NINJA®



FLIP TOASTER OVEN & AIR FRYER

RECIPE BOOK NOT INCLUDED

PLEASE READ ALL INSTRUCTIONS CAFELLY BEFORE BEFORE USE • FOR HOUSEHOLD USE ONLY

IMPORTANT SAFETY INSTRUCTIONS

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

⚠WARNING

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 instructions. Do not use appliance for other than intended use.

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 you have all parts needed to properly and safely operate your oven.

5 **NEVER** leave the oven unattended while in use.

6 **NEVER** use outlet below counter.

7 **NEVER** 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 children to play with or use the appliance. Close supervision is necessary when used near children.

9 **DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.

10 To reduce the risk of fire, **DO NOT** place appliance on stovetops, hot surfaces or in a 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 **NEVER** connect this appliance to an external timer switch or separate remote control system.

14 **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 call Customer Service.

15 **DO NOT** cover the air intake vents or air outlet vents while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.

16 **DO NOT** insert anything in the intake and ventilation slots and do not obstruct them.

17 **DO NOT** use accessory and attachments not recommended or sold by SharkNinja.

18 **DO NOT** place items on top of surface while unit is operating except for authorized recommended Ninja accessories.

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 a countertop. Ensure the surface is level, clean and dry.

21 This oven is for household use only **DO NOT** use outdoors. **DO NOT** use in moving vehicles or boats.

22 **DO NOT** use this oven for anything other than its intended use. Misuse may cause injury.

23 **DO NOT** store any materials, other than supplied accessories, in this oven when not in use.

24 When using this oven, provide adequate space above and on all sides for air circulation.

25 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.

26 This oven has a tempered glass door and is more resistant to breakage. Avoid scratching door surface or nicking edges.

27 **DO NOT** use the unit without the crumb tray installed. Ensure crumbs are removed and the tray is cleaned before each use.

28 **DO NOT** use the oven without the 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 **DO NOT** use parchment on Broil or above the recommended manufacturers instructions.

32 Voltages can vary, affecting the performance of your product. To prevent possible illness, use an external thermometer to check that your food is cooked to the temperatures recommended.

33 Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.

34 **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 are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.

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 made by children.

40 Press the power button to turn oven off and allow to cool completely before cleaning, moving and flipping for storage.

41 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.

42 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing 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.**

SAVE THESE INSTRUCTIONS

PARTS & ACCESSORIES

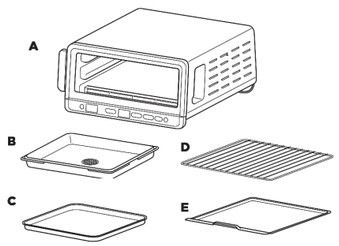
A Main Unit
(attached power cord not shown)

B Air Fry Basket
Use in the top rail position for Air Fry and Dehydrate. Hand-wash recommended.

C Sheet Pan
Always layer on top of wire rack. Hand-wash recommended.

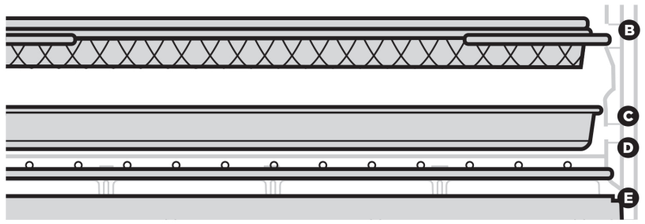
D Wire Rack
Slide into bottom rails for Toast and Bagel. Hand-wash recommended.

E Removable Crumb Tray
Always place below the bottom heating element. Hand-wash only.



NOTE: CLEAN BEFORE USE

NOTE: Accessory type and quantity may vary depending on the model.



BEFORE FIRST USE

1 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.

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.

USING THE CONTROL PANEL



FUNCTIONS

AIR FRY: Make fast, extra-crispy foods—such as chicken wings, French fries, and chicken nuggets—with little to no added oil.

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, and more.

PIZZA: Cook frozen or homemade pizza evenly.

BROIL: Broils meat and fish and evenly browns the tops of casseroles.

TOAST: Evenly toasts up to 6 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 wire rack.

DEHYDRATE: Dehydrates meats, fruits, and vegetables for healthy snacks.

OPERATING BUTTONS & CONTROL PANEL DISPLAY

1 **(Power) button:** Press to turn the unit on and off.

2 **MODE +/- button:** Press **+/-** to select a cooking function.

3 **TEMP/SHADE +/- buttons:** To adjust temperature, use the **+** to add temperature and **–** to decrease temperature. When using the Toast or Bagel function, this button will adjust the darkness (SHADE) level instead of the temperature.

4 **TIME/SLICES +/- buttons:** To select a cook time, use the **+** to add time and **–** to decrease time. When using the Toast or Bagel function, these buttons 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.

NOTE: To switch from Fahrenheit to Celsius, press and hold the MODE + and TEMP + buttons for 5 seconds while the unit is not in cook mode.

NOTE: The cook time and temperature may be adjusted at any time during the cooking cycle.

5 **START/STOP button:** Push to start or stop cooking.

6 **(Light) button:** Press to turn the oven's interior light on and off. Light will automatically turn on when 30 seconds of cook time remains.

7 **Time & Temperature display:** Shows the cook time and temperature. The time will count down when cooking is in progress. On first use, default times and temperatures will display.
- **PRE** displays when oven is preheating.
- **SHADE** and **SLICES** display when using the Toast or Bagel function.
- FLIP appears when the unit is cool enough to flip up for storage or cleaning.
- **Hot** displays when the oven exterior is still hot to touch.
- **STOP** will display when the oven is flipped up during cooking. It is strongly recommended to **NOT** flip the oven up during cooking. Refer to the Error Messages & FAQ section for further "STOP" instructions.

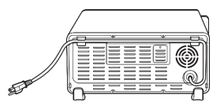
NOTE: Time and temperature will always default to the cook time and temperature that was set the last time the oven was in use. On first use, the default time and temperature should be adjusted for your cook cycle.

NOTE: The actual descriptions of control panel and their locations may vary depending on the model.

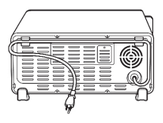
USING YOUR NINJA® FLIP TOASTER OVEN & AIR FRYER

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 or flipped up position unplugged



Option 2
Outlet behind the oven

HOW TO REDUCE SMOKE

When cooking greasy, drippy foods with the Air Fry Basket, place the sheet pan with wire rack on the bottom rails to catch the drippings.



Recommended:
Canola
Refined coconut
Avocado
Vegetable
Grapeseed

Not recommended
Olive oil
Butter
Margarine

- The unit may produce smoke when cooking on a hotter setting than what is recommended. Avoid exceeding 375°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.



For marinades containing sugar, honey, or other sweeteners, brush onto proteins halfway through **broiling** to avoid burning.

Additional tips

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. Cook most fatty foods at or below 375°F and clean accessories and inside of unit regularly.

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 ⏻ button.

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

AIR FRY

1 To select the function, press MODE +/- buttons until AIR FRY illuminates. The default time and temperature settings will display.

2 Press the TIME/SLICES +/- buttons to select your time up to 1 hour. Time will adjust in 1-minute increments under 1 hour.

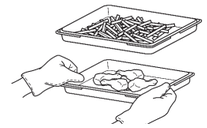
3 Press the TEMP/SHADE +/- buttons to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments.

4 Press the START/STOP button to begin preheating.

5 Place ingredients in the air fry basket. If ingredients are fatty, oily, or marinated, place the basket on the top rails while sliding in the sheet pan and wire rack on the bottom rails.



Use air fry basket for dry ingredients.



Use air fry basket with sheet pan underneath for fatty, oily, or marinated ingredients. When using the sheet pan underneath, shake or rotate basket 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 press the TIME + button to add time.

7 For more even browning and crispiness, shake or rotate basket halfway through cooking cycle.

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

AIR ROAST

1 To select the function, press the MODE +/- buttons until AIR ROAST illuminates. The default time and temperature settings will display.

2 Press the TIME/SLICES +/- buttons 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.

3 Press the TEMP/SHADE +/- buttons to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments.

NOTE: Food cooks faster when using the Air Roast function than when using the Bake function, so for traditional oven recipes, refer to the Quick Start Guide for guidance on cook times and temperatures.

4 Press the START/STOP button to begin preheating. Place ingredients on the sheet pan.

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 press TIME + button 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" will appear on the display.

BAKE

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

1. To select the function, press the MODE +/- buttons until BAKE illuminates. The default time and temperature settings will display.
2. Press the TIME/SLICES +/- buttons 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.
3. Press the TEMP/SHADE +/- buttons to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments.
4. Press the START/STOP button to begin preheating.

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

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.



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

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

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

PIZZA

NOTE: Frozen pizzas may cook faster. Always keep an eye on your food and adjust time as needed.

1. To select the function, press the MODE +/- buttons until PIZZA illuminates. The default time and temperature settings will display.
2. Press the TIME/SLICES +/- buttons 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.
3. Press the TEMP/SHADE +/- buttons to select a temperature between 180°F and 450°F. Temperature will adjust in 5-degree increments.
4. Press the START/STOP button to begin preheating.

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.

5. Place ingredients on the sheet pan or wire rack. When the unit beeps to signify it has preheated, immediately place the sheet pan on wire rack into the bottom rails. Close oven door.
6. During cooking, you can open the oven door to check on ingredients.
7. When cook time is complete, the unit will beep and "END" will appear on the display.

BROIL

1. To select the function, press the MODE +/- buttons until BROIL illuminates. The default time and temperature settings will display.
2. Press the TIME/SLICES +/- buttons to select your time up to 30 minutes. Time will adjust in 10-second increments.
3. Press the TEMP/SHADE +/- buttons to select either HI (450°F) or LO (400°F).

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 START/STOP button 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" will appear on the display.

TOAST

1. To select the function, press the MODE +/- buttons until TOAST illuminates. The default amount of slices and shade will be displayed.
2. Press the TIME/SLICES +/- buttons to select the number of bread slices. You may toast up to 6 slices at once.
3. Press the TEMP/SHADE +/- buttons to select a shade 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. Results may vary when unit is already warm.

4. Place bread slices on the wire rack into bottom rails. Close oven door and press the START/STOP button 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" will appear on the display.

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

NOTE: Steam is normal when toasting, especially with refrigerated or frozen breads.

BAGEL

1. To select the function, press the MODE +/- buttons until BAGEL illuminates. The default number of slices and shade level will display.
2. Press the TIME/SLICES +/- buttons to select the number of slices. You may toast up to 6 bagel halves at once.
3. Press the TEMP/SHADE +/- buttons to select a shade 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. Results may vary when unit is already warm.

4. Place bagel slices, cut-side up, on the wire rack into bottom rails. Close oven door and press the START/STOP button 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" will appear on the display.

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

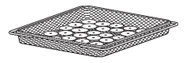
DEHYDRATE

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

1. To select the function, press the MODE +/- buttons until DEHYDRATE illuminates. The default time and temperature settings will display.
2. Press the TIME/SLICES +/- buttons to select a time up to 12 hours. Time will adjust in 15-minute increments.

NOTE: There is no preheat with Dehydrate.

3. Press the TEMP/SHADE +/- buttons to select a temperature between 85°F and 200°F. Temperature will adjust in 5-degree increments.
4. Place ingredients in the air fry basket and place basket into top rails of oven. Close oven door and press the START/STOP button 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" will appear on the display.

CLEANING, MAINTENANCE & STORAGE

EVERYDAY CLEANING

The unit should be cleaned thoroughly after every use.

1. Unplug the unit from the outlet and allow it to cool down before cleaning.
2. Empty crumb tray by sliding it out of the oven when the oven is in the flipped-down position. Clean accessories after each use. Accessories are hand-wash recommended. The air fry basket and wire rack may wear more quickly over time if placed in the dishwasher. **DO NOT** place sheet pan in dishwasher.
3. To clean any food splatter on the interior walls of the unit, wipe them with a soft, damp sponge. **DO NOT** use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will damage the oven.



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

4. 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.



NOTE: DO NOT submerge unit in water or place in dishwasher.

DEEP CLEANING

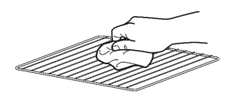
1. Allow the unit to cool down, then unplug the unit from the outlet before cleaning.
2. Remove all accessories from the unit, including the crumb tray, and wash separately. Use a non-abrasive cleaning brush to wash the air fry basket more thoroughly. Soak accessories overnight in hot, soapy water. The air fry basket and wire rack can be put in the dishwasher, but may wear more quickly over time.
3. Use warm, soapy water and a soft cloth to wash the oven's interior. **DO NOT** use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will damage the oven.

NOTE: NEVER put the main unit in the dishwasher or immerse it in water or any other liquid.

4. To prolong use of accessories, hand-wash with warm, soapy water.
5. Thoroughly dry all parts before placing them back in the oven.

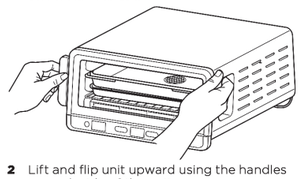




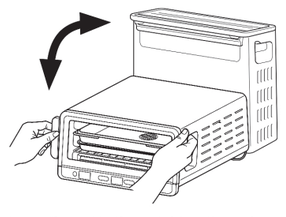


FLIP-UP-AND-AWAY STORAGE

1. **DO NOT** flip unit up when it is hot or in 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 until the unit's temperature is 95°F. This is normal and not a cause for concern.



2. Lift and flip unit upward using the handles on each side of the unit.



3. Leave the unit in the upright position when storing or for deep cleaning. Accessories can be stored inside while in the upright position.

ERROR MESSAGES & FAQ

ERROR MESSAGES "Err2", "Err3", or "Err4"

Power off the unit and **call Contact a Service Center.**

FAQ

Why won't the oven turn on?

- Oven needs to be in flipped-down position in order to power it on.
- Make sure the power cord is securely plugged into the outlet.
- Insert the power cord into a different outlet.
- Reset the circuit breaker if necessary.
- Press the power button.

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

- Yes, but flipping ingredients during cooking is required, and levels of crispiness may vary.

Do I need to adjust the cook times and temperatures of traditional oven recipes?

- For best results, keep an eye out on your food while cooking. Refer to cook charts in the Quick Start Guide for more guidance on cook times and temperatures.

Should I add my ingredients before or after preheating?

- Adding ingredients before preheat completes may impact cooking performance.

Why is my food undercooked or overcooked?

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

Can I restore the unit to its default settings?

- The oven will remember the last setting used for each function, even if you unplug it. To restore the oven's default settings for each function, press the START/STOP and LIGHT 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.

Why does "STOP" appear on the displayduring cooking or when I flip the oven up during cooking?

- It is strongly recommended to **NOT** flip the oven up during cooking. After cooking, "FLIP" will appear on the display when the oven is cool enough to flip up for storage.
- If "STOP" appears on the display during cooking without flipping up the unit, **call Contact a Service Center.**

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.

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The product may be covered by one or more U.S. patents.
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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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