAL SPECIFICATIONS**

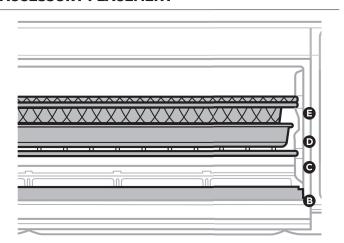
# Voltage: 120V, 60Hz

# **SAVE THESE INSTRUCTIONS**

# **PARTS** (attached power cord not shown) B Removable Crumb Tray

- **G** Wire Rack
- Sheet Pan Air Fry Basket

# **ACCESSORY PLACEMENT**



- B Removable Crumb Tray Always place below the bottom heating elements
- Wire Rack Keep in the bottom rail position
- Sheet Pan Always layer on top of the wire rack
- Air Fry Basket Use in the top rail position

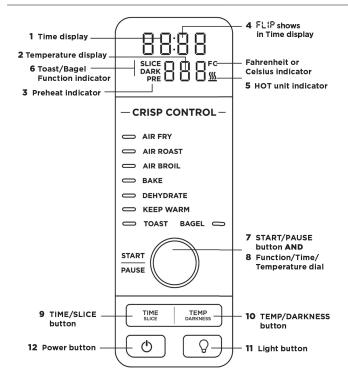
# **BEFORE FIRST USE**

- 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 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.

NOTE: ONLY the sheet pan and air fry basket are dishwasher safe. DO NOT use metal

NOTE: Accessories may vary depending on the model. Refer to quick guide, if available The images shown here are for illustrative purposes only and may be subject to change

### **USING THE CONTROL PANEL**



#### **FUNCTIONS**

AIR FRY: Make foods that would traditionally be fried—such as chicken wings, French fries, and chicken nuggets with 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

TOAST: Evenly toasts up to 9 slices of ead to your perfect level of darkness. BAGEL: Perfectly toast up to 9 slices of bagels halves when they're placed

**DEHYDRATE:** Dehydrates meats, fruits and vegetables for healthy snacks. KEEP WARM: Keeps food warm up

cut-side up on the wire rack.

NOTE: The Dehydrate and Keep Warm unctions are not included on all models

#### **CONTROL PANEL DISPLAY** & OPERATING BUTTONS

- 1 Time display: Shows the cook time. The ime will count down when cooking is
- 2 Temperature display: Shows the cook

NOTE: Time and temperature will always n to the cook time and temperatur that was set the last time the oven was

- 3 PRE flashes when the unit is preheating 4 FLIP will appear on the time display when the unit is cool enough to flip up
- for storage or cleaning. 5 Illuminates when the unit is hot and will
- turn off when the oven is cool enough to be flipped up for storage or cleaning.

- 6 SLICE and DARK will illuminate when
- 7 START/PAUSE button: Press to start or 8 Function/Time/Temperature dial: Turn
- to select a cooking function or 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 will adjust the number of slices instead of the time.
- 10 TEMP/DARKNESS button: To adjust temperature, press the TEMP button and use the dial to adjust the temperature. When using the Toast or Bagel function. this button will adjust the darkness level instead of the temperature.

NOTE: The cook time and temperature may be adjusted at any time during the cooking cycle.

NOTE: To switch from Fahrenheit Celsius, press and hold the TEMP/DARKNESS button for 3 seconds while the unit is not in cook mode.

11 Q (Light) button: Press to turn the oven's interior light on and off

NOTE: The light will automatically turn on when there are 30 seconds of cook time remaining.

12 (Power) button: Press to turn the unit on and off

NOTE: The image shown here are for illustrative purposes only and may be subject to change

Features, appearance and the actual descriptions of control panel and their locations may vary.

#### **POWER CORD MANAGEMENT**

Our cord-management system is designed so it will not interfere with the oven's flip-away functionality.

# Outlet on the le



6 When the unit beeps to signify it has

eheated, 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

down as soon as the unit has preheated.

ingredients are not ready to go into

7 For more even browning and crispiness

halfway through cooking cycle.

toss ingredients or turn the basket 180°

NOTE: The timer will start counting

the oven, simply turn the dial to add

oven door.



## USING YOUR FOODI™ DIGITAL AIR FRY OVEN

#### **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 O button.

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

#### Air Frv

- 1 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 1 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 To 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,



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

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

l Ise air fry hasket

- Air Roast To select the function, turn the dial until AIR ROAST 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 TIME/SLICE button again.

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/DARKNESS button and use the dial to select a temperature between 250°F-450°F. To set the temperature, press the TEMP/DARKNESS
- button again. 4 Press START/PAUSE to begin preheating.

NOTE: Food cooks faster when using he Air Roast function than when using the Bake function, so for tradition oven recipes, lower the cook time 30% and lower the temperature 25°F

5 Place ingredients on the sheet pan 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

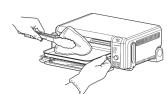
- Air Broil To select the function, turn the dial until AIR BROIL illuminates. The default time and temperature settings will display
- 2 Press the TIME/SLICE button and use the dial to select your time up to 30 minutes. To set the time, press the TIME/SLICE button again. 3 Press the TEMP/DARKNESS button
- To set the temperature press the TEMP/DARKNESS button again. Press START/PAUSE to begin preheating. 4 Place ingredients on the sheet pan.Place the sheet pan on the wire rack and

and use the dial to select either HI or LO.

close the oven door, press START/STOP to start cooking. 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

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

804109700

### USING YOUR FOODI™ DIGITAL AIR FRY OVEN - CONT.

- 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

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/DARKNESS button and use the dial to select a temperature between 250°F-450°F. To set the temperature, press the TEMP/DARKNESS button again.
- 4 Press START/PAUSE to begin preheating.
- 5 Place ingredients on the sheet pan. 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 over door to check on or flip ingredients.



7 When cook time is complete, the unit will been

- To select the function, turn the dial until TOAST illuminates. The default amount of slices and darkness will be displayed.
  - 2 Press the TIME/SLICE button and use the dial to select the number of bread slices. You may toast up to 9 slices at once. To set the number of slices, press the TIME/SLICE button again.
  - 3 Press the TEMP/DARKNESS button and use the dial to select a darkness level To set the darkness level, press the 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 very important to select the exact number of slices to avoid over- or under-toasting.

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



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

#### Bagel

- 1 To select the function, turn the dial until BAGEL illuminates. The default number of slices and darkness level will display
- 2 Press the TIME/SLICE button and use the dial to select the number of slices. You may toast up to 6 bagel slices at once. To set the number of slices, press ne TIME/SLICE button again
- 3 Press the TEMP/DARKNESS button and use the dial to select a darkness leve To set the darkness level, press the TEMP/DARKNESS button again.

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

4 Place bagel slices, cut-side up, on the wire rack. Close oven door and press START/PAUSE to begin cooking



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

#### Dehvdrate

NOTE: The DEHYDRATE function is not

- DEHYDRATE illuminates. The default time and temperature settings will display. 2 Press the TIME/SLICE button and
- use the dial to select a time up to 12 hours. To set the time, press the TIME/SLICE button again

- 3 Press the TEMP/DARKNESS button and use the dial to select a temperature between 105°F-195°F. To set the mperature, press the TEMP/DARKNESS button again.
- 4 Place ingredients in the air fry basket and place basket in oven. Close oven door and press START/PAUSE to begin cooking.



- 5 During cooking, you can open the oven door to check on or flip ingredients.
- 6 When cook time is complete, the unit will been

NOTE: The Keep Warm function is not ncluded on all models

- 1 To select the function, turn the dial until KEEP WARM illuminates. The default time setting will display
- 2 Press the TIME/SLICE button and use the dial to select a time up to 2 hours. To set the time, press the

NOTE: There is no temperature selection available for the Keep Warm function.

3 Place food on the sheet pan or in an oven-safe container and place the pan or container on the wire rack. Close oven door and press START/PAUSE to begin warming

NOTE: The unit does not preheat in Keep Warm mode

4 When warming time is complete, the unit

#### PRINTED IN MEXICO Elbrd: Y.T. OBPN: SP100\_Series\_IB\_MP\_Mv6\_190524 804109700 SC: 02-13-2020\_TAB

## **CLEANING. MAINTENANCE & STORAGE**

6 Only the sheet pan and air fry basket are

7 Thoroughly dry all parts before placing

FLIP-UP-AND-AWAY STORAGE

before handling. Hold handles on each

1 DO NOT flip oven up when SS is

2 Lift and flip unit upward.

3 Leave the unit in the upright position

when storing or for deep cleaning.

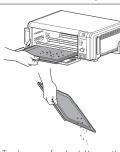
dishwasher safe

#### **EVERYDAY CLEANING**

The unit should be cleaned thoroughly after every use.

- Unplug the unit from the outlet and allow it to cool down before cleaning.
- 2 Empty crumb tray by sliding it out of the oven when the oven is in the flipped-down position.

**NOTE:** Empty crumb tray frequently. Hand-wash when necessary.



- with a soft damp sponge
- and the control panel, wipe them clear with a damp cloth. A non-abrasive liquid cleanser or mild spray solution may be used. Apply the cleanser to the sponge, not the oven surface, before cleaning



#### **DEEP CLEANING**

- 1 Unplug the unit from the outlet and allow it to cool down before cleaning.
- including the crumb tray and wash brush to more thoroughly wash the air fry basket



4 Press the push button to release the back door to access the oven's interior



5 Use warm, soapy water and a soft cloth to wash the oven's interior. DO NOT use abrasive cleaners, scrubbing brushes or chemical cleaners, as they will damage

the dishwasher or immerse it in water or any other liquid.

NOTE: Cleaning tools not supplied.

WARNING: DO NOT place appliance on hot surfaces, near a hot gas or electric burner, in a heated oven, or on a stovetop.

## Always use the recommended fat/oil

Recommended Canola Refined coconut Avocado Vegetable

Not recommended Olive oil Butter Margarine



For marinades containing sugar, honey, or other sweeteners, brush onto proteins halfway through broiling to avoid burning

#### **TROUBLESHOOTING**

#### **ERROR MESSAGES**

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

Power off the unit and call 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 unplug it. To 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.

### **TIPS**

#### **PREHEAT**

The unit preheats quickly, so prep all ingredients before preheating. Time will start counting down immediately after the unit is preheated. To add time simply turn the dial.

**Air Roast** 

+ Even heat from

top and bottom

Crispy outside

Sheet pan meals

Whole proteins

Vegetables

## **KEY**



Maximum fan speed







# Air Frv



ast, extra-crispy results

with little to no oil.

French fries

High heat from top and bottom















# Air Broil

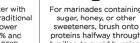


+ High heat from top Ton-down heat

for a crispy finish. Steaks Fish Nachos Casserole finishing











\*Place ingredients in the frv basket. If ingredients are fatty, oily, or marinated, place

# Bake

top and bottom

with light browning

Cakes

Cookies

Frozen pizza

Sheet pan on wire rack

Space ingredients

like spoonfuls of cookie

dough, equaly apart

on the sheet pan.



Even heat from top and botom

#### Quick and even browning on both sides. Bread







(1-9) Select the exact number of bread slices.

# Bagel



Slightly lower heat from top than bottom

#### Quick and even browning on both sides.

Bagels Artisan breads



Wire rack





Place bagels cut-side up on the rack and select the exact number of bread slices

### 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 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: \_ STATE: \_\_\_ \_\_\_\_ ZIP CODE: \_ E-MAIL: MODEL: SERIAL NO.: \_\_ SharkNinja Operating LLC

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

> NINJA is a registered trademark of SharkNinja Operating LLC. FOODIE is a trademark of SharkNinia Operating LLC.

For SharkNinja U.S. patent information, visit sharkninja.com/uspatents.

© 2019 SharkNinja Operating LLC.

MODEL: SP101\_B









- 2 Remove all accessories from the unit





CAUTION: NEVER put the main unit in

Grapeseed

