NINJA®

SP300
Series

OWNER'S GUIDE

FOODI® DUAL HEAT AIR FRY OVEN



ninjakitchen.com

THANK YOU
for purchasing the Ninja® Foodi® Dual Heat Air Fry Oven

REGISTER YOUR PURCHASE

registeryourninja.com

Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V~ 60Hz

Watts: 1800W

VISIT
QR.NINJAKITCHEN.COM/SP300SERIES
OR
SCAN HERE

FOR FULL INSTRUCTIONS

TIP: You can find the model and serial numbers on the QR code label located on the base of the unit.

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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

⚠ WARNING

1 Read all instructions prior to using the oven and its accessories.

2 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.

3 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

4 Take inventory of all contents to ensure 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 **DO NOT** let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.

8 Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.

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

10 **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.

11 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.

12 **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.

13 **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.

14 **DO NOT** insert anything in the intake and ventilation slots and **DO NOT** obstruct them.

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

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

17 Before placing any accessories into the oven ensure they are clean and dry.

18 Intended for countertop use only. **DO NOT** place the oven near the edge of a countertop. Ensure the surface is level, clean and dry.

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

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

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

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

23 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.

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

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

26 **DO NOT** use the oven without the SearPlate, wire rack, or air fry basket installed.

27 **DO NOT** spray any type of aerosol spray or flavoring inside the oven while cooking.

28 Use caution when inserting and removing anything from the oven, especially when hot.

29 **DO NOT** use parchment on Broil or above the recommended manufacturers instructions.

30 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.

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

32 **DO NOT** place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.

33 Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.

34 **DO NOT** touch hot surfaces. Oven surfaces, especially the SearPlate, 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.

35 Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.

36 Please refer to the Cleaning & Maintenance section for regular maintenance of the oven.

37 Cleaning and user maintenance shall not be made by children.

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

39 Unplug from outlet when not in use. To unplug, grasp the plug by the body and pull from the outlet. Never unplug by grasping and pulling the flexible cord.

40 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.

41 **DO NOT** use the oven as a source of heat or for drying.

42 This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.

	Indicates to 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.
	Take care to avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only.

SAVE THESE INSTRUCTIONS

PARTS

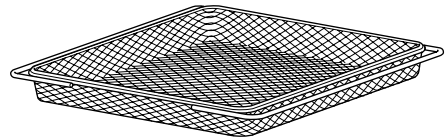


A Main Unit

Attached power cord not shown.

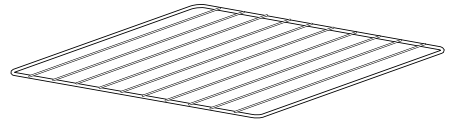
B Air Fry Basket

Use in the top rail position for Air Fry and Dehydrate. Slide into top rails for storage. Hand-wash recommended.



C Wire Rack

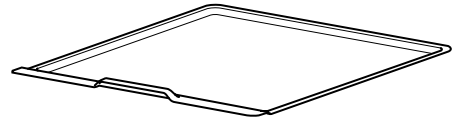
Slide into middle rails for Toast and Bagel. If using other oven accessories, slide into bottom rails for Reheat, Broil and Bake. Slide into middle rails for storage. Hand-wash recommended.



NOTE: Dehydrate and Reheat are not included with all models.

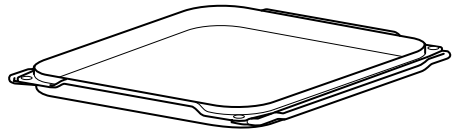
E Removable Crumb Tray

Always place below the bottom heating element. Hand-wash only.



D SearPlate

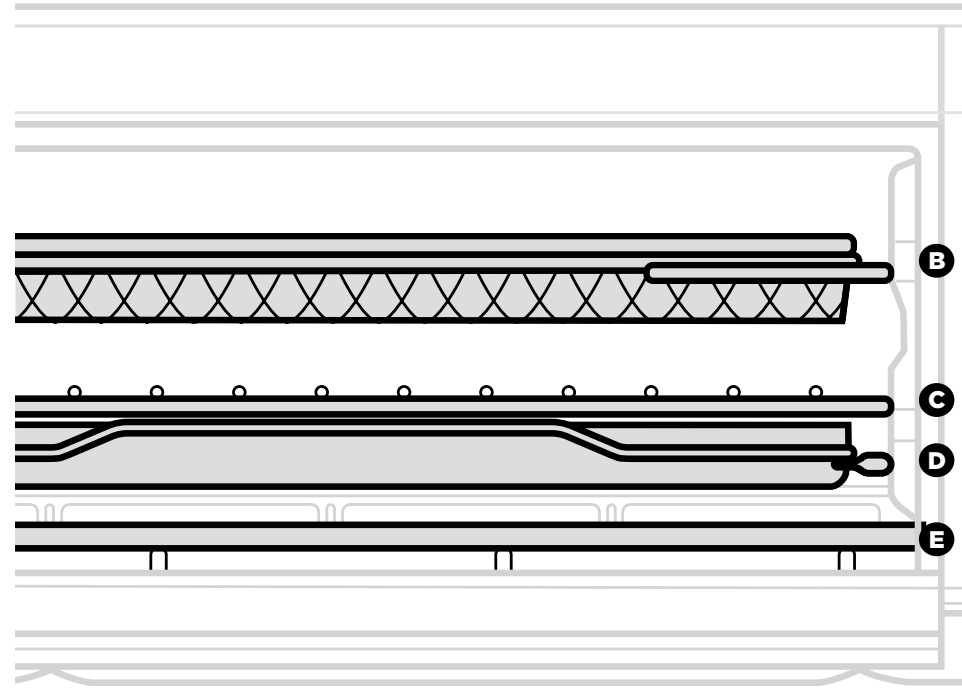
Slide into bottom rails for Fresh Pizza, Frozen Pizza, Sear Crisp, Rapid Bake, Griddle, Air Roast, Broil, and Bake. ALWAYS slide the SearPlate into bottom rails on Dual Heat functions or temperature reading will not work properly. Slide into bottom rails for storage. Hand-wash recommended.



NOTE: DO NOT use metal or sharp utensils or cut foods on SearPlate. For drippy, greasy foods, slide the SearPlate into the bottom rails to catch any droppings.

TIP: There is a hook on the left side of the bottom rails of the oven. This tool is designed to stabilize the wire rack or SearPlate when pulling partially out of oven. Always pull out tray carefully when removing and installing to prevent spills.

ACCESSORY STORAGE PLACEMENT



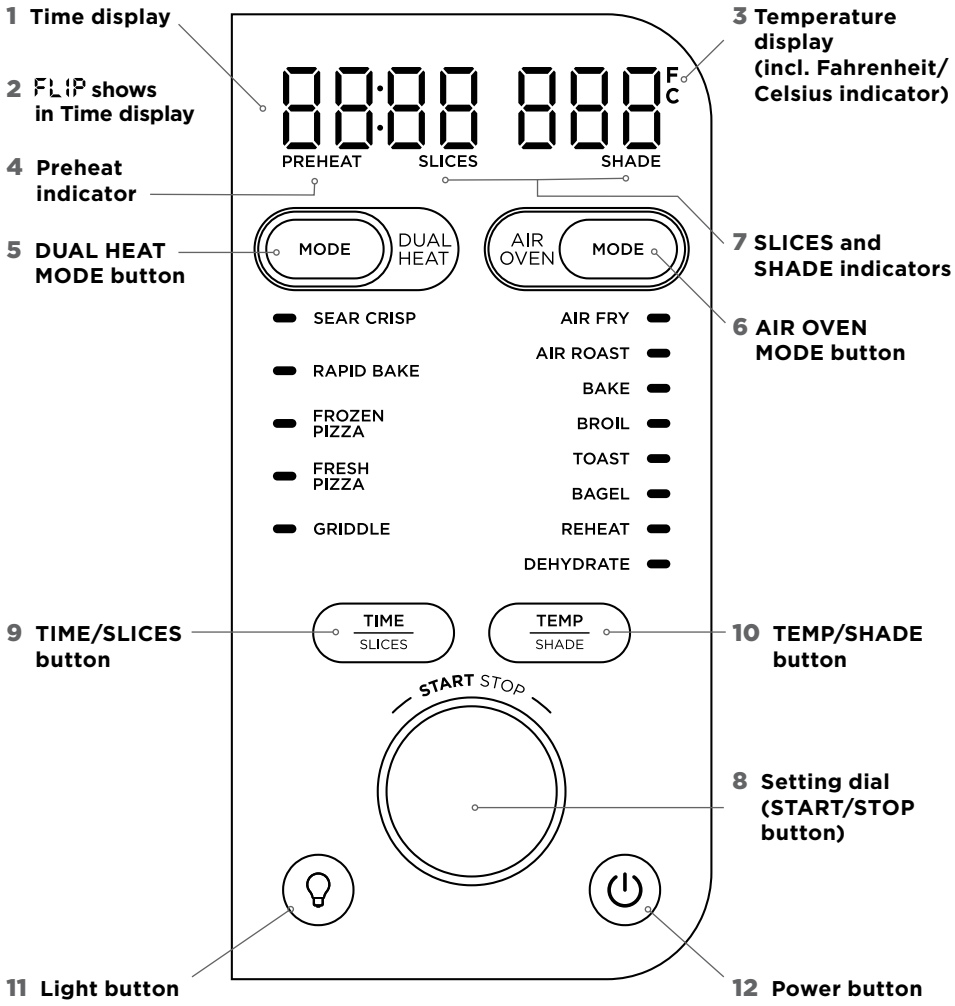
BEFORE FIRST USE

1. Remove and discard any packaging material, promotional labels, 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, wire rack, and removable crumb tray in warm, soapy water, then rinse and dry thoroughly with non-abrasive sponge. Wash the SearPlate thoroughly in hot, soapy water.
4. **NEVER** submerge the main unit in water or place in dishwasher.

We recommend placing the wire rack, SearPlate, 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, 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: For longest use, we recommend hand-washing the accessories. The air fry basket and wire rack can be put in the dishwasher, but this may cause them to wear more quickly over time.

USING THE CONTROL PANEL



FUNCTIONS

SEAR CRISP: Achieve contact searing with larger proteins, and large-cut sheet pan meals.

RAPID BAKE: Contact cooking to jumpstart doughs for extra rise and external texture development.

FRESH PIZZA: Quickly cook homemade pizzas for deliciously crisp crusts.

FROZEN PIZZA: Cook frozen pizza from thin to thick crust.

GRIDDLE: Achieve light browning on breakfast foods, quesadillas, sandwiches, and more.

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.

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

TOAST: Evenly toasts up to 9 slices of bread to your perfect level of darkness.

BAGEL: Perfectly toast up to 6 bagel halves when they're placed cut-side up on the wire rack.

REHEAT: Heat leftovers without over cooking.

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

> **NOTE:** The Dehydrate and Reheat functions are not included on all models.

CONTROL PANEL DISPLAY & OPERATING BUTTONS

1 **Time display:** Shows the cook time. The time will count down when cooking is in progress.

2 FLIP will appear on the time display when the unit is cool enough to flip up for storage or cleaning.

3 **Temperature display:** Shows the cook temperature.

> **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. Refer to Inspiration Guide to learn more on best cook times and temperatures.

4 **PREHEAT:** Illuminates and shows progress bar (for Dual Heat functions) when the unit is preheating. Preheat will take up to 60 seconds on Air Oven Mode functions. Toast, Bagel, and Broil do not have preheat. Preheat will take 5–10 minutes with Dual Heat functions.

> **NOTE:** Preheat time may vary if unit is already warm.

5 **DUAL HEAT MODE button:** Press to enable selection of Dual Heat functions (Sear Crisp, Rapid Bake, Fresh Pizza Frozen Pizza, and Griddle) and use dial to cycle through functions. Press DUAL HEAT MODE button again to confirm selection. These functions **REQUIRE** the SearPlate to preheat while oven is preheating.

6 **AIR OVEN MODE button:** Press to enable selection of Air Oven Mode functions (Air Fry, Air Roast, Bake, Broil, Toast, Bagel, Reheat, and Dehydrate) and use dial to cycle through functions. Press AIR OVEN MODE button again to confirm selection. These functions do not require the SearPlate to preheat while the oven is preheating.

7 **SLICES** and **SHADE** will illuminate when using the Toast or Bagel function.

8 **Setting dial (START/STOP button):** Push to start or pause cooking.

> **NOTE:** During the cook cycle, press DUAL HEAT MODE to return to the Dual Heat function selection or AIR OVEN MODE to return to the Air Oven Mode functions. Cook cycle will stop.

9 **TIME/SLICES button:** To select a cook time, press the TIME/SLICES button, then use the dial to adjust the time. Press TIME/SLICES button again to confirm. When using the Toast or Bagel function, this button will adjust the number of slices instead of the time. If cooking for 1 hour or less, the clock will count down by minutes and seconds. If cooking for more than 1 hour, the clock will count down by hours and minutes.

10 **TEMP/SHADE button:** To adjust temperature, press the TEMP/SHADE button and use the dial to adjust the temperature. Press TEMP/SHADE button again to confirm. When using the Toast or Bagel function, this button will adjust the darkness (SHADE) level instead of the temperature.

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

> **NOTE:** To switch from Fahrenheit to Celsius, press and hold the TEMP/SHADE button for 5 seconds while the unit is not in cook mode.

11 **(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.

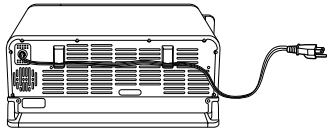
12 **(Power) button:** Press to turn the unit on and off.

USING YOUR FOODI® DUAL HEAT AIR FRY OVEN

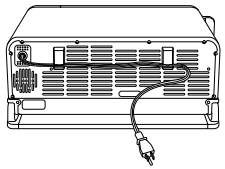
POWER CORD MANAGEMENT

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

Option 1 Outlet on the left



Option 2 Outlet behind the oven



HOW TO REDUCE SMOKE

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



Recommended:
Canola
Refined coconut
Avocado
Vegetable
Grapeseed



Not recommended
Olive oil
Butter
Margarine

- The unit may produce smoke when cooking on a hotter setting than what is recommended. Avoid exceeding 400°F when using oils to limit smoke.
- When using cooking spray, **DO NOT** spray it on the interior side walls or heating elements of the unit. Cooking spray may reduce life of product.

USING THE COOKING FUNCTIONS

To turn on the unit, plug the power cord into the wall, flip oven down into cooking position, and press the ⏻ button.

DUAL HEAT FUNCTIONS

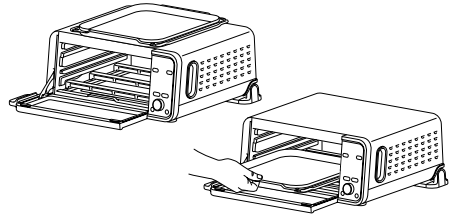
Press the MODE button to select the following Dual Heat functions. Dual Heat functions require preheating the SearPlate and can take 5 to 10 minutes. **Ensure SearPlate is inserted in the unit before preheating.** The unit will show a progress bar then beep to signify it has preheated and time will start counting down. **DO NOT** place food inside unit until preheat is complete.

NOTE: Results may vary if unit is already warm.

SEAR CRISP

1. To select the function, press the DUAL HEAT MODE button then turn the dial until SEAR CRISP illuminates.
2. Press the TIME/SLICES button and use the dial to select your time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and 5-minute increments over 1 hour.
3. Press the TEMP/SHADE button and use the dial to set temperature between 250°F and 500°F. Temperature will adjust in 5-degree increments.
4. Insert the SearPlate into the bottom rails of the oven to let the SearPlate preheat with oven.
5. Press the setting dial to begin preheating. This can take 5 to 10 minutes.
6. When the unit beeps to signify it has preheated, immediately open the oven door and, using oven mitts, place ingredients on the SearPlate and slide back into bottom rails. Close oven door.

NOTE: If preferred, place the SearPlate on top of the unit after preheating to load food. To flip or slide food onto SearPlate, pull ¾ out until you feel hook on left side of oven. This mechanism is designed to stabilize the SearPlate if pulled out partially.



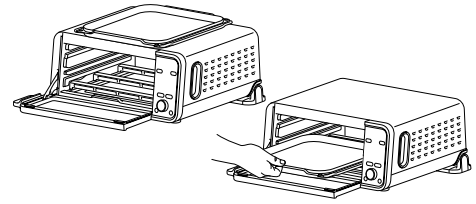
7. Time will immediately start counting down once the unit has signified it has preheated. Simply turn the dial during cooking to adjust time.
8. When cooking is complete, the unit will beep and "END HOT" will appear on the display.

RAPID BAKE

NOTE: Food cooks 30%-50% faster than average box instructions. Refer to the Rapid Bake chart in the Quick Start & Inspiration Guide for more guidance on times and temperature adjustments.

1. To select the function, press the DUAL HEAT MODE button then turn the dial until RAPID BAKE illuminates.
2. Press the TIME/SLICES button and use the dial to select your time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and 5-minute increments over 1 hour.
3. Press the TEMP/SHADE button and use the dial to set oven temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments.
4. Insert the SearPlate into the bottom rails of the oven to let the SearPlate preheat with oven.
5. Press the setting dial to begin preheating. This can take 5 to 10 minutes.
6. When the unit beeps to signify it has preheated, immediately open the oven door and, using oven mitts, place ingredients on the SearPlate and slide back into bottom rails. Close oven door.

NOTE: If preferred, place the SearPlate on top of the unit after preheating to load food. To flip or slide food onto SearPlate, pull ¾ out until you feel hook on left side of oven. This mechanism is designed to stabilize the SearPlate if pulled out partially.



7. Time will immediately start counting down once the unit has signified it has preheated. Simply turn the dial during cooking to adjust time.
8. When cooking is complete, the unit will beep and "END HOT" will appear on the display.

FRESH PIZZA

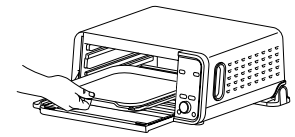
1. To select the function, press the DUAL HEAT MODE button then turn the dial until FRESH PIZZA illuminates.
2. Press the TIME/SLICES button and use the dial to select your time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and 5-minute increments over 1 hour.

NOTE: We recommend using a pizza peel as the best method for transferring fresh dough onto the preheated SearPlate. If you do not have a pizza peel, you can use parchment paper. Refer to page 16 for details on using parchment in the Alternative to Pizza Peel section.

3. Press the TEMP/SHADE button and use the dial to set oven temperature between 250°F and 500°F. Temperature will adjust in 5-degree increments.

NOTE: For time and temperature recommendations on different crust types, refer to the Quick Start & Inspiration Guide.

4. Insert the SearPlate into the bottom rails of the oven to let the SearPlate preheat with oven.



5. Press the setting dial to begin preheating. This can take 5 to 10 minutes.

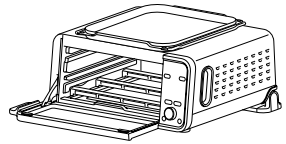
NOTE: For cooking multiple pizzas back to back, we recommend fully preheating the unit before each use for best results. If you do not want to preheat after the first pizza, you may skip it by holding the setting dial for 3 seconds when starting the cook cycle or during preheat. Skipping preheat may impact cook time and quality.

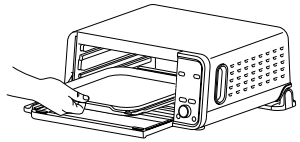
USING YOUR FOODI®
DUAL HEAT AIR FRY OVEN - CONT.

FRESH PIZZA CONTINUED

6 When the unit beeps to signify it has preheated, immediately open the oven door and, using oven mitts, place the pizza on the SearPlate and slide back into bottom rails. Close oven door.

NOTE: If preferred, place the SearPlate on top of the unit after preheating to load food. To flip or slide food onto SearPlate, pull ¾ out until you feel hook on left side of oven. This mechanism is designed to stabilize the SearPlate if pulled out partially.





7 Time will immediately start counting down once the unit has signified it has preheated. Simply turn the dial during cooking to adjust time.

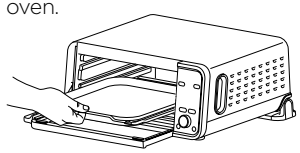
8 When cooking is complete, the unit will beep and “END HOT” will appear on the display.

FROZEN PIZZA

NOTE: Frozen pizzas will cook 30%-50% faster than average box recommended time. Use box recommended temperature. Always keep an eye out on food while cooking.

1 To select the function, press the DUAL HEAT MODE button then turn the dial until FROZEN PIZZA illuminates.

2 Insert the SearPlate into the bottom rails of the oven to let the SearPlate preheat with oven.



3 Press the TIME/SLICES button and use the dial to select your time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and 5-minute increments over 1 hour.

4 Press the TEMP/SHADE button and use the dial to set temperature between 250°F and 500°F. Temperature will adjust in 5-degree increments. Set temperature of the oven based on box instructions. Time will cook faster than the recommended time on the box, so keep an eye on food while cooking.

5 Press the setting dial to begin preheating. This can take 5 to 10 minutes.

6 When the unit beeps to signify it has preheated, immediately open the oven door and, using oven mitts, place pizza on the SearPlate and slide back into bottom rails. Close oven door.

NOTE: If preferred, place the SearPlate on top of the unit after preheating to load food. To slide pizza onto SearPlate without removing, pull ¾ out until you feel hook on left side of oven. This mechanism is design to stabilize the SearPlate if pulled out partially.

7 Time will immediately start counting down once the unit has signified it has preheated. Simply turn the dial during cooking to adjust time.

8 When cooking is complete, the unit will beep and “END HOT” will appear on the display.

GRIDDLE

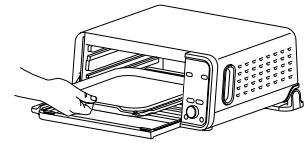
1 To select the function, press the DUAL HEAT MODE button then turn the dial until GRIDDLE illuminates.

2 Press the TIME/SLICES button and use the dial to select your time up to 30 minutes. Time will adjust in 1-minute increments.

3 Press the TEMP/SHADE button and use the dial to to select a temperature between 300°F and 450°F. Temperature will adjust in 5-degree increments.

4 Insert the SearPlate into the bottom rails of the oven to let the SearPlate preheat with oven.

5 Press the setting dial to begin preheating. This can take from 5 to 10 minutes.



6 When the unit beeps to signify it has preheated, immediately open the oven door and, using oven mitts, place ingredients onto the SearPlate and slide back into bottom rails. Close oven door.

7 Time will immediately start counting down once the unit has signified it has preheated. Simply turn the dial to adjust time.

8 When cooking is complete, the unit will beep and “END HOT” will appear on the display.

AIR OVEN MODE FUNCTIONS

Press the AIR OVEN MODE button to select the following Air Oven Mode functions. Preheat will take 60 seconds. Preheating with the SearPlate is not required with these functions.

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

Air Fry

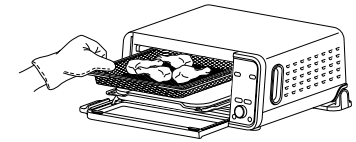
1 To select the function, press AIR OVEN MODE, then turn the dial until AIR FRY illuminates. The default time and temperature settings will display.

2 Press the TIME/SLICES button and use the dial to select your time up to 1 hour. Time will adjust in 1-minute increments under 1 hour. To set the time, press the TIME/SLICES button again.

3 Press the TEMP/SHADE button and use the dial to select a temperature between 250˚F and 450˚F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/SHADE button again.

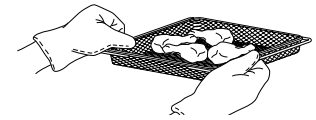
4 Press the setting dial to begin preheating.

5 Place ingredients in the air fry basket. If ingredients are fatty, oily, or marinated, place the basket on the top rails and the SearPlate on the bottom rails.





Use air fry basket for dry ingredients.



Use air fry basket with SearPlate underneath for fatty, oily, or marinated ingredients. When using the SearPlate underneath, you may need to flip food over halfway through cooking for more even cooking.

6 When the unit beeps to signify it has preheated, immediately slide the basket into the upper rails of the oven. If also using the SearPlate, slide the SearPlate into the bottom rails.

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

7 For more even browning and crispiness, flip ingredients using non-metal tongs or spatula halfway through cooking cycle.

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

USING YOUR FOODI® DUAL HEAT AIR FRY OVEN – CONT.

Air Roast

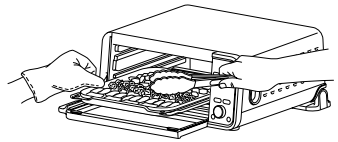
1. To select the function, press the AIR OVEN MODE button, then turn the dial repeatedly until AIR ROAST illuminates. The default time and temperature settings will display.
2. Press the TIME/SLICES button and use the dial to select your time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and 5-minute increments over 1 hour. To set the time, press TIME/SLICES button again.
3. Press the TEMP/SHADE button and use the dial to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/SHADE button again.
4. Press the setting dial to begin preheating. Place ingredients on the SearPlate.

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

5. When the unit beeps to signify it has preheated, immediately open the oven door and use an oven mitt to slide the SearPlate into the bottom rails with ingredients. Close oven door.

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

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

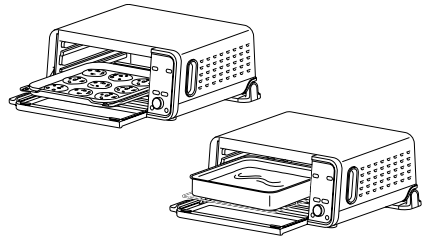


7. When cook time is complete, the unit will beep and "END HOT" will appear on the display.

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. Always keep an eye on your food while cooking.

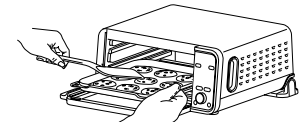
1. To select the function, press the AIR OVEN MODE button, then turn the dial until BAKE illuminates. The default time and temperature settings will display.
2. Press the TIME/SLICES button and use the dial to select your time up to 2 hours. Time will adjust in 1-minute increments under 1 hour and 5-minute increments over 1 hour. To set the time, press the TIME/SLICES button again.
3. Press the TEMP/SHADE button and use the dial to select a temperature between 250°F and 450°F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/SHADE button again.
4. Press the setting dial to begin preheating.
5. Place ingredients on the SearPlate. When the unit beeps to signify it has preheated, immediately slide the SearPlate into the bottom rails. Close oven door.



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

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

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



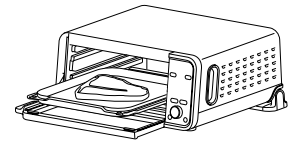
7. When cook time is complete, the unit will beep and "END HOT" will appear on the display.

Broil

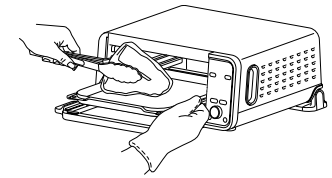
1. To select the function, press the AIR OVEN MODE button, then turn the dial until BROIL illuminates. The default time and temperature settings will display.
2. Press the TIME/SLICES button and use the dial to select your time up to 30 minutes. Time will adjust in 30-second increments. To set the time,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

NOTE: There is no preheat for the Broil function.

4. If using the wire rack, slide wire rack into middle rails with or without SearPlate in bottom rails to catch drippings, then add ingredients. If using the SearPlate, place ingredients on the SearPlate and slide into bottom rails, then add ingredients. If using wire rack with other baking accessory, slide wire rack into bottom rails, then add ingredients. Close oven door. Press the setting dial to begin cooking.



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



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

Toast

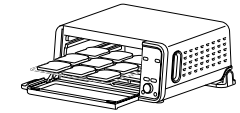
1. To select the function, press the AIR OVEN MODE button, then turn the dial until TOAST illuminates. The default amount of slices and shade will be displayed.
2. Press the TIME/SLICES button and use the dial to select the number of bread slices. You may toast up to 9 slices at once. To set the number of slices, press the TIME/SLICES button again.
3. Press the TEMP/SHADE button and use the dial to select a shade level (1–7 from lightest to darkest). To set the shade level, press the TEMP/SHADE button again.

NOTE: There is no temperature adjustment available for the Toast function, and the unit does not preheat in Toast mode. It is very important to select the exact number of slices to avoid over- or under-toasting. Results may vary when unit is already warm.

4. Place bread slices on the wire rack into middle rails. Close oven door and press the setting dial to begin cooking. You do not need to flip the slices during cooking.

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

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



USING YOUR FOODI® DUAL HEAT AIR FRY OVEN – CONT.

Bagel

1. To select the function, press the AIR OVEN MODE button, then turn the dial until BAGEL illuminates. The default number of slices and shade level will display.
2. Press the TIME/SLICES button and use the dial to select the number of slices. You may toast up to 6 bagel halves at once. To set the number of slices, press the TIME/SLICES button again.
3. Press the TEMP/SHADE button and use the dial to select a shade level (1–7 from lightest to darkest). To set the shade level, press the TEMP/SHADE button again.

NOTE: There is no temperature adjustment available for the Bagel function, and the unit does not preheat in Bagel mode. It is very important to select the exact number of slices to avoid over- or under-toasting. Results may vary when unit is already warm.

4. Place bagel slices, cut-side up, on the wire rack into middle rails. Close oven door and press the setting dial to begin cooking. You do not need to flip the slices during cooking.



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

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

REHEAT

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

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

NOTE: There is no preheat with Reheat.

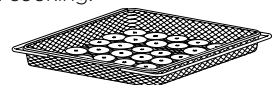
Dehydrate

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

1. To select the function, press the AIR OVEN MODE button, then turn the dial until DEHYDRATE illuminates. The default time and temperature settings will display.

NOTE: There is no preheat with Dehydrate.

2. Press the TIME/SLICES button and use the dial to select a time up to 12 hours. Time will adjust in 15-minute increments. To set the time, press the TIME/SLICES button again.
3. Press the TEMP/SHADE button and use the dial to select a temperature between 100°F and 200°F. Temperature will adjust in 5-degree increments. To set the temperature, press the TEMP/SHADE button again.
4. Place ingredients in the air fry basket and place basket into top rails of oven. Close oven door and press the setting dial to begin cooking.



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

CLEANING, MAINTENANCE & STORAGE

ALTERNATIVE TO PIZZA PEEL

We recommend a pizza peel as the best method for transferring fresh dough onto the preheated SearPlate. If you do not have a pizza peel, use the following instructions.

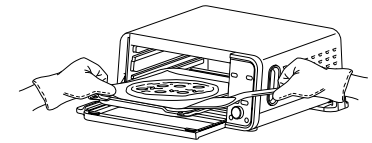
1. Measure a large sheet of parchment paper to match the size of the SearPlate. Then take the parchment paper and set it on a cutting board or other flat surface to roll out your fresh pizza dough with flour to your desired thickness.



2. Place your toppings and ingredients on the fresh dough. Once the SearPlate has preheated, using oven mitts, slide the SearPlate partially out of the oven and transfer the fresh pizza with the parchment paper onto the SearPlate. Slide the SearPlate back into the oven and close the door.



3. After 3 to 4 minutes of cook time, you can remove the parchment paper from the bottom of the pizza. Use oven mitts to slide the SearPlate partially out of the oven and carefully slide the parchment out from underneath pizza by grabbing one of the corners. Slide the SearPlate back into the oven and close the door. If you leave the parchment paper during the cook cycle, the paper may become brittle.

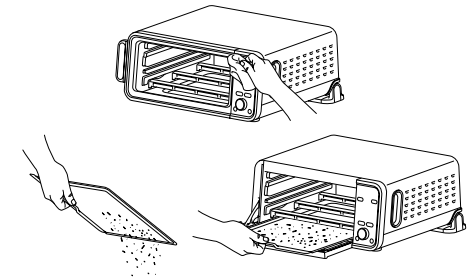


NOTE: The parchment paper should not touch any of the heating elements or the inside oven walls as it could cause smoke. **DO NOT** use parchment paper on Broil or above the recommended manufacturer's instructions.

EVERYDAY CLEANING

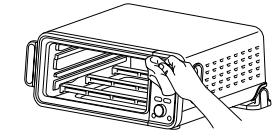
The unit should be cleaned thoroughly after every use.

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 can be put in the dishwasher, but may wear more quickly over time.



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

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
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.

CLEANING, MAINTENANCE & STORAGE - CONT.

SEARPLATE CLEANING

The SearPlate should be cleaned thoroughly after every use.

1 Remove the SearPlate from the oven and allow it to cool down before cleaning.

NOTE: Always allow the SearPlate to cool before immersing in water. Temperature shock could cause the SearPlate to be damaged or warp.

2 Use hot, soapy water and a non-abrasive sponge to wash the SearPlate. **DO NOT** place SearPlate in the dishwasher.

3 For deep cleaning, soak the SearPlate overnight in hot, soapy water, and then wash it in the morning. This can also help restore nonstick performance.

SEARPLATE CARE

1 To extend the life of the SearPlate, **DO NOT** use metal or sharp utensils or cut foods on it.

2 Make sure to wash after every use. The nonstick performance can wear if there is burned grease or food residue built up on the surface.

3 **DO NOT** store food on the SearPlate as it can cause staining. It should remain clean when not in use.

DEEP CLEANING

1 Allow the unit to cool down, then unplug the unit from the outlet before cleaning.

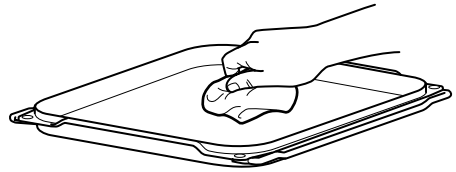
2 Remove all accessories from the unit, including the crumb tray, and wash separately. Use a non-abrasive cleaning brush to wash the air fry basket more thoroughly. Soak accessories overnight in hot, soapy water. The air fry basket and wire rack can be put in the dishwasher, but may wear more quickly over time.

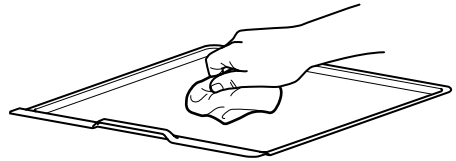
3 Use warm, soapy water and a soft cloth to wash the oven's interior. **DO NOT** use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will damage the oven.

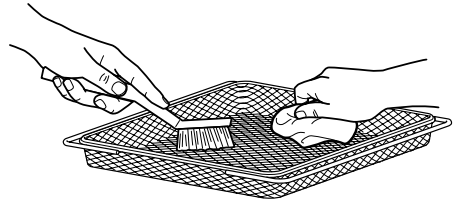
NOTE: NEVER put the main unit in the dishwasher or immerse it in water or any other liquid.

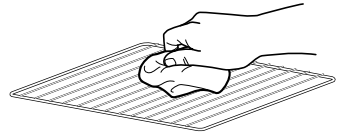
4 To prolong use of accessories, hand-wash with warm, soapy water.

5 Thoroughly dry all parts before placing them back in the oven.



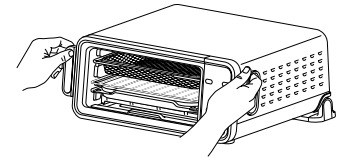




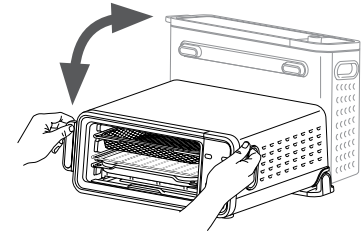


FLIP-UP-AND-AWAY STORAGE

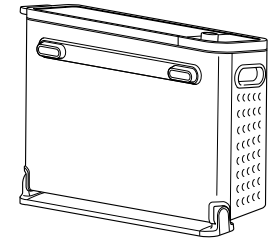
1 **DO NOT** flip unit up when it is hot or in use. FLIP will appear on the display when unit is cooled and ready to flip. Wait for unit to cool down before handling. Hold handles on each side of the unit. **DO NOT** unplug the unit after use until FLIP appears. The fan will continue to run after cooking 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.



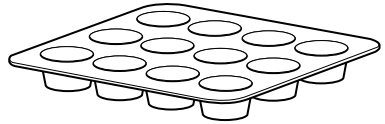
3 Leave the unit in the upright position when storing or for deep cleaning. Accessories can be stored inside while in the upright position. See Accessory Storage Placement section on page 5 for correct placement.



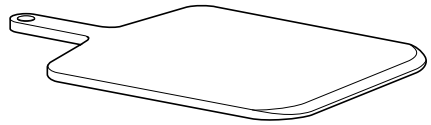
ACCESSORIES FOR PURCHASE

We offer a suite of accessories custom made for your Ninja® Foodi® Dual Heat Air Fry Oven. Visit **ninjaaccessories.com** to expand your capabilities and take your cooking to the next level.

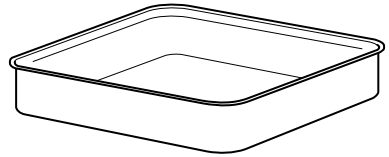
- Egg Bite/Muffin Tray



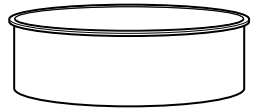
- Pizza Peel



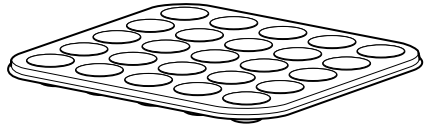
- 2" Casserole Dish



- Multi-Purpose Pan



- Mini Morsel Tray



TROUBLESHOOTING & FAQ

ERROR MESSAGES

"Er0," "Er1," "Er2," "Er3," "Er4," "Er5," "Er6," or "Er7"
Power off the unit and call Customer Service at **1-877-646-5288**. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

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 SearPlate 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 Inspiration Guide for more guidance on cook times and temperatures.

Should I add my ingredients before or after preheating?
- For Dual Heat functions, preheating the SearPlate is required before adding ingredients. If you do not preheat the SearPlate, food may be cooked improperly.
- For Oven Mode functions, preheating the SearPlate or other accessories is not required, but adding ingredients before the unit finishes preheating may impact cooking performance.

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

Can I restore the unit to its default settings?
- The oven will remember the last setting used for each function, even if you unplug it. To restore the oven's default settings for each function, press the TIME/SLICE and TEMP/SHADE buttons simultaneously for 5 seconds.

Why do the heating elements appear to be turning on and off?
- This is normal. The oven is designed to control temperature precisely for every function by adjusting the heating elements' power levels.

Why is steam coming out from the oven door?
- This is normal. The door is vented to release steam created by foods with a high moisture content.

Why is water dripping onto the counter from under the door?
- This is normal. The condensation created by foods with a high moisture content (such as frozen breads) may run down the inside of the door and drip onto the counter.

Why is there noise coming from from the control panel or back of unit?
- When the oven is hot, a fan turns on to cool down the control panel.

Why does the unit sound like it is still running even though the power is off?
- The cooling fan may continue to run even after the unit has been turned off. This is a normal function and should not be a source of concern. The cooling fan will stop after the temperature of the unit is below 95°F.

REPLACEMENT PARTS

To order additional parts and accessories, visit **ninjaaccessories.com** or contact Customer Service at **1-877-646-5288**. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinja Operating LLC.** Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at **ninjaaccessories.com**.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the oven clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit **ninjakitchen.com/support** for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of $20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at **registeryourninja.com** and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

NOTES

SharkNinja Operating LLC
US: Needham, MA 02494
1-877-646-5288
ninjakitchen.com

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. See sharkninja.com/patents for more information.

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