

USING YOUR PRESTIGE SMART XL AIR OVEN – CONT.

USING THE COOKING FUNCTIONS

To turn on the unit, plug the power cord into an outlet and press the  button. The unit will automatically shut off after 10 minutes of inactivity.

Whole Roast

- To select the function, press the function +/- buttons until WHOLE ROAST brightly 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.

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/SHADE +/- buttons to select a temperature between 250°F and 450°F.
- Press START/PAUSE to begin preheating.

NOTE: Food cooks faster when using the Whole Roast function so refer to cook charts in the Inspiration Guide for more guidance on cook times and temperatures.

- Place ingredients on the roast tray or directly on sheet pan. When the unit beeps to signify it has preheated, immediately place roast tray on the sheet pan on the wire rack on Level 1. Close oven door. When cooking on 2 levels, place the sheet pan on Level 1 and use the air fry basket as the second layer on Level 4.

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 +/- buttons to add more time.

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

Air Roast

- To select the function, press the function +/- buttons until AIR ROAST brightly 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.

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/SHADE +/- buttons to select a temperature between 250°F and 450°F.
- Press START/PAUSE to begin preheating.

NOTE: Food cooks faster when using the Air Roast function, so refer to cook charts in the Inspiration Guide for more guidance on cook times and temperatures.

- Place ingredients on the sheet pan. When the unit beeps to signify it has preheated, immediately place the roast tray on sheet pan on the wire rack on Level 1. Close oven door. When cooking on 2 levels, place the sheet pan on Level 1 and use the air fry basket as the second layer on Level 3.

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 TIME +/- buttons to add more time.

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

Air Fry

- To select the function, press the function +/- buttons until AIR FRY brightly 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.
- Then press the TEMP/SHADE +/- buttons to select a temperature between 250°F and 450°F.
- Press START/PAUSE 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 and roast tray with sheet pan. If ingredients are fatty, oily, or marinated, place the basket on the sheet pan. Use air fry basket for dry ingredients.
- When the unit beeps to signify it has preheated, immediately slide the basket into the rack level(s) designated on the control panel. 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 +/- buttons to add more time.

Bake

- To select the function, press the function +/- buttons until BAKE brightly 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.

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/SHADE +/- buttons to select a temperature between 180°F and 450°F.
- Press START/PAUSE to begin preheating.
- Place ingredients on the sheet pan, air fry basket, cake pan, or casserole dish. When the unit beeps to signify it has preheated, immediately place the sheet pan on the wire rack. 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 +/- buttons 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.

Dehydrate

NOTE: The unit does not preheat in Dehydrate mode.

- To select the function, press the function +/- buttons until DEHYDRATE brightly illuminates. The default time and temperature settings will display. When dehydrating 2 layers, select the 2 LEVEL button so that “2 LEVEL” appears on the display.
- Press the TIME/SLICES +/- buttons to select a dehydrate time up to 24 hours.
- Press the TEMP/SHADE +/- buttons to select a temperature between 85°F and 200°F.
- Place ingredients in the air fry basket and place basket in oven. Close oven door and press START/PAUSE 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 4 levels at one time.

Broil

NOTE: The unit does not preheat in Broil mode.

- To select the function, press the function +/- buttons until BROIL brightly illuminates. The default time and temperature settings will display.
- Press the TIME/SLICES +/- buttons to select a cook time up to 30 minutes.
- Press the TEMP/SHADE +/- buttons to select either HI (450°F) or LO (400°F).
- Place ingredients on the sheet pan. Place the sheet pan on the wire rack and close the oven door, press START/STOP to start cooking.
- 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 mode.

- To select the function, press the function +/- buttons until TOAST brightly illuminates. The default amount of slices and darkness level will display.
- Press the TIME/SLICES +/- buttons to select the number of bread slices. You may toast up to 9 slices at once.
- Press the TEMP/SHADE +/- buttons to select a darkness level.

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.

- Place bread slices on the wire rack. Close oven door and press START/PAUSE to begin cooking.
- 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.

Bagel

NOTE: The unit does not preheat in Bagel mode.

- To select the function, press the function +/- buttons until BAGEL brightly illuminates. The default number of slices and darkness level will display.
- Press the TIME/SLICES +/- buttons to select the number of slices. You may toast up to 9 bagel slices at once.
- Press the TEMP +/- buttons to select a darkness level.

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.

- Place bagel slices, cut-side up, in the middle of the wire rack. Close oven door and press START/PAUSE to begin cooking.
- 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.

Pizza

- To select the function, press the function +/- buttons until PIZZA brightly illuminates. The default time and temperature setting will display.
- Press the TIME/SLICES +/- buttons to select a cook time up to 4 hours.
- Press the TEMP +/- buttons to select a temperature between 180°F and 450°F.
- Place pizza on the sheet pan or directly on the wire rack. Close oven door and press START/PAUSE to begin cooking.

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

Reheat

NOTE: The unit does not preheat in Reheat mode.

- To select the function, press the function +/- buttons until REHEAT brightly illuminates.
- Press the TIME/SLICES +/- buttons to select a reheat time up to 4 hours.
- Press the TEMP/SHADE +/- buttons to select a temperature between 100°F and 450°F.
- Place food on the sheet pan or in an oven-safe container and place the pan or container on the wire rack. Close oven door and press START/PAUSE to begin warming.
- When cook time is complete, the unit will beep and “END” will appear on the display.

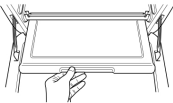
CLEANING & MAINTENANCE

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.
- 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. **DO NOT** cover roast tray holes with parchment paper or aluminum foil.

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

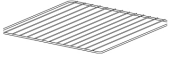
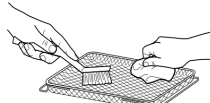


DEEP CLEANING

- 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 roast tray, sheet pan, or crumb tray in 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 and roast tray 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. **DO NOT** slide into any rack positions.

TROUBLESHOOTING & FAQ

ERROR MESSAGES

“CALL CUS^t SrVC” followed by “Er0,” “Er1,” “Er2,” “Er3,” “Er4,” “Er5,” or “Er6”

Power off the unit and 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.
- 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 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 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 Light  and 2 LEVEL 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 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 my unit not fully preheated when the preheat cycle is completed?

- During preheating, the unit will not reach the intended cooking 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 breads) may run down the inside of the door and drip onto the counter.

Why is the unit generating smoke?

- Ensure you are using the roast tray on 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 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 in use. To avoid tripping a breaker, make sure the unit is the only appliance plugged into an outlet on a 15-amp breaker.

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 reaches below 95°F (35°C).

TECHNICAL SPECIFICATIONS

Voltage: 120V- 60Hz

Watts: 1800W

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.

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This product may be covered by one or more U.S. patents. For more information, see sharkninja.com/uspatents.

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.

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