

Air Fry

- To select the function, press the BOTTOM button and rotate dial until AIR FRY illuminates. The default time and temperature 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 select 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 confirm temperature selection.
- Press START/STOP dial to begin preheating.

NOTE: Food cooks faster when using the Air Fry function. Refer to Air Fry Chart in the Inspiration Guide for more guidance on cook times and temperatures.

- Place ingredients in the air fry basket on Level 2 in the Bottom Oven. If ingredients are fatty, oily, or marinated, place the sheet pan on wire rack on Level 1 in the Bottom Oven. Use air fry basket for dry ingredients.
- When the unit beeps to signify it has preheated, immediately slide the basket into Level 1 in the Bottom Oven. If also using the sheet pan, slide both into the oven at the same time, with the basket in the upper rack 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.

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.

Convection Bake

- To select the function, press the BOTTOM button and rotate dial until CONVECTION BAKE illuminates. The default time and temperature settings will display. Press the BOTTOM button again to confirm function selection.
- 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.

NOTE: 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.

- 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.

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 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: For best results with baked goods such as cookies, line the Ninja® Sheet Pan with parchment paper.

Pizza

- To select the function, press the BOTTOM button and rotate dial until PIZZA illuminates. The default time and temperature setting will 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 the TIME button again to confirm time selection.

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

NOTE: Default Preset doneness is automatically set to medium.

If selecting the MANUAL button, use the below recommended internal cook temperatures.

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

USING SMART FINISH® WITH THE AUTO DETECT INTELLIGENCE THERMOMETER:

- Make sure the thermometer jack is free of any residue and the cord is free of knots before plugging it into the jack.
- 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 until it clicks in place.
 - If using 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 temperature. 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 rotate dial to set oven temperature.
 - Press the PRESET button and rotate dial to choose Small or Large preset, depending on the size of the protein (TOP only allows Small preset).

- 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 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.

Dehydrate

NOTE: The unit does not preheat in Dehydrate mode.

- To select the function, press the BOTTOM button and rotate dial until DEHYDRATE illuminates. The default time and temperature settings will display. Press the BOTTOM button again to confirm function selection.
- Press the TIME button and rotate dial to select a dehydrate time up to 24 hours. Press the TIME button again to confirm time selection.
- Press the TEMP 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 on 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.

- 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 on all models.

USING THE AUTO DETECT INTELLIGENCE 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.

- 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 place.
- If using 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 temperature. 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 rotate dial to set oven temperature.

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

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.

- Press the PRESET button and rotate dial to choose Small or Large preset, depending on the size of the protein (TOP only allows Small preset). Refer to Preset Cooking Chart on page 12 for protein selection.
- Press the DONESS button and rotate dial to choose the desired doneness.
- Insert thermometer in protein using the chart on the next page. Ensure thermometer is placed correctly or this may affect cooking results.
- Push the setting (START/STOP) dial to begin preheating. PRE will illuminate on the display during preheat.
- The target and current thermometer temperatures will switch back and forth on the display after preheat on Bake, Whole Roast, Air Fry, Air Roast, and Conv. Bake.
- Once unit has preheated, place the food with thermometer fully inside the unit. Then close door over cord draped over the top of the door to begin cooking.
- The screen will continue to display the current thermometer temperature as it approaches the target temperature during cooking
- Press TEMP to see the oven temperature. Press TIME to see the time elapsed once cooking has started.
- Unit will be and display "END" when cooking is complete.
- 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.
- 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.

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be 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.

- Press the DONESS button and rotate dial to choose the desired doneness.
- Select SMART FINISH and push the START/ STOP dial to begin cooking. PRE will illuminate on the display during preheat
- Open door and insert thermometer into protein.
- 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 heat.
- Hold the MANUAL button for 3 seconds to instantly 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 thermometer's current and target temperature in the oven that you're using.

NOTE: Smart Finish is not compatible with the MANUAL setting.

Preset Cooking Chart

FOOD TYPE	PRESET	WEIGHT	EXAMPLES
Pork	Small	4 each (4-6 oz each)	Italian Sausages
		2 each (10-12 oz each)	Bone-In Pork Chops
	Large	1 each (2 lbs)	Pork Tenderloin
		1 each (4-5 lbs)	Pork Loin/Roast
Chicken	Small	3-4 each, depending on size (8-12 oz each)	Boneless Chicken Breast
	Large	3-4 each, depending on size (6-10 oz each)	Bone-In Chicken Thighs
		1 each (5 lbs)	Whole Chicken
Beef	Small	2-4 each, depending on size (6-12 oz each)	Steak
	Large	1 each (3-4 lbs)	Top Round
Fish		3-4 each, depending on size (4 oz each), or 1 each (12-16 oz each)	Salmon Fillets or Side of Salmon

HOW TO CORRECTLY INSERT THE THERMOMETER

FOOD TYPE	PLACEMENT	CORRECT	INCORRECT
Tenderloins Fish fillets Whole fish Prime rib Lamb rack Brisket Pork Shoulder Pork Loin Chuck Roast	- 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.		
Whole chicken	- Insert thermometer horizontally into the thickest part of the breast, parallel to, but not touching, the bone. - Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.		

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

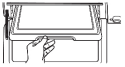
CLEANING & MAINTENANCE

EVERYDAY CLEANING

The unit should be cleaned thoroughly after every use.

- Unplug the unit from the outlet and allow it to cool down before cleaning.
- Empty crumb tray by sliding it out of the oven. The crumb tray can fit in both the Top and Bottom ovens.

NOTE: Empty crumb tray frequently. Hand-wash when necessary.

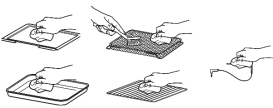


- After every use, wipe away any food splatter on the interior walls and glass door of the unit with a soft, damp sponge.
- To clean the exterior of the main unit and the control panel, wipe them clean with a damp cloth. A non-abrasive liquid cleanser or mild spray solution may be used. Apply the cleanser to the sponge, not the oven surface, before cleaning.
- 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.

NOTE: When using parchment paper or aluminum foil, cut to size of accessory. The parchment paper or aluminum foil should not touch any of the heating elements or the inside oven walls as it could cause smoke. **DO NOT** use parchment paper on Broil or above the recommended manufacturer's instructions.

DEEP CLEANING

- Unplug the unit from the outlet and allow it 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. **DO NOT** place 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 damage the oven. **CAUTION: NEVER** put the main unit in the dishwasher or immerse it in water or any other liquid.
- To remove tough grease, let sheet pan soak overnight in warm, soapy water, then wash with a non-abrasive sponge or brush.
- Thoroughly dry all parts before placing them back in the oven.



IMPORTANT: Place crumb tray below lower heating elements in the top oven. **DO NOT** slide into any rack positions.

TROUBLESHOOTING & FAQ

ERROR MESSAGES
"Er0," "Er1," "Er2," "Er3," "Er4," "Er5," or "Er6"
Turn off the unit and call Contact a Service Center.

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?

- Yes, but crispiness results 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.

Can I restore the oven 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 simultaneously for 5 seconds.

Why does the oven include only 1 crumb tray?

- The crumb tray is intended to protect the lower heating elements in the Top Oven from built-up grease and crumbs. We recommend cleaning it after each use.
- The crumb tray does fit in the Bottom Oven, and is not required for use in the Bottom Oven.

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

- Convection ovens circulate air differently than traditional ovens, so when the door is opened, more heat will escape. This may affect any external temperature reading of the unit's interior temperature.
- Since this is a convection oven, it can cook more quickly than a traditional oven. Convection cooking includes a fan that helps speed up cook time by circulating hot air and can affect temperatures within the cavity. The time it takes the unit to heat up to the set temperature will vary based on the amount of food being cooked, the function being used, and the cook temperature and time. The oven features an algorithm that ensures temperature and time settings work with most traditional oven recipes. As a result, the temperature inside the oven may differ from the set temperature. This does not impact cooking quality. Refer to the Inspiration Guide to learn more about recommended cook times and temperatures.

Why is the oven not fully preheated when the preheat cycle is completed?

- During preheating, the oven will not reach the intended cook temperature, but it will preheat to a level that will start cooking your ingredients. As the cook cycle continues, the oven will continue to heat up and cook your food to doneness. It may take up to 10 minutes for the unit to reach the intended cook temperature. This does not affect the cooking quality of most recipes.

Why is steam coming out from the oven door?

- This is normal. Foods with a high moisture content may release steam around the door.

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 foods) may run down the inside of the door and drip onto the counter.

Why is the oven generating smoke?

- It is highly recommended to clean all accessories and the inside of the oven after each use to prevent 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.

How can I clean the sheet pan?

- For stuck-on food, 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 oven?

- 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 oven be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the oven is the only appliance plugged into an outlet on a 15-amp breaker.

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

- The cooling fan may continue to run even after the oven 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 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 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
9043 Siempre Viva Rd Suite 110/120,
San Diego CA, 92154

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 9043
Siempre Viva Rd Suite 110/120, San
Diego CA, 92154

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)

NAME: _____

ADDRESS: _____

CITY: _____

STATE: _____

ZIP CODE: _____

PHONE: _____

E-MAIL: _____

MODEL: _____

SERIAL NO.: _____

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