NINJA

FOODI® DOUBLE OVEN

Owner's Guide

IMPORTANT SAFETY INSTRUCTIONS PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

- 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. A
- Avoid contact with hot surface. Always use hand protection to avoid burns.
- For indoor and household use only.

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instruct Do not use appliance for other than intended use.

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your over 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 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 5 DO NOT use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing e cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- 6 NEVER use outlet below counter level.
- 7 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
- 8 DO NOT let cord hang over edges of tables or counters or touch hot surfaces, including stoves and
- 9 NEVER leave the oven unattended while in use.
- 10 If food contents were to catch fire during cooking, DO NOT open the oven door.
- If you can safely do so, unplug the oven immediately · DO NOT throw water onto the fire. Food contents may contain grease and water may cause fire growth.
- If fire were to emit from the oven door, call the fire department immediately. • DO NOT use the oven after it has experienced a fire, it may have been damaged and present a risk of fire or shock
- 11 DO NOT place any object directly onto the heating elements. DO NOT cover the crumb tray, heating ments, or walls of oven. This will cause the oven to overheat or cause a fire
- 12 DO NOT use the oven with crumb tray incorrectly installed. Crumb tray MUST be placed below lower
- 13 To protect against electrical shock DO NOT immerse cord, plugs, or main unit housing in water or other 4 DO NOT place appliance on hot surfaces, near a hot gas or electric burner, in a heated oven, or on a stovetop
- 15 DO NOT use the oven with damage to the power cord or plug. Regularly inspect the oven and power cord. If the en malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 16 DO NOT cover the air intake vents or air outlet vents while unit is operating. Doing so will prevent even ing and may damage the unit or cause it to overheat
- 17 DO NOT insert anything in the ventilation slots and do not obstruct them.
- 18 DO NOT place items on top of surface while unit is operating except for authorized recommended
- 19 Before placing any accessories into the oven ensure they are clean and dry.
- 20 Intended for countertop use only. DO NOT place the oven near the edge of the countertop. Ensure
- the surface is level, clean and dry. 21 This oven is for household use only. 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 not in use,
- 23 DO NOT use outdoors. DO NOT use in moving vehicles or boats.
- 24 DO NOT use accessory and attachments not recommended or sold by SharkNinia.
- 25 When using this oven, provide adequate space (at least 1 inch above and on all sides) for air circulation
- 26 A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, or the like when in operation.
- 27 This oven has a tempered glass door and is more resistant to breakage. Avoid scratching door surface or nicking edges.
- 28 DO NOT place anything directly on heating elements and DO NOT use the oven without a wire rack or air fry basket installed.
- 29 DO NOT spray any type of aerosol spray or flavoring inside the oven while cooking.
- 30 Use caution when inserting and removing anything from the oven, especially when hot.
- 31 Outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures reco
- **32** Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.
- 33 Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock
- 34 With the exception of parchment paper, **DO NOT** place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.
- 35 Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.
- 36 DO NOT touch hot surfaces. Oven surfaces and glass door 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.
- 37 Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.
- 38 Please refer to the Cleaning & Maintenance section for regular maintenance of the oven.
- 39 Cleaning and user maintenance shall not be done by children
- 40 Allow to cool completely before cleaning and moving for storage.
- 41 When not in use, press the Power Button to turn the unit off, then unplug. Grasp the plug by the body and pull from the outlet. NEVER unplug by grasping and pulling flexible cord.

- 42 DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, using a risk of electrical shock
- 43 DO NOT use the oven as a source of heat or for drying.
- 44 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. NOT INCLUDED
 - 45 To prevent possible illness, ALWAYS use an external food thermometer to check that your food is cooked to the recommended temperatures.
 - 46 DO NOT place hands near thermometer or cord when in use to prevent burning or scalding. hermometer will be hot. Use either oven mitts or tongs to remove thermometer from food and unit
 - 47 The thermometer DOES NOT replace an external food thermometer. Use external food thermometer to check that food is cooked to recommended temperatures.

SAVE THESE INSTRUCTIONS

FUNCTIONS

TOP OVEN:

darkness

BOTTOM OVEN:

roasted veggies.

to no added oil.

healthy snacks

temperatures.

PARTS & ACCESSORIES

A Main Unit

RECIPE BOOK

- (attached power cord not shown) B Air Fry Basket Install when using the Air Fry function. Hand-wash recommended.
- C Sheet Pan(s)
- Place on top of the wire rack. Hand-wash only.
- 2 Wire Racks Use on its own or place the sheet pan on top. Hand-wash rec
- Removable Crumb Tray (already installed in unit) Must remain installed when the top oven is in use. Also able to use in the bottom ove Hand-wash only
- Foodi[®] Smart Thermomete
- Accessory type and quantity may vary depending on the model.

BROIL

C TOAST

BAGEL

O REHEAT

C KEEP WARM

O WHOLE R

C AIR ROAST

🗢 PIZZA

CONV. BAKE

DEHYDRATE

O BAKE

[12]

TEMP SHADE

TIME SLICES

воттом

0

TEMP

TIME

USING THE CONTROL PANEL



of the Bottom Oven. **DO NOT** slide into any rack positions

have a fire extinguisher of use the flames with baking sod a util they are put out. If a fire occurs and the food in the oven is not greasy, immediately unplug the unit and douse the flames with water until the fire is extinguished. **DO NOT** use water if grease is present, since it could make the fire worse. Use baking soda instead.

IMPORTANT: Place crumb tray below lower heating elements in the Top Oven or at the very bottom

BEFORE FIRST USE

(2) (3)

B

TARGET URRENT

C TOAST

BAGEL

C REHEAT

C KEEP WARM

O WHOLE ROAS

AIR ROAST

CONV. BAKE

C DEHYDRATE

(12)

C AIR FRY

🗢 PIZZA

PRESET DONENESS MANUAL

START STOP

BAKE

(10)

MART FINISH

7) ™ੇ

8 TEMP SHADE

воттом

TEMP

TIME

(1)

- Remove and discard any packaging material from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the air fry basket, sheet pans, wire rack, and removable crumb tray in warm, soapy water, then rinse and dry thoroughly. DO NOT put sheet pan or removable crumb tray in the dishwasher. Finishes may degrade. NEVER submerse the main unit in water.

We recommend placing all accessories inside the oven and running the top oven on Bake at 450°F for 25 minutes, with the bottom oven on Air Fry at 450°F for 25 minutes without adding any food. Make sure the area is well ventilated, as some odor may be released. 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: The accessories are hand-wash recommended. The air fry basket and wire racks can be put in the dishwasher, but may wear more quickly over time.

• 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.

CONTROL PANEL DISPLAY & OPERATING BUTTONS

- O (Power) button: Press to turn the unit on and off.
- 2 SHADE: Illuminates when using the Toast or Bagel function to designate desired shade. 3 SLICES: Illuminates when using the Toast or Bagel function
- to designate number of slices. 4 Time display: Shows the cook time. The time will count down hen cooking is in progress.
- 5 Temperature display: Shows the cook temperature.

NOTE: Time and temperature will always return to the settings used the last time the oven was in operation.

- 6 PREHEAT: PRE will display on the clock while the oven from using a previous cooking function, the unit will skip preheating, and the cook timer will start.
- 7 TOP and BOTTOM buttons: To select a cooking function press the TOP button and turn dial to select Top Oven functions (Broil, Toast, Bagel, Pizza, Reheat, and Keep Warm) or the BOTTOM button and turn dial to select Bottom Oven nctions (Whole Roast, Air Roast, Air Fry, Convection Bake button for 3 seconds to curn off that oven.
- **NOTE:** The cook time and temperature may be adjusted at any time during the cooking cycle.
- 8 TEMP/SHADE button: To adjust temperature, press the EMP/SHADE button (Top Oven) or the TEMP buttor (Bottom Oven), then rotate dial to increase or decrease temperature in 5-degree increments. When using the Toast or Bagel function, the dial will adjust the shade level from (lightest) to 7 (darkest) instead of the temperature.
- 9 TIME/SLICES button: To select a cook time, press the TIME/ SLICES button (Top Oven) or the TIME button (Bottom Oven) then rotate dial to increase or decrease time in 1-minute increments under 1 hour and 5-minute increments over 1 hour. When using the Toast or Bagel function, these buttons will adjust the number of slices/bagel halves instead of the time
- ore pressing START/STOP dial to have both ovens finish he same time. 10 SMART FINISH button: When cooking in both ovens press
- 11 START/STOP dial Push to start or stop cooking. When using both ovens, START/STOP will start or stop both ovens. To Stop or Start cne oven, press TOP or BOTTOM hen the START/STOP dial
- 12 Q (Light) button: Press to turn the oven's interior light on

THERMOMETER MODE DISPLAY

- A. C (Thermometer): Illuminates when thermometer mode is enabled by plugging in the thermometer and pressing the PRESET or MANUAL button.
- B. DONENESS display: Shows the different doneness levels
- C. TARGET: Illuminates when using thermometer to show target
- D. CURRENT: Illuminates when using thermometer to show current temperature of thermomet



Once you've selected a function below, you can change temperature/shade and time/slices.

BROIL: Evenly broil meats or fish and brown the tops of

TOAST: Toast up to 6 slices of bread to your desired level of

BAGEL: Perfectly toast up to 6 bagel halves when they're

BAKE: Evenly bake everything from your favorite cookies

NOTE: The Dehydrate, Reheat, Keep Warm, and Cookies functions are not included on all models.

WHOLE ROAST: Simultaneously roast large proteins (like a 4½-lb chicken) and sides for a complete meal.

AIR ROAST: Achieve a crispy outside and perfectly cooked

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

DEHYDRATE: Dehydrate meats, fruits, and vegetables for

enly bakes cookies, cakes, brownies, and other goods faster.

NOTE: The oven's technology leads to faster cooking. Always monitor food to prevent overcooking. Refer to cook charts in the Inspiration Guide for more guidance on cook times and

The actual number of ports may have

inside for full-sized sheet pan meals, thicker proteins, and

placed cut-side up on the wire rack

CONVECTION BAKE (CONV. BAKE):

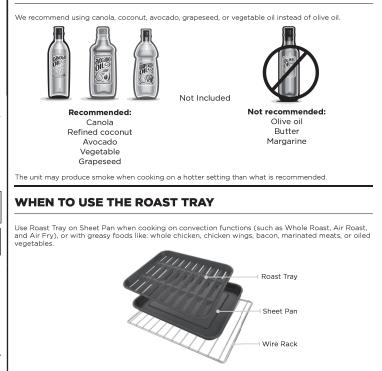
PIZZA: Cook frozen or homemade pizzas evenly.

a different name or location.

REHEAT: Heat leftovers without over cooking.

KEEP WARM: Keep food warm after cooking.

HOW TO REDUCE SMOKE













Oilad Vag

Whole Chicker

or Thighs

NOTE: Roast Tray not included with purchase

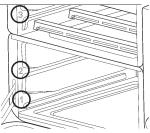
USING YOUR FOODI® DOUBLE OVEN

USING THE COOKING FUNCTIONS IN TWO OVENS

The oven has 1 available rack position in the top oven and 2 available rack positions in the bottom oven for sliding ccessories into the unit.

Positioning the Racks

Each cook function corresponds to a specific oven and rack level. See the chart below to determine the recommended accessory and rack level for each cook function. For best results, use only the recommended accessories for each function and remove others from he oven.



		BROIL	TOAST	BAGEL	BAKE	REHEAT/KEEP WARM
TOP OVEN	LEVEL 3	Sheet Pan on Wire Rack	Wire Rack	Wire Rack	Sheet Pan on Wire Rack	Sheet Pan on Wire Rack

NOTE: When cooking greasy, drippy foods, place the Sheet Pan on the Wire Rack below to catch the

		WHOLE ROAST	AIR ROAST	AIR FRY	BAKE	PIZZA	DEHYDRATE
	LEVEL 2			Air Fry Basket			Air Fry Basket
BOTTOM OVEN	LEVEL 1	Sheet Pan on Wire Rack	Sheet Pan on Wire Rack	Add sheet pan on wire rack for greasy, drippy foods	Sheet Pan on Wire Rack	Sheet Pan on Wire Rack	
NOTE: Always place Sheet Pan on Wire Rack. DO NOT place directly on heating elements.							

USING YOUR FOODI® DOUBLE OVEN

To turn on the unit, plug the power cord into automatically shut off after 10 minutes of inc

USING TWO OVENS

NOTE: PREHEAT FOR BEST RESULTS. Add food only when preheating is complete (up 3 minutes after pressing START/STOP). Broi Toast, Bagel, Keep Warm, and Dehydrate do not have a preheat. If Smart Finish is enable-preheat will only occur in the oven with the longest cook time.

1 Press the POWER button to turn the oven on

- Press TOP and turn dial to select top oven functions. Press TOP again to confirm 3 Press the TEMP/SHADE button and then
- rn the dial to set the cook temperature for the top oven function (shade darkness will be adjusted for Toast and Bagel). Press again to confirm the setting 4 Press the TIME/SLICES button and turn
- he dial to set the cook time for top ove function (number of slices will be adjusted for Toast and Bagel). Press again to confirm the setting
- Press BOTTOM and turn dial to select ottom oven functions. Press again to onfirm the setting. 6 Press the TEMP button and then turn the dial
- to set the cook temperature for the bottom oven function. Press again to confirm the setting
- Press the TIME button and then turn the dial Press the TIME button and then turn the dial to set the cook time for the bottom oven function. Press again to confirm the setting.
 Press the START/STOP to start cooking in both ovens. Preheating is required for Bake, Whole Roast, Air Roast, Air Fry, Convection Bake and Dirco.
- Bake, and Pizza.

USING TWO OVENS WITH SMART FINISH

- 1 Press the POWER button to turn the oven on
- Press TOP and turn dial to select top oven functions. Press TOP again to confirm function selection.
- 3 Press the TEMP/SHADE button and then n the dial to set the cook temperature for the top oven function (shade darkness will be adjusted for Toast and Bagel). Press
- again to confirm the setting 4 Press the TIME/SLICES button and turn he dial to set the cook time for t nber of slices will be adjusted for Toast and Bagel). Press again to confirm the setting
- 5 Press BOTTOM and turn dial to select bottom oven functions. Press again to confirm the setting.
- 6 Press the TEMP button and then turn the dia to set the cook temperature for the bottom oven function. Press again to confirm the
- setting Press the TIME button and then turn the dial to set the cook time for the bottom oven function. Press again to confirm the setting.
- 8 To use different settings in both ovens and have them finish at the same time, press the SMART FINISH button. Set after setting function, temperature for one oven the setting other, or set after setting function, temperature, and time for both ovens.
- 9 Press the START/STOP to start cooking i both ovens. Preheating is required for Bake Whole Roast, Air Roast, Air Fry, Convection Bake, and Pizza.
- When the unit beeps to signify it has preheated, immediately place food in unit and close the door.

NOTE: After preheat is finished, the oven with the shorter cook time will display HC f using the Foodi[®] Smart Thermometer, f cop oven will display the probe and targe cook temperatures, while the bottom over will display cooking progress bars.

TOP OVEN FUNCTIONS

Broil

- NOTE: The unit does not preheat in Broil
- 1 To select the function, press the TOP button and rotate dial until BROIL illuminates. The default time and temperature settings will display. Press the TOP button again to confirm
- function selection 2 Press the TIME/SLICES button and rotate dial to select a cook time up to 30 minutes. P the TIME/SLICES button again to confirm time selec
- Press the TEMP/SHADE button and rotate dial to select either HI or LO. Press the TEMP/ SHADE button again to confirm temperature
- 4 Place ingredients on the sheet pan. Place the sheet pan on the wire rack on Level 3 in the Top Oven and close the oven door, press START/STOP dial to start cooking.
- 5 When cook time is complete, the unit will beep and END will appear on the display.

Toast

NOTE: The unit does not preheat in Toast

1 To select the function, press the TOP button and rotate dial until TOAST illuminates. The default amount of slices and darkness level will display. Press the TOP button again to confirm function selection.

	E OVEN	Ke
	outlet and press the button. The unit will vity.	P ii
I	vity.	1
	2 Press the TIME/SLICES button and rotate dial to select the number of bread slices. You may toast up to 6 slices at once. Press the TIME/SLICES button again to confirm time	2
	selection. 3 Press the TEMP/SHADE button and rotate dial to select a darkness level. Press the TEMP/SHADE button again to confirm	
	temperature selection.	a
	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 silces to avoid over- or under-toasting.	3
	4 Place bread slices on the wire rack in the Top Oven. Close oven door and press START/ STOP dial to begin cooking.	4
	5 When cook time is complete, the unit will beep and END will appear on the display.	
	NOTE: You can also manually adjust the time once cooking has started to better choose your preferred shade.	i i
	Bagel	
	NOTE: The unit does not preheat in Bagel mode.	w 1
	 To select the function, press the TOP button and rotate dial until BAGEL illuminates. The default number of slices and darkness level will display. Press the TOP button again to confirm function selection. 	2
	2 Press the TIME/SLICES button and rotate dial to select the number of slices. You may toast up to 6 bagel slices at once. Press the TIME/SLICES button again to confirm time selection.	3
	3 Press the TEMP/SHADE button and rotate dial to select a darkness level. Press the TEMP/SHADE button again to confirm temperature selection.	4
	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.	i (5
	4 Place bagel slices, cut-side up, in the middle of the wire rack in the Top Oven. Close oven door and press START/STOP dial to begin cooking. 5 When cook time is complete, the unit will	6
	beep and END will appear on the display.	Ai 1
	 Bake To select the function, press the TOP button and rotate dial until BAKE illuminates. The default time and temperature settings will display. Press the TIME/SLICES button and rotate dial 	2
	to select a cook time up to 4 hours. NOTE: If cooking for 1 hour or less, the clock	3
	will count down by minutes and seconds. If cooking for more than 1 hour, the clock will count down by hours and minutes.	4
	 Press the TEMP/SHADE button and rotate dial to select a temperature between 180°F and 450°F. Press the TEMP/SHADE button again to confirm temperature selection. Press START/STOP dial to begin preheating. 	5
	5 Place ingredients on the sheet pan, cake pan, or casserole dish. When the unit beeps to signify it has preheated, immediately place the sheet pan on the wire rack on Level I in the Bottom Oven. Close oven door.	6 Ai
	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 press the TIME button and rotate dial to add more time.	1
	 6 During cooking, you can turn on the light ♀ to check on progress. 7 When cook time is complete, the unit will 	2
	beep and END will appear on the display.	3
	NOTE: For best results with baked goods such as cookies, line the Ninja® Sheet Pan with parchment paper.	4 5
	Reheat	
	NOTE: The Reheat function is not included on all models.	6
	 To select the function, press the TOP button and rotate dial until REHEAT illuminates. Press the TOP button again to confirm function selection. 	
	2 Press the TIME/SLICES button and rotate dial to select a reheat time up to 4 hours. Press the TIME/SLICES button again to confirm time selection.	7
	3 Press the TEMP/SHADE button and rotate dial to select a temperature between 100°F and 450°F. Press the TEMP/SHADE button again to confirm temperature selection.	Сс 1

4 Place food on the sheet pan or in an oven-safe container and place the pan or contair on the wire rack in the Top Oven. Close over

n the wire rack in the rop oven. close a

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

Keep Warm	NOTE: If cooking for 1 hour or less, the clo
NOTE: The Keep Warm function is not included on all models.	will count down by minutes and seconds. I cooking for more than 1 hour, the clock wil count down by hours and minutes.
 To select the function, press the TOP button and rotate dial until KEEP WARM illuminates. The default time and temperatures settings will display. Press the TOP button again to confirm function selection. Press the TIME/SLICE button and turn the dial to select a time up to 2 hours. Press the TIME/SLICES button again to confirm time selection. 	 3 Press the TEMP button and turn the dial select a temperature between 180°F and 450°F. Press the TEMP button again to confirm temperature selection. 4 Press START/STOP to begin preheating. 5 Place ingredients on the sheet pan, cake or casserole dish. When the unit beeps to signify it has preheated, immediately plat the sheet pan on the wire rack on bottom
NOTE: There is no temperature selection available for the Keep Warm function.	level in the Bottom Oven. Close oven doo
3 Place food on the sheet pan or in an oven-safe container and place the pan or container on the wire rack on level level 3 in the top oven. Close oven door and press START/STOP dial to begin warming.	NOTE: The timer will start counting down soon as the unit has preheated. If ingredie are not ready to go into the oven, simply press the TIME button to add more time.
 When warming time is complete, the unit will beep and "END will appear on the display. 	6 During cooking, you can turn on the ligh check on progress.
BOTTOM OVEN FUNCTIONS	7 When cook time is complete, the unit will beep and END will appear on the display
NOTE: When using only Bottom Oven with high moisture foods (like frozen foods), it is normal to see condensation in the Top Oven windew.	NOTE: For best results with baked goods such as cookies, line the Ninja* Sheet Pan with parchment paper.
 Whole Roast To select the function, press the BOTTOM button and roate dial untl WHOLE ROAST illuminates. The default time and temperature settings will display. Press the BOTTOM button again to confirm function selection. Press the TIME button then rotate dial to select a cook time up to 4 hours. Press the TIME button again to confirm time selection. Press the TEMP button and rotate dial to select a temperature between 250°F and 450°F. Press the TEMP button again to confirm temperature selection. Press START/STOP dial to begin preheating. NOTE: Food cooks faster when using the 	 To select the function, press the BOTTOM button and rotate dial until PIZZA illuminal The default time and temperature setting display, Press the BOTTOM button again to confirm function selection. Press the TIME button and rotate dial to select a cook time up to 4 hours. Press th TIME button again to confirm time selecti 9. Press the TEMP button and rotate dial to select a temperature between 180°F and 450°F. Press the TEMP button again to confirm temperature selection. Place pizza on the sheet pan or directly o the wire rack on Level 2 in the Bottom Ov Close oven door and press START/STOP (to begin cooking. When cook time is complete, the unit will beep and END will appear on the display.
Whole Roast function so refer to cook charts in the Inspiration Guide for more guidance on cook times and temperatures.	Dehydrate NOTE: The unit does not preheat in
 5 Place ingredients directly on sheet pan. When the unit beeps to signify it has preheated, immediately place sheet pan on the wire rack on Level 1 in the Bottom Oven. Close oven door. 6 When cook time is complete, the unit will 	Dehydrate mode. 1 To select the function, press the BOTTOM button and rotate dial until DEHYDRATE illuminates. The default time and tempera settings will display. Press the BOTTOM button again to confirm function selectio
beep and END will appear on the display.	2 Press the TIME button and rotate dial to
 Air Roast 1 To select the function, press the BOTTOM button and rotate dial until AIR ROAST 	select a dehydrate time up to 24 hours. Press the TIME button again to confirm ti selection.
illuminates. The default time and temperature settings will display. When cooking 2 layers,	3 Press the TEMP button and rotate dial to select a temperature between 85°F and 200°E Press the TEMP button again to

- select the 2 LEVEL button so that 2 LEVEL Press the TIME/SLICES buttons to select a cook time up to 4 hours.
- Press the TEMP button and rotate dial to select a temperature between 250°F and 450°F. Press the TEMP button again to perature selection
- Press START/STOP 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 the wire rack on Level 1 in the Bottom Oven Close oven door.
- When cook time is complete, the unit will beep and "END" will appear on the display.

Fry

- To select the function, press the BOTTOM button and rotate dial until AIR FRY illuminates. The default time and temperatur settings will display. When cooking 2 layers, select the 2 LEVEL button so that 2 LEVEL appears on the display.
- Press the TIME/SLICES buttons to selec a cook time up to 4 hours. Press the TIME button again to confirm time selection.
- Then press the TEMP button and rotate dial to select a temperature between 250°F and 450°F. Press the TEMP button again to accelere the press the TEMP button again to Press START/STOP dial to begin preheating
- Place ingredients in the air fry basket on Level 2 in the Bottom Oven. If ingredients are fatty, oily, or marinated, place the she pan on wire rack on Level 1 in the Bottom Oven. Use air fry basket for dry ingredients.
- Oven, Use all ity basket for dry ingredient When the unit beeps to signify it has preheated, immediately slide the basket in Level In the Bottom Oven, if also using th sheet pan, slide both into the oven at the same time, with the basket in the upper ra and the pan on the wire rack beneath the basket. Close oven door.
- When cook time is complete, the unit will beep and END will appear on the display.

Convection Bake

- To select the function, press the BOTTC button and rotate dial until CONVECTIC BAKE illuminates. The default time and temperature settings will display. Press I BOTTOM button again to confirm functi selection
- 2 Press the TIME button and turn the dial to select a cook time up to 4 hours. Press the TIME button again to confirm time selection

Press the TEMP button and turn the dial to select a temperature between 180°F and 450°F. Press the TEMP button again to confirm temperature selection. Press START/STOP to begin preheating. Place ingredients on the sheet pan, cake pan, or casserole dish. When the unit beeps to signify it has preheated, immediately place the sheet pan on the wire rack on bottom level in the Bottom Oven. Close oven door.	Chicken/ [*] Pork Beef/Lam
OTE: The timer will start counting down as son as the unit has preheated. If ingredients re not ready to go into the oven, simply ress the TIME button to add more time.	
During cooking, you can turn on the light to check on progress. When cook time is complete, the unit will beep and END will appear on the display.	NOTE: De set to med
OTE: For best results with baked goods uch as cookies, line the Ninja* Sheet Pan ith parchment paper.	If selecting recomment
	Fish
To select the function, press the BOTTOM outton and rotate dial until PIZZA illuminates. The default time and temperature setting will display. Press the BOTTOM button again to confirm function selection.	Chicken/
Press the TIME button and rotate dial to select a cook time up to 4 hours. Press the TIME button again to confirm time selection. Press the TEMP button and rotate dial to select a temperature between 180°F and 450°F. Press the TEMP button again to confirm temperature selection.	Pork Beef/Lan
Place pizza on the sheet pan or directly on the wire rack on Level 2 in the Bottom Oven. Close oven door and press START/STOP dial to begin cooking. When cook time is complete, the unit will beep and END will appear on the display.	7 Push th

oes not preheat in

- tion, press the BOTTO e dial until DEHYDRATE default time and temper lay. Press the BOTTOM confirm function selection
- outton and rotate dial to te time up to 24 hours utton again to confirm time
- button and rotate dial to Select a temperature between 85°F and 200°F. Press the TEMP button again to confirm temperature selection.
- Place ingredients in the air fry basket or Level 2 in the Bottom Oven. Close oven door and press START/STOP dial to begin cooking NOTE: For best results, lay ingredients flat
- on each layer; do not stack food. 5 When cook time is complete, the unit will beep and END will appear on the display

NOTE: Purchase additional dehydrate accessory to dehydrate up to 2 levels at one time.

NOTE: The Dehydrate function is not included

USING THE FOODI® SMART THERMOMETER

- Before First Use Make sure the thermometer jack is free of ar residue and the cord is free of knots before plugging it into the jack. ack is free of any
- Remove thermometer from storage. Then unwind the cord from the corn wrap to remove the thermometer
- Plug thermometer into jack on the right side of the control panel. You will feel it click into
- If using the top oven, press the TOP button I fusing the top oven, press the TOP button and turn dial to choose function (e.g. Broil or Bake) for the top oven then press TEMP/ SHADE and turn dial to set oven temperatur If using the bottom oven, press the BOTTOM button and turn dial to choose function (e.g. Whole Roast, Air Roast, Air Fry, or Conv.) for the bottom oven then press TEMP and turn dial to set oven temperature. Press TEMP/SHADE (Top Oven) or TEMP (Bottom Oven) button then pretat dial to a top oven
- Oven) button then rotate dial to set oven temperature.

NOTE: The thermometer cannot be used in the top oven with Toast, Bagel, Reheat, or (eep Warm, It cannot be used in the bottom oven with Dehydrate.

NOTE: There is no need to set a cook time, as he unit will automatically turn off the heating element and alert you when your food has d cooking.

- 4 Press the PRESET button and rotate dial to choose Small or Large preset, depending on the size of the protein (TOP only allows Small
- 5 Press the DONENESS button and rotate dial to choose the desired doneness. 6 Insert thermometer in protein using the chart.
- Ensure thermometer is placed correctly or this may affect cooking results.

ock	FOOD TYPE:	PRESET DONENESS TO:
. If /ill	Fish	Medium Rare (120°F)
		Medium (130°F)
al to		Medium Well (140°F)
nd		Well Done (150°F)
	Chicken/Turkey	Well Done (165°F)
g.	Pork	Medium Rare (130°F)
e pan,		Medium (140°F)
to ace		Medium Well (150°F)
m		Well Done (160°F)
oor.	Beef/Lamb	Rare (120°F)
nas		Medium Rare (130°F)
ents		Medium (140°F)
		Medium Well (145°F)
ht to		Well Done (155°F)
vill ay.	NOTE: Default Pres	set doneness is automatically
ls n		NUAL button, use the below rnal cook temperatures.
	FOOD TYPE:	PRESET DONENESS TO:
	Fish	Medium Rare (120°F)
1		Medium (130°F)
ates. 9 will		Medium Well (140°F)
to		Well Done (150°F)
	Chicken/Turkey	Well Done (165°F)
he	Pork	Medium Rare (130°F)
tion.		Medium (140°F)
2		Medium Well (150°F)
d		Well Done (160°F)
	Beef/Lamb	Rare (120°F)
on ven.		Medium Rare (130°F)
dial		Medium (140°F)
		Medium Well (145°F)
 /.		Well Done (155°F)
		(START/STOP) dial to begi will illuminate on the displa
M	temperatures w the display after	current thermometer ill switch back and forth on preheat on Bake, Whole ir Roast, and Conv. Bake.
on.	thermometer fu	reheated, place the food wit Ily inside the unit. Then clos draped over the top of the poking.

IO The screen will continue to display the

Press TEMP to see the oven temperature Press TIME to see the time elapsed once cooking has started.

FOOD TYPE: PRESET WEIGHT

arge

mall

arge

Small

Large

HOW TO CORRECTLY INSERT THE THERMOMETER

cooking

Pork

Chicken

Fish

FOOD TYPE

Fish fillets

Prime rib

Brisket

Pork Loin

Chuck Roast

Whole fish

Lamb rack

Pork Shoulde

reset Cooking Chart

neter temperature as i approaches the target temperature during

4 each. (4-6 oz each)

2 each, (10-12 oz each)

3-4 each, depending on size (8-12 oz each)

2-4 each depending on size (6-12 oz each)

3-4 each depending on size (4 oz each), or 1 each (12-16 oz each)

CORRECT

(F-

AND

3-4 each depending on size (6-10 oz)

each (2 lbs)

1 each (4-5 lbs)

each (5 lbs)

l each (3-4 lbs)

PLACEMENT

norizontally into the center of the thickest part of the meat

straight into the center of t

Make sure the thermometer is close to (but not touching the bone and away from any fat or gristle.

of the fillet may not be the center. It is important that the tip of the thermometer hits

ckest part so desired

NOTE: The thickest part

results are achieved.

neat, not angled toward the

eter is inserted

Make sure the tip of the

pottom or top of it.

nsert thermomete

12 Unit will be and display "END" when cooking

13 Transfer protein immediately to a plate and allow to rest for 5 minutes before serving. This is an important step as proteins continue to cook after cooking completes.

USING SMART FINISH WITH THE FOODI* SMART THERMOMETER:

3 If using the top oven, press the TOP button

and turn dial to choose function (e.g. Broi

or Bake) for the top oven then press TEMP.

14 Hold the MANUAL button for 3 seconds to instantly read the internal temperature of the protein.

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

CLEANING & MAINTENANCE

Unplug the unit from the outlet and allow it

into the cavity.

EVERYDAY CLEANING

before cleaning.

Whole chicken

- Make sure the thermometer jack is free of any residue and the cord is free of knots before plugging it into the jack. he unit should be cleaned thoroughly after very use.
- 1 Remove thermometer from storage. Then unwind the cord from the corn wrap to
- to cool down before cleaning. remove the thermometer. Plug thermometer into jack on the right side of the control panel until it clicks in place.
 - Empty crumb tray by sliding it out of the oven. The crumb tray can fit in both the T and Bottom ovens. NOTE: Empty crumb

mild spray solution may be used. Apply the cleanser to the sponge, not the oven surface

When using accessories, we recommend greasing them with recommended cooking oil, or covering them with parchment paper or aluminum foil before placing food on top.

um foil, cut to size of accessory. The

oven walls as it could cause smoke **DO NOT** use parchment paper on Broil or above the recommended manufacturer's instructions.

parchment paper or aluminum foil should not touch any of the heating elements or the

NOTE: When using parchment paper or

- tray frequently. Hand-wash when necessary. SHADE and turn dial to set oven tem If using the bottom oven, press the BOTTON button and turn dial to choose function (e.g. Whole Roast, Air Roast, Air Fry, or Conv.) After every use, wipe away any food splatter for the bottom oven then press TEMP and on the interior walls and glass door of the unit with a soft, damp sponge. turn dial to set oven temperature. Press TEMP/SHADE (Top Oven) or TEMP (Bottom 4 To clean the exterior of the main unit and the Oven) button then rotate dial to set oven control panel, wipe them clean with a damp cloth. A non-abrasive liquid cleanser or
- emperature. 4 Press the PRESET button and rotate dial to choose Small or Large preset, depending on the size of the protein (TOP only allows Small
- 5 Press the DONENESS button and rotate dia
- 6 Select SMART FINISH and push the START/ STOP dial to begin cooking. PRE will illuminate on the display during preheat
- 7 Open door and insert thermometer into

8 When cooking is complete, until will beep. Transfer to a play and allow to rest for 5 minutes before serving. This is an important step, as proteins continue to cook and retain juices after being removed from the source of

9 Hold the MANUAL button for 3 seconds to tantly read the internal temperature of the protein

NOTE: During the initial cooking phase, the oven with the shorter cook time will display HOLD. The display will then transition to showing the probe's current and target emperature in the oven that you're u

MANUAL setting.

NOTE: Smart Finish is not compatible with the

EXAMPLES

Italian Sausages

Pork Tenderloin

Pork Loin/Roast

Whole Chicken

Top Round

Salmon Fillets or Side of Salmon

INCORRECT

Steak

Boneless Chicken Breast

Bone-In Chicken Thighs

Bone-In Pork Chops

FAQ Why won't the oven turn on?

Make sure the power cord is securely plugged into the outlet. Insert the power cord into a different outlet. Press the power button. Contact licensed electrician if a faulty outlet is suspected.

Can I use the sheet pan instead of the air fry basket with the Air Fry function

- Do I need to adjust the cook times and temperatures of traditional oven recipes?
- 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 TEMP/SHADE and TIME/SLICES buttons
- ultaneously for 5 seconds hy do the heating elements appear to be turning on and off?

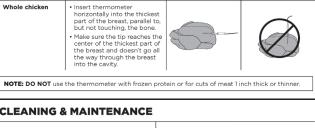
Why does the oven have a different temperature reading with an external thermometer?

- Convection overs circulate aid fifterently than traditional overs, so when the door is opened, mo heat will escape. This may affect any external temperature reading of the unit's interior temperat Since this is a convection over, it can cook more quickly than a traditional over. Convection cooking
- Why is my unit not fully preheated when the preheat cycle is completed? perature. This does not affect the cooking quality of most recipes

Why is the unit generating smoke?

How can I clean the sheet pan?

814100090



DEEP CLEANING

- 1 Unplug the unit from the outlet and allow it to cool down before cleaning.
- to cool down before cleaning. Remove all accessories from the unit, including the crumb tray, and wash separately. Use a non-abrasive cleaning brush to more thoroughly wash the air fry basket. Accessories are hand-wash recommended. The air fry basket and wire racks can be put in the dishwasher, but mu wear more quickly over time. **DO NOT** play sheet pan or crumb tray in the dishwasher
- Use warm, soapy water and a soft cloth to wash the oven's interior and glass door, **DO NOT** use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will mage the ov
- CAUTION: NEVER put the main unit in the other liquid.
- 4 To remove tough grease, let sheet pan soal overnight in warm, soapy water, then wash with a non-abrasive sponge or brush.
- Thoroughly dry all parts before placing ther back in the oven. brush not included



TROUBLESHOOTING & FAQ ERROR MESSAGES "Er0," "Er1," "Er2," "Er3," "Er4," "Er5," or "Er6"

orts in the Insr

. recisely for every function by adjusting

includes a fan that helps speed up cook time by circulating hot air and can affect temperatures w Includes a fan that neips speed up cook time by priculariang nor air and can arrect temperatures with the cavity. The time it takes the unit to have up to the set temperature will very based on the amount of food being cooked, the function being used, and the cook temperature and time. The over feedars an algorithm that ensures temperature and time settings work with most traditional oven recipes. As result, the temperature inside the oven may differ from the set temperature. This does not impect cook quality. Refer to the Inspiration Guide to learn more about recommended cook times and temperatures.

e but it will preheat to a leve Juring preheating, the unit will not reach the intended cook temperature but it will preheat to a leve that will start cooking your ingredients. As the cook cycle continues, the oven will continue to heat u and cook your food to doneness. It may take up to 10 minutes for the unit to reach the intended coo

Why is steam coming out from the oven door? ure content may release steam around the door.

This is normal. To could with a right inclusion context may necessary and the second se

ed to clean all accessories and the inside of the oven after each use to prever

It is injury recommended to dear an accessories and the insue of the own and read its of preven grease build up that can cause smoke. Ensure you are using the sheet pan when cooking all greasy foods, or when using Air Fry, Air Roast, or Whole Roast functions. If problem persists, run a Toast cycle on shade 7 with accessories removed; this will burn off any additional grease on the heating elements that are causing smoke.

d. let the sheet pan soak before cleaning

Line the sheet pan with aluminum foil or parchment paper when cooking to make clean-up easier

Why did a circuit breaker trip while using the unit? Why did a circuit breaker trip while using the unit? • The unit uses 1800 watts of power, so it must be plugged into an outlet on a 15-amp circuit breaker. It is also important that the unit be the only appliance plugged into an outlet when is use. To avoid tripping a breaker, make sure the unit is the only appliance plugged into an outlet on a 15-amp breaker. a breaker, make sure the Unit is the Unit state only approach program that any state of the power is off? 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 funct and should not be a source of concern. The cooling fan will stop after the temperature of the unit reaches below 95°F (35°C).

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The Refurbished Product Service *Center* offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the Refurbished Product Service Center will repair or, at its option, replace defective unit/parts with new or rebuilt

materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has peen 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)

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



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NAME