IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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

A WARNING

- 1 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
- 3 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 ou have all parts needed to properly and safely operate your oven. **5 NEVER** leave the oven unattended while
- 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 heating ovens.
- 8 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
- 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
- 10 DO NOT place appliance on a stovetop or hot surface or near a gas, electric, or heated oven
- 11 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.
- 12 To protect against electrical shock DO NOT immerse cord, plugs, or main unit housing in water or other liquid.
- 13 DO NOT use the oven with damage to the power cord or plug. 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.
- 14 DO NOT cover the air intake vents of air outlet vents while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 15 DO NOT insert anything in the intake nd ventilation slots and do not obstruct them.
- 16 DO NOT use accessory and ttachments not recommended or sold by SharkNinja.
- 17 DO NOT place items on top of surface hile unit is operating except for authorized recommended Ninia accessories.
- 18 Before placing any accessories into the oven ensure they are clean and dry.
- 19 Intended for countertop use only. DO NOT place the oven near the edge of a countertop. Ensure the surface is level, clean and dry.
- 20 This oven is for household use only DO NOT use outdoors. DO NOT use in ving vehicles or boats.
- 21 DO NOT use this oven for anything other than its intended use. Misuse may cause injury.

- 22 DO NOT store any materials, other than supplied accessories, in this oven when
- ot in use 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 edaes
- 26 DO NOT use the oven without the wire rack or air fry basket 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 DO NOT use parchment on Broil or above the recommended manufacturer instructions
- 30 Voltages can vary, affecting the performance of your product. To prevent possible illness, use an externa thermometer to check that your food is cooked to the temperatures nded.
- 31 Prevent food contact with heating elements. Excessive food loads may cause personal injury or propert damage or affect the safe use of the
- 32 DO NOT place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.
- 33 Extreme caution should be exercised when using containers constructed of any materials other than metal or glass
- 34 DO NOT touch hot surfaces. Oven surfaces are hot during and after operation. To prevent burns or persona njury, ALWAYS use protective hot pads or insulated oven mitts and use available handles and knobs.
- 35 Spilled food can cause serious burns Extreme caution must be used when th oven contains hot food. Improper use may result in personal injury.
- 36 Please refer to the Cleaning & Maintenance section for regular aintenance of the oven.
- 37 Cleaning and user maintenance shall no be made by children.
- 38 Press the power button to turn oven off and allow to cool completely before cleaning, moving and flipping for storage.
- 39 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 40 DO NOT clean with metal scouring.
- pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
- 41 DO NOT use the oven as a source of heat or for drying.
- 42 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

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

substantial property damage if the warning included with this symbol is ignored Fake care to avoid contact with hot surface. Always use hand protection to avoid burns

For indoor and household use only.

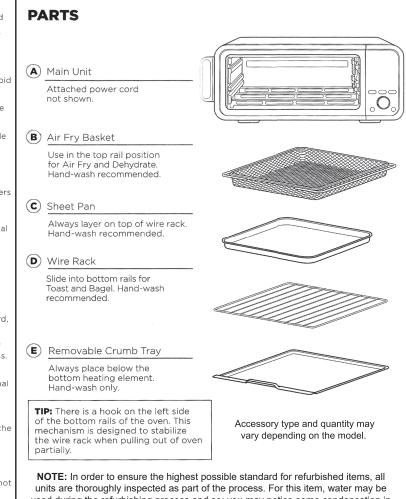
SAVE THESE INSTRUCTIONS



FOODI® DIGITAL PRO AIR FRY OVEN

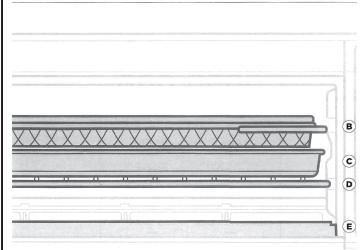
NINJA

OWNER'S GUIDE



used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

ACCESSORY STORAGE PLACEMENT



" Recipe book not included '

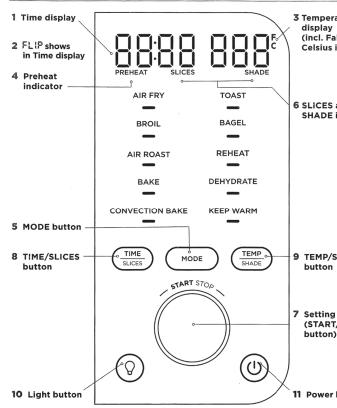


BEFORE FIRST USE

- Remove and discard any packaging material and tape 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 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 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 uggets—with little to no added oil BROIL: Broils meat and fish and evenly

wns 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,

CONVECTION BAKE: Evenly bakes cookies. cakes, brownies, and other goods faste

NOTE: The images shown here are for illustrative purposes only and may be subject to change, the actualdescriptions of control panel and their locations may vary depending on the model.

wire rack

CONTROL PANEL DISPLAY & OPERATING BUTTONS

- Time display: Shows the cook time The time will count down when cooking
- n progress. 2 FLIP will appear on the time display when the unit is cool enough to flip up
- for storage or cleaning. 3 Temperature display: Shows the cook temperature

4 PREHEAT: Illuminates when the unit is preheating.

cook cycle

3 Temperature (incl. Fahrenheit/ Celsius indicator)

6 SLICES and SHADE indicators

TEMP/SHADE

Setting dial (START/STOP

11 Power button

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

REHEAT: Heat leftovers without over cooking DEHYDRATE: Dehydrates meats, fruits, and vegetables for healthy snacks.

KEEP WARM: Keeps food warm up to 2 hours.

NOTE: Time and temperature will always default to the cook time and temperature that was set the last time the oven was in use. On first use, the default time and temperature should be adjusted for your

- MODE button: Press to enable selection of a cooking function, then rotate dial to cycle through. Press MODE button again to confirm selection
- 6 SLICES and SHADE will illuminate when using the Toast or Bagel function.
- Setting dial (START/STOP button): Push to start or pause cooking, or rotate to adjust settings
- 8 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.
- 9 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

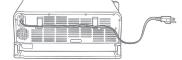
- 10 9 (Light) button: Press to turn the oven's interior light on and off. Light will automatically turn on when 1 minute of cook time remains
- 11 ((Power) button: Press to turn the unit on

USING YOUR FOODI® DIGITAL PRO AIR FRY OVEN

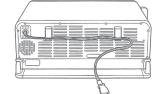
POWER CORD MANAGEMENT

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

Option 1 Outlet on the left



Option 2 Outlet behind the over



HOW TO REDUCE SMOKE

When cooking greasy, drippy foods with the Air Fry Basket, place the SearPlate on the bottom rails to catch the drippings



Recommended: Canola Refined coconut Avocado Vegetable

Grapeseed



Olive oil Butter Margarine

- 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 into the wall, flip oven down into cooking position, and press the \circ button.

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

Air Fry

- 1 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.
- 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.
- Press the setting dial to begin preheating.
 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 rackon 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 the oven, simply turn the dial to add more 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.

Broil

- 1 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.
- Fress the TEMP/SHADE button and use the dial to select either HI (450°F) or LO (400°F). To set the temperature, press the TEMP/SHADE button again.

NOTE: There is no preheat for the Broil 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.
- 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. Place ingredients on the sheet pan.

NOTE: Food cooks faster when using the Air Roast function than when using the Bake function, so for traditional oven recipes.

5 When the unit beeps to signify it has preheated, immediately open the oven door and place the sheet pan on the wire rack on bottom rails. Close oven door.

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

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



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

NOTE: Use recommended times and

temperatures with boxed foods. Time and temperature will vary when using different types of baking accessories from 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 increments 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.
- Press the setting dial to begin preheating.
 Place ingredients on the Sheet Pan. 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 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.

NOTE: If using another baking accessory, slide the wire rack into the bottom rails with the accessory on top.



- 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.

CONVECTION BAKE

- **NOTE:** It is recommended to reduce temperature by 25°F and time by 25% from traditional baking recipes.
- To select the function, press the MODE button, then turn the dial until CONVECTION BAKE illuminates. The default time and temperature settings will display.
- 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 the TIME/SLICES button again.
- Press the TEMP/SHADE button and use the dial to select a temperature between 180°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. 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 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.

NOTE: If using another baking accessory, slide the wire rack into the bottom rails with the accessory on top.



- 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.

Toast

- 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 better choose your preferred shade.

Bagel

- 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.
- and shade level will objay.
 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.
 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 in 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 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 better achieve your preferred shade.

REHEAT

NOTE: The REHEAT function is not included on all models.

- To select the function, press the MODE button, then turn the dial until REHEAT illuminates.
- Press the TIME/SLICES buttons to select a reheat time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and 5-minute increments over 1 hour.
 Press the TEMP/SHADE button to
- select a temperature between 100°F and 450°F. Temperature will adjust in 5-degree increments.
- 4 Place food on the Sheet Pan or in an oven-safe container and place the pan or container on the wire rack into the bottom rails. Close oven door and press the setting dial to begin cooking.
- 5 When cook time is complete, the unit will beep and "END HOT" will appear on the display.

NOTE: There is no preheat with Reheat.

Dehvdrate

NOTE: The DEHYDRATE function is not included on all models.

- To select the function, press the MODE button, then turn the dial until DEHYDRATE illuminates. The default time and temperature settings will display.
- 2 Press the TIME/SLICES button and use the dial to select a time up to
- 12 hours. Time will adjust in 15-minute increments. To set the time, press the TIME/SLICES button again.

NOTE: There is no preheat with Dehydrate.

- Press the TEMP/SHADE button and use the dial to select a temperature between 85°F and 200°F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/SHADE button again.
- 4 Place ingredients in the air fry basket and place basket into top rails of oven. Close oven door and press the setting dial to begin cooking.



- **5** During cooking, you can open the oven door to check on or flip ingredients halfway through cooking.
- 6 When cook time is complete, the unit will beep and "END HOT" will appear on the display.

KEEP WARM

button again.

the display.

after every use.

EVERYDAY CLEANING

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

To set the time, press the TIME/SLICES

NOTE: There is no temperature selection

oven-safe container and place the pan or container on the wire rack on bottom

NOTE: The unit does not preheat in Keep

4 When warming time is complete, the unit

The unit should be cleaned thoroughly

1 Unplug the unit from the outlet and

2 Empty crumb tray by sliding it out of

allow it to cool down before cleaning.

the oven when the oven is in the flipped-

down position. Clean accessories afte

each use. Accessories are hand-wash recommended. The air fry basket and

wire rack can be put in the dishwasher

out may wear more quickly over time.

DO NOT place sheet pan in dishwasher

NOTE: Empty crumb tray frequently.

interior walls of the unit, wipe them

use abrasive cleaners, scrubbing

4 To clean the exterior of the main unit

with a soft, damp sponge. DO NOT

brushes, or chemical cleaners, as they

and the control panel, wipe them clean

cleanser or mild spray solution may be

not the oven surface, before cleaning.

NOTE: DO NOT submerge unit in water

CLEANING, MAINTENANCE

1 Allow the unit to cool down, then unplug

Remove all accessories from the unit.

and wire rack can be put in the

including the crumb tray, and wash

the unit from the outlet before cleaning

separately. Use a non-abrasive cleaning brush to wash the air fry basket more

thoroughly. Soak accessories overnight in hot, soapy water. The air fry basket

dishwasher, but may wear more quickly

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.

use abrasive cleaners, scrubbing

ishwasher or immerse it in water

4 To prolong use of accessories,

will damage the oven.

or any other liquid.

& STORAGE

DEEP CLEANING

over time.

used. Apply the cleanser to the sponge,

with a damp cloth. A non-abrasive liquid

and-wash when necessary.

will damage the oven

3 To clean any food splatter on the

will beep and "END HOT" will appear on

ails. Close oven door and press START/

available for the Keep Warm function.

3 Place food on the sheet pan or in an

STOP to begin warming.

ERROR MESSAGES

FAQ

5 Thoroughly dry all parts before placing

NOTE: The unit does not preheat in

FLIP-UP-AND-AWAY STORAGE

1 DO NOT flip unit up when it is hot or

n use. FLIP 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

completed for about 15 minutes or unt

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

normal and not a cause for concerr

2 Lift and flip unit upward using the

handles on each side of the unit

3 Leave the unit in the upright position

placement

when storing or for deep cleaning.

ccessories can be stored inside whi

in the upright position. See Accessory

Storage Placement section for correct

The images shown here are for

illustrative purposes only and

may be subject to change.

Keep Warm mode

hem back in the oven

"Er0," "Er1," "Er2," "Er3," "Er4," "Er5," "Er6," or "Er7"

Power off the unit and contact a service center.

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.

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 it. 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 panel.

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.

TECHNICAL SPECIFICATIONS

Voltage: 120V~ 60Hz

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.

FOODI and NINJA are registered trademarks of SharkNinja Operating LLC

The product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.

© 2021 SharkNinja Operating LLC

