



OWNER'S GUIDE

"Recipe book is not included"

814100030

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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

WARNING

- Read all instructions prior to using the oven and its accessories.
- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 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.
- Take inventory of all contents to ensure you have all parts needed to properly and safely operate your oven.
- NEVER** leave the oven unattended while in use.
- NEVER** use outlet below counter.
- DO NOT** let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
- 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.
- 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.
- DO NOT** place any object directly onto the heating elements and **DO NOT** cover crumb tray or any part of the oven with metal foil. This will cause the oven to overheat or cause a fire.
- To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- 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 contact a service center.
- 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.
- DO NOT** insert anything in the intake and ventilation slots and do not obstruct them.
- DO NOT** use accessory and attachments not recommended or sold by SharkNinja.
- DO NOT** place items on top of surface while unit is operating except for authorized recommended Ninja accessories.
- Before placing any accessories into the oven ensure they are clean and dry.
- Intended for countertop use only. **DO NOT** place the oven near the edge of a countertop. Ensure the surface is level, clean and dry.
- This oven is for household use only. **DO NOT** use outdoors. **DO NOT** use in moving vehicles or boats.
- DO NOT** use this oven for anything other than its intended use. Misuse may cause injury.
- DO NOT** store any materials, other than supplied accessories, in this oven when not in use.
- When using this oven, provide adequate space above and on all sides for air circulation.
- 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.
- This oven has a tempered glass door and is more resistant to breakage. Avoid scratching door surface or nicking edges.
- DO NOT** use the oven without the wire rack or air fry basket installed.
- DO NOT** spray any type of aerosol spray or flavoring inside the oven while cooking.
- Use caution when inserting and removing anything from the oven, especially when hot.
- DO NOT** use parchment on Broil or above the recommended manufacturers instructions.
- Voltages can vary, affecting the performance of your product. To prevent possible illness, use an external thermometer to check that your food is cooked to the temperatures recommended.
- Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.
- DO NOT** place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.
- Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.
- 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.
- Please refer to the Cleaning & Maintenance section for regular maintenance of the oven.
- Cleaning and user maintenance shall not be made by children.
- Press the power button to turn oven off and allow to cool completely before cleaning, moving and flipping for storage.
- 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.
- DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
- DO NOT** use the oven as a source of heat or for drying.
- 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.
- DO NOT** place hands near Foodi™ Smart thermometer or cord when in use to prevent burning or scalding. Foodi™ Smart thermometer will be hot. Use either oven mitts or tongs to remove Foodi™ Smart thermometer from food and unit.
- The Foodi™ Smart thermometer **DOES NOT** replace an external food thermometer. Use external food thermometer to check that food is cooked to recommended temperatures.

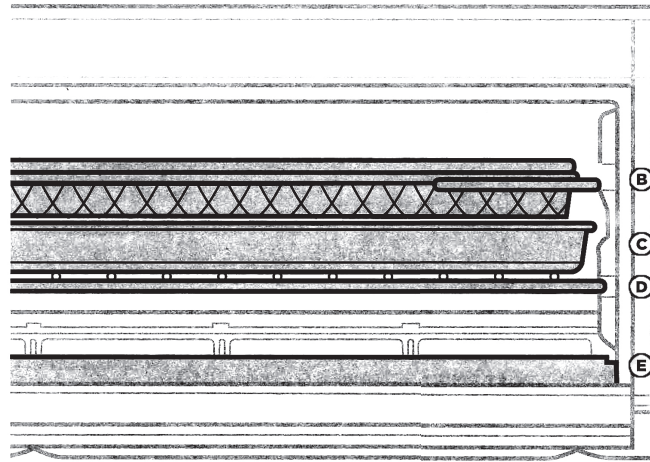
PARTS

- Main Unit**
Attached power cord not shown.
- Air Fry Basket**
Use in the top rail position for Air Fry and Dehydrate. Hand-wash recommended.
NOTE: Dehydrate and Reheat are not included with all models.
- Sheet Pan**
Always place on top of wire rack. Hand-wash recommended.
- Wire Rack**
Slide into middle rails for Toast and Bagel. If using other oven accessories, slide into bottom rails for Reheat, Broil, and Bake. Hand-wash recommended.
- Removable Crumb Tray**
Always place below the bottom heating element. Hand-wash only.
- Broil Rack**
(place in sheet pan while cooking with BROIL or AIR ROAST, can be used separately as a cooling rack)
- Foodi™ Smart Thermometer**

TIP: There is a hook on the left side of the bottom rails of the oven. This mechanism is designed to stabilize the wire rack when pulling out of oven partially.

Accessory may vary depending on the models.

ACCESSORY STORAGE PLACEMENT



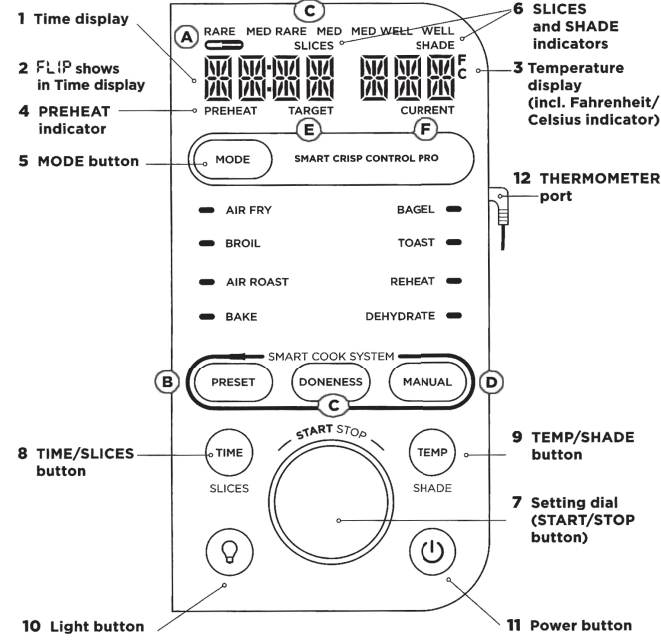
BEFORE FIRST USE

- Remove and discard any packaging material.
- 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.
- Wash the air fry basket, sheet pan, wire rack, and removable crumb tray in warm, soapy water, then rinse and dry thoroughly with non-abrasive sponge. **DO NOT** place the sheet pan in the dishwasher.
- NEVER** submerge the main unit in water or place in dishwasher.

We recommend placing the broil rack, wire rack, sheet pan, and air fry basket 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 air fry basket and wire rack can be put in the dishwasher, but this may cause them to wear more quickly over time.

USING THE CONTROL PANEL



FUNCTIONS

- AIR FRY:** Make fast, extra-crispy foods—such as chicken wings, French fries, and chicken nuggets—with little to no added oil.
- BROIL:** Broils meat and fish and evenly browns the tops of casseroles.
- AIR ROAST:** Achieve a crispy outside and perfectly cooked inside for full-sized sheet pan meals, thicker proteins, and roasted veggies.
- BAKE:** Evenly bakes cookies, brownies, cakes, and more.
- TOAST:** Evenly toasts up to 9 slices of bread to your perfect level of darkness.
- BAGEL:** Perfectly toast up to 6 bagel halves when they're placed cut-side up on the wire rack.
- REHEAT:** Heat leftovers without over cooking.
- DEHYDRATE:** Dehydrates meats, fruits, and vegetables for healthy snacks.

NOTE: The Dehydrate and Reheat functions are not included on all models.

NOTE: 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.

CONTROL PANEL DISPLAY & OPERATING BUTTONS

- Time display:** Shows the cook time. The time will count down when cooking is in progress.
- FLIP** will appear on the time display when the unit is cool enough to flip up for storage or cleaning.
- Temperature display:** Shows the cook temperature.
- PREHEAT:** Illuminates when the unit is preheating.
- MODE button:** Press to enable selection of a cooking function, then rotate dial to cycle through. Press MODE button again to confirm selection.
- SLICES and SHADE** will illuminate when using the Toast or Bagel function.
- Setting dial (START/STOP button):** Push to start or pause cooking.
- TIME/SLICES button:** To select a cook time, press the TIME/SLICES button, then use the dial to adjust the time. Press TIME/SLICES button again to confirm. When using the Toast or Bagel function, this button will adjust the number of slices instead of the time. 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.
- TEMP/SHADE button:** To adjust temperature, press the TEMP/SHADE button and use the dial to adjust the temperature. Press TEMP/SHADE button again to confirm. When using the Toast or Bagel function, this button will adjust the darkness (SHADE) 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 to Celsius, press and hold the TEMP/SHADE button for 5 seconds while the unit is not in cook mode.

10 (Light) button: Press to turn the oven's interior light on and off. Light will automatically turn on when 1 minute of cook time remains.

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

12 Foodi™ Smart Thermometer plugs in here as shown in the image.

SMART COOK SYSTEM DISPLAY & OPERATING BUTTONS

- Thermometer:** Illuminates when thermometer mode is enabled by plugging in the thermometer then pressing the PRESET or MANUAL button. Flashes when setting thermometer settings and will stay illuminated once cooking has started.
- PRESET button:** Press to switch the display to the food type settings for the thermometer. Rotate the dial to scroll through food types, then press PRESET again to make a selection.
- DONENESS display & button:** Press DONENESS to switch the display to the internal doneness settings for the thermometer. The display will show the different doneness levels. Rotate the dial to scroll through the doneness levels, then press DONENESS again to make a selection. DONENESS can only be selected if a food type has previously been selected with the PRESET button.
- MANUAL button:** Press to switch the display to the manual temperature setting for the thermometer. Rotate the dial to adjust the temperature, then press MANUAL again to make a selection.

- E TARGET:** Illuminates when using thermometer to show target temperature.
- F CURRENT:** Illuminates when using thermometer to show current temperature of thermometer.

NOTE: Press TEMP button to view oven temperature. Press TIME button to view time elapsed once cooking has started.

USING YOUR FOODI® SMART DIGITAL PRO AIR FRY OVEN

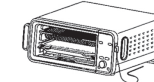
USING THE FOODI SMART THERMOMETER

Before First Use

Make sure the thermometer jack is free of any residue and the cord is free of knots before plugging it into the jack.

NOTE: Only Air Fry, Air Roast, Bake, and Broil functions can be used with the thermometer.

- Remove the thermometer from storage. Then unwind the cord from the cord wrap to remove the thermometer on the right side of the unit.



- Select the desired cook function (e.g., Air Roast) and press TEMP/SHADE button to set the oven temperature.
- Plug the thermometer into the jack. Push firmly on the plug until it cannot go into the jack any further and you hear the plug click into place.
- The thermometer icon on the display will illuminate once the thermometer is plugged in and thermometer mode is enabled by pressing the PRESET or MANUAL button.

NOTE: There is no need to set a cook time, as the unit will automatically turn off when your food has finished cooking.

- If using a food type/temperature preset, press the PRESET, then rotate the dial to select your desired food type. Press PRESET again to confirm your selection. Press the DONENESS button, then rotate the dial to set the internal doneness of your food (Rare through Well). Press DONENESS again to confirm your selection. If manually setting the target temperature, press the MANUAL button and use the preset temperature chart as a guide when rotating the dial to select the temperature.

NOTE: Default Preset doneness is different for each food type.

FOOD TYPE:	PRESET DONENESS TO:
Fish	Medium Rare (120°F)
	Medium (130°F)
	Medium Well (140°F)
	Well Done (150°F)
Chicken/Turkey	Well Done (165°F)
	Pork
Beef/Lamb	Medium (140°F)
	Medium Well (150°F)
	Well Done (160°F)
	Rare (120°F)
	Medium Rare (130°F)
	Medium (140°F)
	Medium Well (145°F)
	Well Done (155°F)

- Place the accessory required for your selected cook function in the unit and close the door. Press the setting dial to begin preheating.
- While the unit is preheating, insert the thermometer horizontally into the center of the thickest part of the piece of protein. Refer to the chart on the next page for further thermometer placement instructions.
- When the unit has preheated and the unit beeps, open the door, place food with inserted thermometer in the unit, and route the thermometer cord over the top of the door. Then close the door.
- The display will show the current thermometer temperature and target thermometer temperature to track progress. Press TEMP button to view the oven temperature. Press TIME button to view time elapsed.
- The unit will automatically stop when thermometer temperature has reached the target. Display will beep and show "END HOT".
- Transfer protein to a plate and allow to rest for 5 minutes before serving. The protein will continue to carry-over cook once it's reached the target temperature. This can cause the protein to reach a higher temperature. Carry-over cook times can vary based on size of protein, cut of protein, and type of protein.

NOTE: Thermometer will be HOT. Wait for it to cool before cleaning and storing. Use either oven mitts or tongs to take thermometer out of the protein.

HOW TO CORRECTLY INSERT THE THERMOMETER

FOOD TYPE	PLACEMENT	CORRECT	INCORRECT
Steaks Pork Chops Lamb Chops Chicken Breast Chicken Thighs Tenderloin Fish Fillets	<ul style="list-style-type: none"> Insert thermometer horizontally into the center of the thickest part of the meat. Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it. Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle. 		

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

USING THE THERMOMETER IN DIFFERENT COOKING SCENARIOS:

- Cooking 2 or More Proteins of the Same Size to Different Levels of Doneness:**
 - Set the Preset feature to the highest desired level of doneness.
 - Insert the thermometer in the protein with the higher desired level of doneness.
 - When the lower desired level of doneness is reached, remove the protein without thermometer.
 - Continue cooking the remaining protein until the next desired level of doneness is reached.
- Cooking 2 or More Proteins of Different Sizes:**
 - Insert thermometer in the smaller protein and use the Preset feature to choose the level of doneness.
 - When that protein is done cooking, remove it from the oven.
 - Using oven mitts, transfer thermometer to the larger protein and press the DONENESS button and rotate dial to choose desired doneness.

- Indicates to read and review instructions to understand operation and use of product.
- Indicates the presence of a hazard that can cause personal injury, death or 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

