

OWNER'S GUIDE

"Recipe book is not included"

814100030

IMPORTANT SAFEGUARDS

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

A WARNING

- Read all instructions prior to using the oven and its accessories.
- 2 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 5 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.
- 4 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your oven.
- 5 NEVER leave the oven unattended while in use
- 6 NEVER use outlet below counter.
 7 DO NOT let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other
- surfaces, including stoves and other heating ovens. 8 Keep the appliance and its cord out of reach of children. Do not allow the
- of reach of children. Do not allow the appliance to be used by children. Close supervision is necessary when used near children.
- 9 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
- 10 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.
- 12 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.
- 13 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.
- 14 DO NOT insert anything in the intake and ventilation slots and do not obstruct them.
- **15 DO NOT** use accessory and attachments not recommended or sold by SharkNinja.
- 16 DO NOT place items on top of surface while unit is operating except for authorized recommended Ninja 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 level, clean and dry.
- 19 This oven is for household use only DO NOT use outdoors. DO NOT use in moving vehicles or boats.
- **20 DO NOT** use this oven for anything other than its intended use. Misuse may cause injury.
- 21 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.

- 23 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.
- 24 This oven has a tempered glass door and is more resistant to breakage. Avoid scratching door surface or nicking edges.
 25 DO NOT use the oven without the wire
- 25 DO NOT use the oven without the wire rack or air fry basket installed.
 26 DO NOT spray any type of aerosol approximation of the oven while
- spray or flavoring inside the oven while cooking.27 Use caution when inserting and
- removing anything from the oven, especially when hot.
- 28 DO NOT use parchment on Broil or above the recommended manufacturers instructions.
- 29 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.
- **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 personal injury, **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.
- 41 This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact a service
- 42 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.
- 43 The Foodi™ Smart thermometer DOES NOT replace an external food thermometer. Use external food is cooked to recommended temperatures

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

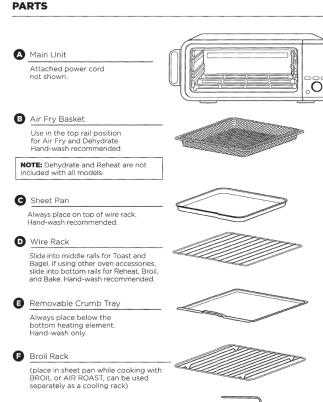
Indicates the presence of a hazard that can cause personal injury, death or

 substantial property damage if the warning included with this symbol is ignored.

 Image: Take care to avoid contact with hot surface. Always use hand protection to avoid burns.

For indoor and household use only.

SAVE THESE INSTRUCTIONS

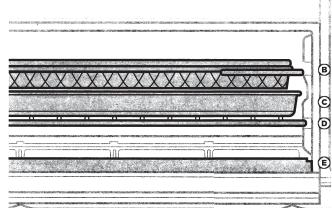


TIP: There is a hook on the left side of the bottom rails of the oven. This mechanism is designed to stabilize the wire rack when pulling out of oven partially.

Accessory may vary depending on the models.

ACCESSORY STORAGE PLACEMENT

G Foodi[™] Smart Thermometer



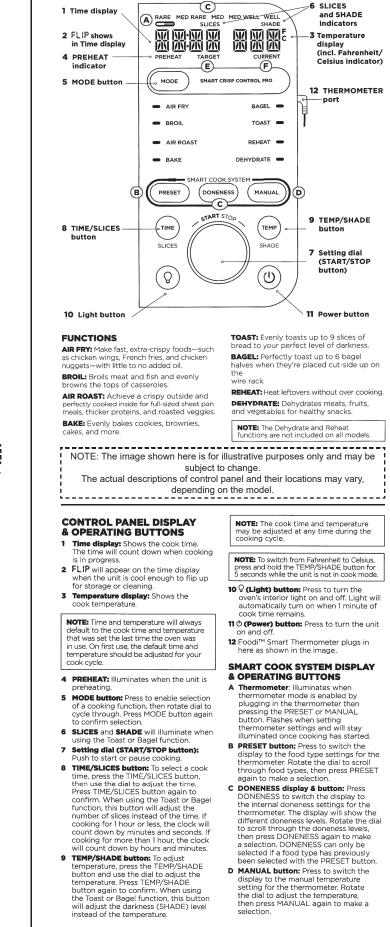
BEFORE FIRST USE

- 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, 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.
- 4 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



- **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.

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



- 2 Select the desired cook function (e.g., Air Roast) and press TEMP/SHADE button to set the oven temperature.
- 3 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.
- a 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 the heating element and alert you when your food has finished cooking.

5 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.

PRESET DONENESS TO:
Medium Rare (120°F)
Medium (130°F)
Medium Well (140°F)
Well Done (150°F)
Well Done (165°F)
Medium Rare (130°F)
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)

- 6 Place the accessory required for your selected cook function in the unit and close the door. Press the setting dial to begin preheating.
- 7 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.
- 8 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.
- 9 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.
- 10 The unit will automatically stop when thermometer temperature has reached the target. Display will beep and show "END HOT".
- 11 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 the 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	 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: The thickest part of the fillet may not be the center. It is important that the tip of the thermometer hits the thickest part so desired results are achieved. 		

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.

Cooking 2 or More Different Types of Protein

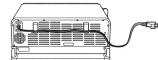
- Insert thermometer in the protein with the lower desired level of doneness
- Use the Manual feature to choose the desired internal temperature
- When that protein is done cooking, remove it from the oven.
- Using oven mitts, transfer thermometer to the other protein and use the Manual feature to choose the desired internal temperature.

USING YOUR FOODI® SMART DIGITAL PRO AIR FRY OVEN

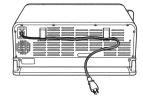
POWER CORD MANAGEMENT

Our cord-management system is designed **5** Place ingredients in the air fry basket. If so it will not interfere with the oven's flip-away functionality.

Option 1 Outlet on the left



Option 2 Outlet behind the oven



HOW TO REDUCE SMOKE

cooking greasy, drippy foods with the Air Fry Basket, place the Sheet pan on the bottom rails to catch the dripping



Recommended: Not Canola recommended Olive oil Refined coconut Avocado Butte Vegetable Margarine Grapeseed

• The unit may produce smoke when cooking on a hotter setting than what is recommended. Avoid exceeding 400°F when using oils to limit smoke.

 When using cooking spray. DO NOT spray it on the interior side walls or heating elements of the unit. Cooking spray may reduce life of product.

USING THE COOKING FUNCTIONS

To turn on the unit, plug the power cord nto the wall. flip position, and press the O button.

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

Air Frv

- To select the function, press MODE, then turn the dial until AIR FRY illuminates. The default time and temperature settings will display.
- 2 Press the TIME/SLICES button and use the dial to select your time up to 1 hour. Time will adjust in 1-minute increments under 1 hour. To set the time, press the TIME/SLICES button again.
- 3 Press the TEMP/SHADE button and use the dial to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/ SHADE button again
- 4 Press the setting dial to begin preheating. 5 Place ingredients in the air fry basket. If ingredients are fatty oily or marinated place the basket on the top rails and the sheet pan and wire rack on the bottom rails.



Use air fry basket for dry ingredients.

Use air fry basket for dry ingredients -Use air fry basket with sheet pan underneath for fatty, oily, or marinated ingredients. When using the sheet pan

ingredients are fatty, oily, or marinated.

place the basket on the top rails and the

sheet pan and wire rack on the bottom rails

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underneath, you may need to flip food over halfway through cooking for mor even cooking.

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 the sheet pan on wire rack into the bottom rails.

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 more quickly, o we recommend prepping all ingredients before turning on the oven.

Air Fry

- To select the function, press MODE, then turn the dial until AIR FRY illuminates. The default time and temperature settings will display.
- 2 Press the TIME/SLICES button and use the dial to select your time up to 1 hour. Time will adjust in 1-minute increments under 1 hour. To set the time
- press the TIME/SLICES button again. 3 Press the TEMP/SHADE button and use the dial to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/ SHADE button again
- 4 Press the setting dial to begin preheating. 5 Place ingredients in the air fry basket. If ingredients are fatty, oily, or marinated, place the basket on the top rails and the sheet pan and wire rack on the bottom rails



Use air fry basket for dry ingredients.



Use air fry basket with sheet pan underneath for fatty, oily, or marinated ingredients. When using the sheet pan underneath, you may need to flip food over halfway through cooking for more even cooking

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 the sheet pan on wire rack into the bottom rails.

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

- 7 For more even browning and crispiness, flip ingredients using non-metal tongs or spatula halfway through cooking cycle.
- 8 When cook time is complete, the unit will beep and "END HOT" will appear on the display

- To select the function, press the MODE button, then turn the dial until BROIL illuminates. The default time and
- temperature settings will display. 2 Press the TIME/SLICES button and use the dial to select your time up
- to 30 minutes. Time will adjust in 30-second increments. To set the time press the TIME/SLICES button again. 3 Press the TEMP/SHADE button and use the dial to select either
- HI (450°E) or LO (400°E). To set the emperature, press the TEMP/SHADE button again.

NOTE: There is no preheat for the roil function.

4 Place ingredients on the sheet pan. Place the sheet pan on the wire rack on bottom rails. Close oven door. Press the setting dial 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 beep and "END HOT" will appear on the display.

Air Roast

- To select the function, press the MODE button, then turn the dial repeatedly until AIR ROAST illuminates. The default time and temperature settings will display.
- 2 Press the TIME/SLICES button and use the dial to select your time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and 5-minute increments over 1 hour. To set the time, press TIME/SLICES button again.
- 3 Press the TEMP/SHADE button and use the dial to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments. To se
- the temperature, press the TEMP/SHADE button again. 4 Press the setting dial to begin preheating.
- Place ingredients on the sheet pan NOTE: Food cooks faster when using
- he Air Roast function than when using the Bake function, so for traditional en recipes refer to the Inspiration ide for guidance on cook times and temperatures.
- 5 When the unit beeps to signify it has preheated, immediately open the over door and place the sheet pan on the wire rack on bottom rails. Close oven door

NOTE: The timer will start counting own as soon as the unit has preheated If ingredients are not ready to go into ne 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 and "END HOT" will appear on the display.

Bake

NOTE: Use recommended times and temperatures with boxed foods. Time and temperature will vary when using different types of baking accessories om box instructions.

- To select the function, press the MODE button, then turn the dial until BAKE illuminates. The default time and temperature settings will display.
- 2 Press the TIME/SLICES button and use the dial to select your time up to 2 hours. Time will adjust in 1-minute ncrements under 1 hour and 5-minute increments over 1 hour. To set the time,
- press the TIME/SLICES button again. 3 Press the TEMP/SHADE button and use the dial to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/SHADE button again.

4 Press the setting dial to begin preheating. 5 Place ingredients on the Sheet Pan.

Reheat

Dehvdrate

included on all models

EVERYDAY CLEANING

after every use.

NOTE: The REHEAT function is not

1 To select the function, press the

MODE button, then turn the

dial until REHEAT illuminates

5-minute increments over 1 hour

3 Press the TEMP/SHADE button to select a temperature between 100°F

4 Place food on the Sheet Pan or in an

the setting dial to begin cooking.

5 When cook time is complete, the unit will

NOTE: There is no preheat with Reheat.

NOTE: The DEHYDRATE function is not

The unit should be cleaned thoroughly

Unplug the unit from the outlet and

2 Empty crumb tray by sliding it out of

allow it to cool down before cleaning

down position. Clean accessories after

ecommended. The air fry basket and

wire rack can be put in the dishwasher,

DO NOT place sheet pan in dishwasher.

but may wear more quickly over time.

NOTE: Empty crumb tray frequently.

with a soft, damp sponge. DO NOT use

abrasive cleaners, scrubbing brushes,

and the control panel, wipe them clean

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,

NOTE: DO NOT submerge unit in water

1 Allow the unit to cool down, then unplug

Remove all accessories from the unit.

the unit from the outlet before cleaning.

including the crumb tray, and wash separately. Use a non-abrasive cleaning

brush to wash the air fry basket more

in hot, soapy water. The air fry basket

and wire rack can be put in the

thoroughly. Soak accessories overnight

dishwasher, but may wear more quickly

3 Use warm, soapy water and a soft cloth to wash the oven's interior. **DO NOT**

brushes, or chemical cleaners, as they

NOTE: NEVER put the main unit in the

hand-wash with warm, soapy water.

5 Thoroughly dry all parts before placing them back in the oven.

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

4 To prolong use of accessories.

use abrasive cleaners, scrubbing

vill damage the oven

r chemical cleaners, as they will

4 To clean the exterior of the main unit

Hand-wash when necessary

damage the oven

or place in dishwasher

DEEP CLEANING

ver time

3 To clean any food splatter on the

interior walls of the unit, wipe

each use Accessories are hand-wash

the oven when the oven is in the flipped-

CLEANING, MAINTENANCE & STORAGE

beep and "END HOT" will appear on the

-degree increments

2 Press the TIME/SLICES buttons to select a

and 450°F. Temperature will adjust in

ven-safe container and place the par

bottom rails. Close oven door and press

or container on the wire rack into the

reheat time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and

ncluded on all models

- When the unit beeps to signify it has preheated immediately place the sheet pan on wire rack into the bottom rails. Close oven door.
- NOTE: The timer will start counting wh as soon as the unit has preheated ingredients are not ready to go into the oven, simply turn the dial to add

more time. NOTE: If using another baking





- 6 During cooking, you can open the over door to check on or flip ingredients. 7 When cook time is complete the unit
- ill beep and "END HOT" will appear on the display. Toast
 - 1 To select the function, press the MODE button, then turn the dial until TOAST illuminates. The default amount of slices and shade will be displayed.
 - 2 Press the TIME/SLICES 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/SLICES button again.
 - 3 Press the TEMP/SHADE button and use the dial to select a shade level. To set the shade level, press the TEMP/SHADE 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. Results may vary when unit is already warm.

4 Place bread slices on the wire rack into middle rails. Close oven door and press the setting dial to begin cooking. You do not need to flip the slices during cooking.



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

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

- To select the function, press the MODE button, then turn the dial until BAGEL illuminates. The default number of slices and shade level will display. 2 Press the TIME/SLICES button and use
- the dial to select the number of slices. You may toast up to 6 bagel halves at once. To set the number of slices, press the TIME/SLICES button again.
- 3 Press the TEMP/SHADE button and use the dial to select a shade level. To set the shade level, press the TEMP/ SHADE button again.

NOTE: There is no temperature

adjustment available for the Bagel function, and the unit does not preheat n Bagel mode. It is very important to select the exact number of slices to avoid over- or under-toasting. Results may vary when unit is already warm.

4 Place bagel slices, cut-side up, on the wire rack into middle rails. Close oven door and press the setting dial to begin



the display.

5 When cook time is complete, the unit

NOTE: You can also manually adjust the time once cooking has started to better

achieve your preferred shade.

will beep and "END HOT" will appear on

ERROR MESSAGES

"Er0," "Er1," "Er2," "Er3," "Er4," "Er5," "Er6," or "Er7" Power off the unit and contact a service center.

FAQ

To select the function, press the

2 Press the TIME/SLICES button and

3 Press the TEMP/SHADE button and

use the dial to select a temperature

TIME/SLICES button agair

button again.

begin cooking.

the display.

halfway through cooking.

use the dial to select a time up to

12 hours. Time will adjust in 15-minute

ncrements. To set the time, press the

NOTE: There is no preheat with Dehydrate.

between 85°F and 200°F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/SHADE

4 Place ingredients in the air fry basket and

5 During cooking, you can open the oven

door to check on or flip ingredients

6 When cook time is complete, the unit

FLIP-UP-AND-AWAY STORAGE

1 DO NOT flip unit up when it is hot or

in use ELIP will appear on the display when unit is cooled and ready to flip. Wait for unit to cool down before

handling. Hold handles on each side

of the unit. **DO NOT** unplug the unit after use until FLIP appears. The fan

will continue to run after cooking has

the unit's temperature is 95°F. This is

normal and not a cause for concern.

2 Lift and flip unit upward using the

handles on each side of the unit.

3 Leave the unit in the upright position

in the upright position.

when storing or for deep cleaning. Accessories can be stored inside while

0 Ø

completed for about 15 minutes or until

will beep and "END HOT" will appear on

place basket into top rails of oven. Close

en door and press the setting dial to

MODE button, then turn the dial until

and temperature settings will display.

DEHYDRATE illuminates. The default time

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 flipping ingredients during cooking is required, and levels of crispiness may vary.
- Do I need to adjust the cook times and temperatures of traditional oven recipes? • For best results, keep an eye out on your food while cooking. Refer to cook charts in the
- Inspiration Guide for more guidance on cook times and temperatures.

Should I add my ingredients before or after preheating?

· Adding ingredients before preheat completes may impact cooking performance.

Why is my food undercooked or overcooked?

 Do not add food until recommended preheat time is complete. For best results, check progress throughout cooking, and remove food if desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking. This unit cooks faster than a traditional oven. Always keep an eye on your food while cooking

Can I restore the unit to its default settings?

 The oven will remember the last setting used for each function, even if you unplug i To restore the oven's default settings for each function, press the TIME/SLICE and TEMP/SHADE 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 from the control panel or back of unit? When the oven is hot, a fan turns on to cool down the control pan

Why does the unit sound like it is still running even though the power is off?

• The cooling fan may continue to run even after the unit has been turned off. This is a normal function and should not be a source of concern. The cooling fan will stop after the temperature of the unit is below 95°F.

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 aterials 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 volt age, 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 1325 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

Owner 3 information
(Keep for your permanent records)

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

TECHNICAL SPECIFICATIONS

Voltage: 120V~ 60Hz



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