Recipe Book Not Included

EZVIEW AIR FRYER MAX XL

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

Read all instructions before using your Ninja® EzView Air Fryer Max XL.

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

A WARNINGS

- 1 This appliance can be used by persons with reduced physical ensory 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.
- 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 To eliminate a choking hazard for young children, remove and discard the protective cover fitted on the power plug of this appliance.
- Children shall not play with the appliance.
- 5 DO NOT place appliance on hot surfaces, near hot gas or electric burner, in a heated oven on a stovetop
- 6 NEVER use electrical socket
- 7 NEVER connect this appliance to an external timer switch or separate remote-control system
- 8 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.
- To protect against electrical shock 9 DO NOT immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the nonstickcoated basket provided.
- 10 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 n any way, immediately stop use and call a service center
- 11 ALWAYS ensure the appliance is rly assembled before use
- 12 DO NOT cover the air intake vent or air socket vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 13 Before placing removable ceramiccoated basket into the main unit ensure basket and unit are clean and dry by wiping with a soft cloth
- 14 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 or boats. DO NOT use outdoors. Misuse may cause injury.
- 15 Intended for worktop use only. Ensure he surface is level, clean and dry. DO NOT move the appliance when in use.
- **15 DO NOT** place the appliance near the ge of a worktop during operation
- 17 DO NOT use accessory attachments not recommended or sold by SharkNinja. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries

18 When using this appliance, provide adequate space above and on all sides for air circulation. 19 ALWAYS ensure basket is properly

- ed before operating. 20 DO NOT use the appliance without
- the removable nonstick-coated cooking basket installed. 21 DO NOT use this appliance for
- 22 DO NOT place appliance on hot rfaces or near a gas or electric stovetop burner, or on a ceramic stovetop, or electric coil stovetop.
- 23 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 24 Socket voltages can vary, affecting the performance of your product. o prevent possible illness, use a hermometer to check that your food is cooked to the temperatures ommended.
- 25 Should the unit emit black smoke, unplug immediately. Wait for smoking to stop before removing any cooking
- 26 DO NOT touch hot surfaces
- Appliance 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.
- 27 Extreme caution must be used when the appliance contains hot food. Improper use may result in personal injury.
- 28 Spilled food can cause serious burns. Keep appliance and cord away from children DO NOT let cord hand 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. ALWAYS place basket or tant surface after late on a removing. **DO NOT** touch accessories during or immediately after cooking
- 30 Cleaning and user maintenance shall not be made by children.
- 31 To disconnect, turn any control to PFF, then unplug from socket wh not in use and before cleaning. Allow to cool before cleaning, disassembly putting in or taking off parts and or storage
- 32 DO NOT clean with metal scouring oads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 33 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 34 This appliance has a polarized plug (one blade is wider than the other). 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.
- 35 Extreme caution must be used when noving an appliance containing hot oil or other hot liquids

TECHNICAL SPECIFICATIONS

Voltage: 120V~ 60Hz



i

dicates the presence of a hazard that can cause personal injury, death or bstantial 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

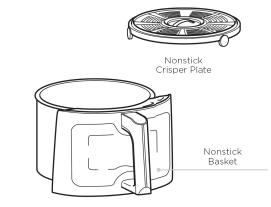
Indicates to read and review instructions to understand operation and use of product

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

SAVE THESE INSTRUCTIONS

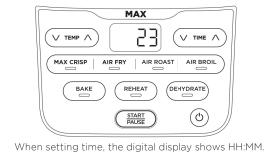
PARTS & ACCESSORIES





GETTING TO KNOW YOUR EZVIEW AIR FRYER

NOTE: Accessories may vary per model.



Display currently reads 23 minutes. *Not all functions are included on every model.

. The actual number of ports may have a different name or location.

FUNCTION BUTTONS

MAX CRISP: Use to give frozen foods extra ess and crunch with little to no oil AIR FRY: Use to give food crispiness and ch with little to no oil.

AIR ROAST: Use the unit as a roaster oven for tender meats, vegetables, and more. AIR BROIL: Use to caramelize and

wn food BAKE: Create decadent baked treats

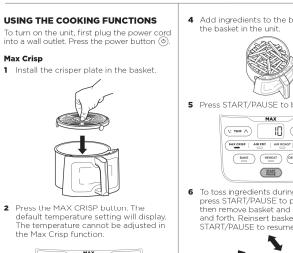
and desserts

REHEAT: Revive leftovers by gently warming them, leaving you with crispy results.

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

- Remove and discard all 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 nonstick basket, crisper plate, and accessories in hot, soapy water, then rinse and dry thoroughly. NEVER clean the main unit in the dishwasher.

USING YOUR EZVIEW AIR FRYER





3 Press the TIME up and down arrow buttons to set the cook time



NOTE: For best results let the unit preheat for 3 minutes before adding ingredients.



7 When cooking is complete the unit will

panel display.

beep and End will appear on the control

V TEMP A) End (V TIME A)



TEMP arrows: Use the up and down TEMP

any function, except Max Crisp, before or

TIME arrows: Use the up and down

TIME arrows to adjust the cook time

ows to adjust the cook temperature in

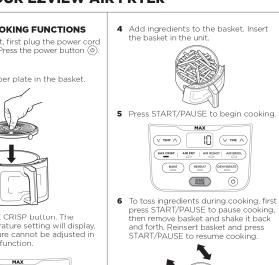
OPERATING BUTTONS

durina cookina.

the button again. **POWER button:** The Power button shuts off the unit and stops all cooking modes

NOTE: After 10 minutes with no interaction with the control panel, the unit will enter standby mode. The Power button will be dimly lit.

BEFORE FIRST USE





















Air Fry

Install the crisper plate in the basket



2 Press the AIR FRY button. The default emperature setting will display. Use the TEMP up and down arrow buttons to set your desired temperature.



3 Press the TIME up and down arrow buttons to set the cook time.



NOTE: For best results, let the unit preheat for 3 minutes before adding inaredients

4 Add ingredients to the basket. Insert the basket in the un



5 Press START/PAUSE to begin cooking.



6 To toss ingredients during cooking, first press START/PAUSE to pause cooking, then remove basket and shake it back and forth. Reinsert basket and press START/PAUSE to resume cooking.



7 When cooking is complete, the unit will beep and End will appear on the control panel display.



8 Remove ingredients by dumping them out or using oven mitts or silicone-tipped tongs/utensil



NOTE: The Air Broil function and broil rack are not included on all models.

Air Broil

Install the crisper plate in the basket



NOTE: For best results when broiling, ise the broil rack. When using the broil ack, do not layer food below the rack.

2 Press the AIR BROIL button. The default temperature setting will display. Use the TEMP up and down arrow buttons to set your desired temperature.



3 Press the TIME up and down arrow outtons to set the cook time MAX



NOTE: For best results, let the unit preheat for 3 minutes before adding inaredients

4 Add ingredients to the basket. Insert the basket in the unit



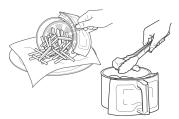
5 Press START/PAUSE to begin cooking.



6 When cooking is complete, the unit will beep and End will appear on the control panel display



7 Remove ingredients by dumping them out or using oven mitts or silicone tipped tongs/utensils.



USING YOUR EZVIEW AIR FRYER - CONT.

Bake

1 Install the crisper plate in the basket if needed. If using a baking dish, the crisper plate is not needed.



2 Press the BAKE button. The default perature setting will display. Press the TEMP up and down arrow buttons to set your desired temperature.

NOTE: To convert recipes from a nal oven reduce the temperature of the air fryer by 25°F. Check food requently to avoid overcooking



3 Press the TIME up and down arrow buttons to set the cook time

	MAX	
	15	V TIME A
ВАКЕ		
		٢

4 Add ingredients to the basket. Insert the basket in the unit



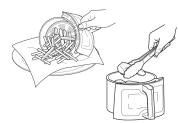
5 Press START/PAUSE to begin cooking.

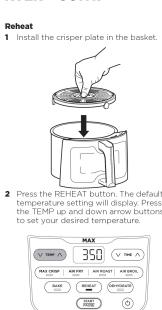


6 When cooking is complete, the unit will beep and End will appear on the control panel display



7 Remove ingredients by dumping them out or using oven mitts or silicone-tipped tongs/utensils.





3 Press the TIME up and down arrow buttons to set the reheating time.



4 Add ingredients to the basket. Insert the basket in the unit.



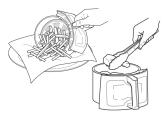
5 Press START/PAUSE to begin reheating

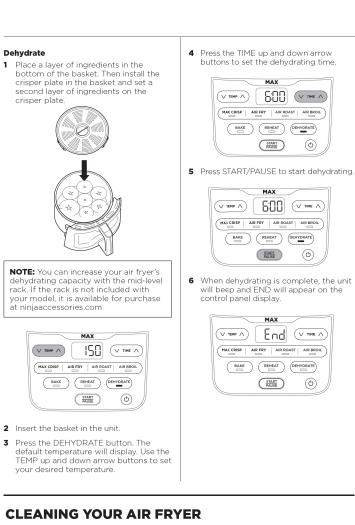


6 When reheating is complete, the unit will beep and End will appear on the control panel display.



7 Remove ingredients by dumping them out or using oven mitts or siliconetipped tongs/utensils.





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

Part/Accessory	Cleaning Method	Dishwasher Safe?
	To clean the main unit and the control panel, wipe them clean with a damp cloth.	
Main Unit	NOTE: NEVER immerse the main unit in water or any other liquid. NEVER clean the main unit in a dishwasher.	No
Crisper Plate	The crisper plate can be washed in the dishwasher or by hand. If hand-washing, air-dry or towel-dry all parts after use.	Yes
Basket	The basket 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 it.	Yes*

warm, soapy water and allow to soak

HELPFUL TIPS

- For consistent browning, make sure ingredients are arranged in an even laver on the bottom of the basket with no overlapping. If ingredients are overlapping, make sure to shake them halfway through the set cook time.
- 2 Cook time and temperature can be adjusted at any time during cooking. imply press the up and down TIME or TEMP arrows to adjust the time or mperature.
- **3** To convert recipes from a conventional oven, reduce the temperature of the air fryer by 25°F. Check food frequently to avoid overcooking.
- 4 We recommend 3 minutes of preheating You can use the built-in timer to set a 3-minute countdown. 5 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 toothpicks

- 6 The crisper plate elevates ingredients n the basket so air can circulate under and around them for consistent crisp results.
 - 7 For best results, remove food immediately after the cook time is complete to avoid overcooking.

MAX

MAX CRISP | AIR FRY | AIR ROAST | AIR BROIL

MAX

MAX CRISP AIR FRY AIR ROAST AIR BROIL

(BAKE) (REHEAT) (DEHYDRATE)

MAX

(START PAUSE)

(ð)

TART ()

TART ()

- 8 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
- 9 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 internal temperature of proteins. After the cook time is complete, remove food immediately to avoid overcooking.

TROUBLESHOOTING GUIDE

- Why won't the temperature go any higher? The max temperature is 450° F for Max Crisp and Air Broil. The max temperature is 400° F for all other functions.
- How long does it take to preheat, and how will I know when it's done? We recommend 3 minutes of preheating. To preheat, select desired function and temperature, set time to 3 minutes, and press START/PAUSE
- Should I add the ingredients before or after preheating? For best results, let the unit preheat for 3 minutes before adding ingredients.
- When should I use Max Crisp instead of Air Fry? For best results, use Max Crisp when cooking prepackaged frozen foods such as French fries or chicken nuagets
- Do I need to defrost frozen foods before air frying? It depends on the food. Follow package instru
- How do I pause the countdown? essing START/PAUSE during cooking will pause the cooking function.
- is the basket safe to put on my countertop? e basket will heat during cooking. Use caution when handling, and place on heat-safe surfaces only.
- How do I know when to 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 it to cook ingredients evenly.

My food didn't cook.

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 loose ingredients for consistent crispiness. Cook time and temperature can be adjusted at any time during cooking. Simply press the TIME or TEMP buttons and rotate the dial.

My food is 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 toothpicks to secure loose lightweight food, like the top slide on a sandwich.
- Can I air fry fresh 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. Be sure to press the bread crumbs onto the food so they stick in place. Loose breading may be blown off by the unit's powerful fan.

- Why is the unit beeping? cooking function is complete
- The screen went black.
- ne unit is in standby mode. Press the power button to turn it back on. An "E" message appears on display screen. Please contact a service center it is not functioning properly.

Accessory type and quantity may vary depending on the model

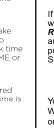
. The image shown here is for illustrative purposes only and may be subject to change.

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.
- This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.
- © 2022 SharkNinia Operating LLC





AD CIT PH

NAME

- МО

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 a returns the mean anty does not apply to any content 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 Marguardt 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:
DEL:	SERIAL NO.: