

NINJA®

Foodi®

MAX

Dual Zone 9.5L Air Fryer

With Smart Cook System

AF451UK

INSTRUCTIONS



ninjakitchen.co.uk

THANK YOU

for purchasing the Ninja® Foodi® Max Dual Zone Air Fryer



REGISTER YOUR PURCHASE

 ninjakitchen.co.uk/register-guarantee

 Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~, 50-60Hz

Watts: 2470W

TIP: You can find the model and serial numbers on the QR code label on the back of the unit by the power cord.

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PRODUCT REGISTRATION

Please visit ninjakitchen.co.uk/register-guarantee or call 0800 862 0453 to register your new Ninja® product within 28 days of purchase. You will be asked to provide the store name, date of purchase and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

Read all instructions before using your Ninja® Foodi® MAX Dual Zone Air Fryer.

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

⚠ WARNINGS

- 1** 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.
- 2** 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.
- 3** Children should not play with the appliance.
- 4** **DO NOT** place or store anything on top of product when in use.
- 5** **DO NOT** place appliance on hot surfaces or near a hot gas or electric burner, on or in a heated oven or hob.
- 6** **NEVER** use electrical socket below worktop.
- 7** **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 8** **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.
- 9** To protect against electrical shock **DO NOT** immerse cord, plugs or main unit housing in water or other liquid. Cook only in the drawer provided.
- 10** Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 11** **ALWAYS** ensure the appliance is properly assembled before use.
- 12** **DO NOT** cover the air intake vent or air outlet while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 13** Before placing removable drawer into the main unit, ensure drawer and unit are clean and dry by wiping with a soft cloth.
- 14** This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 15** Intended for worktop use only. Ensure the surface is level, clean and dry. **DO NOT** move the appliance when in use.
- 16** **DO NOT** place the appliance near the edge of a worktop during operation.
- 17** **DO NOT** use accessory attachments not recommended or sold by SharkNinja. Do not place accessories in a microwave, toaster oven, convection oven or conventional oven or on a ceramic cooktop, electric coil, gas burner range or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock or injuries.
- 18** **ALWAYS** ensure drawer is properly closed before operating.
- 19** When using this appliance, provide at least 15cm of space above and on all sides for air circulation.
- 20** **DO NOT** use the appliance without the removable drawer installed.
- 21** **DO NOT** use this appliance for deep-frying.

- 22** Prevent food contact with heating elements. **DO NOT** overfill when cooking. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
- 23** **DO NOT** place items on top of unit at any time.
- 24** Socket voltages can vary, affecting the performance of your product. To prevent possible illness, use a probe to check that your food is cooked to the temperatures recommended.
- 25** Should the unit emit black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 26** **DO NOT** touch hot surfaces. Appliance 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.
- 27** Extreme caution must be used when the appliance contains hot food. Improper use may result in personal injury.
- 28** Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edges of tables or worktops or touch hot surfaces.
- 29** The drawer and crisper plate become extremely hot during the cooking process. Avoid physical contact while removing the drawer or plate from the appliance. **ALWAYS** place drawer or plate on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 30** Cleaning and user maintenance should not be carried out by children.
- 31** To disconnect, turn off any control to OFF, then unplug from socket when not in use and before cleaning. Allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 32** **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating the risk of electric shock.
- 33** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 34** **DO NOT** place hands near the Probe cord when in use to prevent burning or scalding.



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.



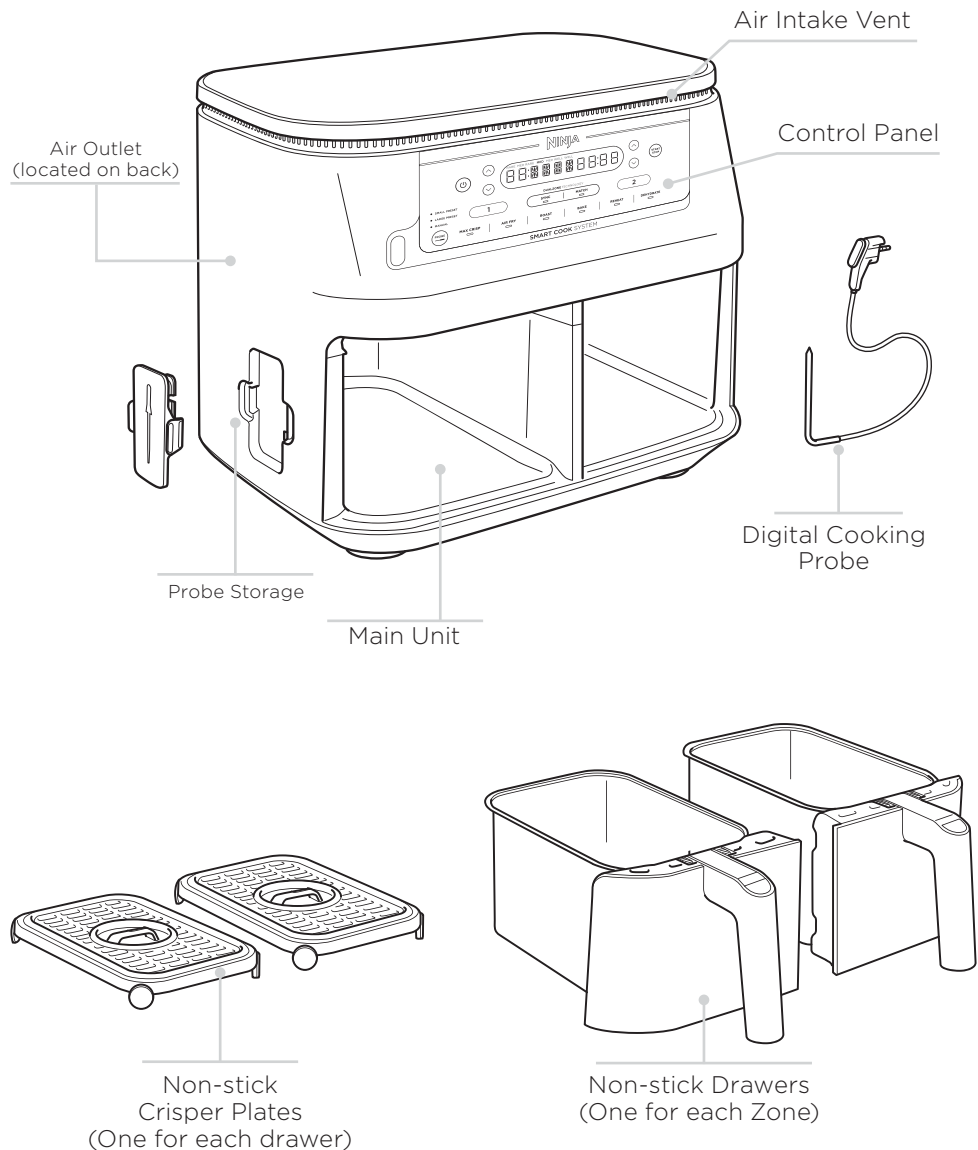
Take care to avoid contact with hot surface. Always use hand protection to avoid burns.



For indoor and household use only.

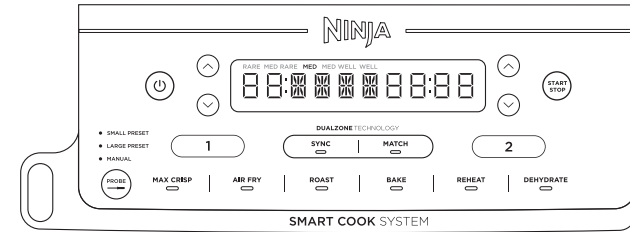
SAVE THESE INSTRUCTIONS

PARTS



To order additional or replacement parts and accessories, visit ninjakitchen.co.uk or contact Customer Service at 0800 862 0453.

GETTING TO KNOW YOUR AIR FRYER



When setting time, the digital display shows HH:MM.

FUNCTION BUTTONS

MAX CRISP: Best for cooking smaller quantities of frozen food such as chicken nuggets and battered onion rings.

AIR FRY: Use this function to give your food crispiness and crunch with little to no oil.

ROAST: Best for roasting joints of meat and vegetables.

REHEAT: Revive leftovers by gently warming them, leaving you with crispy results.

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

BAKE: Create decadent baked treats and desserts.

OPERATING BUTTONS

- Control the output for the drawer on the left (Zone 1).
- Control the output for the drawer on the right (Zone 2).


LEFT arrows: Use the arrows on the left-hand side of the display to select the desired cook temperature or protein type.


RIGHT arrows: Use the arrows on the right-hand side of the display to select cook time or cook level.

SYNC button: Automatically syncs the cook times to ensure both Zones finish at the same time, even if they have different cook times.

MATCH button: Automatically matches Zone 2 settings to those of Zone 1 to cook a larger amount of the same food or cook different foods using the same function, temperature and time.

PROBE button: Use to select Small Preset, Large Preset or Manual when using the probe.

POWER button: The  button turns the unit on and also shuts it off and stops all cooking functions.

STANDBY MODE: After 10 minutes with no interaction with the control panel, the unit will enter standby mode. The  button will be dimly lit.

HOLD MODE: Hold will appear on the unit while in SYNC mode. One zone will be cooking, while the other zone will be holding until the times sync together.

BEFORE FIRST USE

- Remove and discard any packaging material and tape from the unit. Some stickers are to be permanently kept on the unit, **ONLY** remove stickers with 'peel here'.
- 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.
- Wash the drawers and crisper plates in hot, soapy water, then rinse and dry thoroughly. The drawers and crisper plates are the **ONLY** dishwasher safe parts. However to extend the life of the drawers we recommend hand-washing. **NEVER** clean the main unit or the Probe in the dishwasher.

USING THE NINJA® Probe

Before plugging probe into the unit, make sure the socket is free of any residue and the cord is free of knots.

NOTE: The probe is only available in Zone 1.

- 1 Remove the probe storage compartment located on the left-hand side of the unit. Then unwind the cord from the compartment to remove the probe. Remove Zone 1 drawer (before plugging in the probe).
- 2 Insert the probe in protein using the guide on page 9 to ensure the probe is placed correctly.
- 3 Plug the probe into socket (located on the left-hand side of the control panel). Push firmly on the plug until it cannot go into the socket any further and then insert the drawer. You should hear and feel a click when the probe is inserted fully. Place the storage compartment back onto the side of the unit.

NOTE: The excess probe wire can be left in the drawer.

- 4 Once the probe is plugged into the socket, select Zone 1 and then desired cooking function. Use the left hand arrows to adjust cooking temperature.
- 5a Use the PROBE button to select either Small or Large preset, depending on size of protein. Reference page 9 in your Quick Start Guide for guidance. Use the arrows on the left of the display to select your protein and the arrows on the right of the display to set your preferred internal outcome of your food. If using the Manual button, use the recommended internal cook temperatures below.

5b If using the Manual button, use the recommended internal cook temperatures below.

FOOD TYPE:	SET OUTCOME TO:
Fish	Medium Rare (50°C)
	Medium (55°C)
	Medium Well (60°C)
Chicken/Turkey	Well (65°C)
	Well (75°C)
Pork	Medium (55°C)
	Medium Well (65°C)
	Well (70°C)
Beef/Lamb	Rare (50°C)
	Medium Rare (55°C)
	Medium (60°C)
	Medium Well (65°C)
	Well (70°C)

NOTE: Refer to the UK Food Standards Agency for recommended food safe temperatures.

NOTE: Set outcome for BEEF are lower than normal recommendations, as unit will carry-over cook 5-10°C.

- 6 There is no preheat needed. Once you have made your selections, press the START/STOP button to begin cooking. The screen will display the current probe temperature as well as the target temperature.
- 7 The unit will automatically stop when desired outcome is achieved.
- 8 Transfer the protein to a plate to rest. Probe does not need to still be inserted. The protein will continue to carry-over cook to your set outcome, which will take about 3-5 minutes. This is an important step, as not resting could lead to results looking "less" cooked. Carry-over cook times can vary based on size of protein, cut of protein and type of protein.

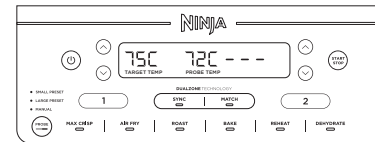
NOTE: The probe will be HOT. Use either oven gloves or tongs to take the probe out of the protein.

Using SYNC with Probe:

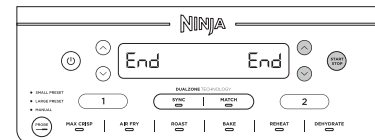
- 1 Refer to steps 1-3 on page 7 for instructions on setting up the probe.
- 2 Press Zone 1 and select desired cooking function. Use the PROBE button to select either the Small or Large preset, depending on size of protein (refer to Quick Start Guide for guidance). Use the arrows on the left-hand side to select the protein and the arrows on the right-hand side to select desired outcome.
- 3 Press Zone 2 and select desired cooking function. Set time and temperature and select SYNC. Press the START/STOP button to begin cooking.

NOTE: During the initial setup, the Zone with the shorter cook time will display HOLD. The display will then transition to showing the probe's current and target temperature in Zone 1 and progress bars in Zone 2.

- 3 Whilst Zone 1 continues to reach target temperature, Zone 2 will begin cooking. The display will show progress bars during the cook cycle. Select Zone 2 to see the remaining cook time.



- 3 When cooking is complete in both Zones, "rest" will appear on the display for Zone 1. The display will then flash "COOL" 3 times and then "End".



Using MATCH with Probe:

- 1 Press Zone 1 and select desired cooking function. Use the left-hand arrows to select desired cook temperature. Use the PROBE button to select Small Preset or Large Preset, depending on the size of the protein. Reference the Quick Start Guide for guidance. If using the Manual button, use the recommended internal cook temperatures on page 7. Use the arrows on the right of the display to select your desired protein and the arrows on the left of the display to set the internal outcome.
- 2 Select MATCH, then press the START/STOP button to begin cooking.

USING THE NINJA® PROBE

HOW TO CORRECTLY INSERT THE PROBE

FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	<ul style="list-style-type: none"> Insert probe horizontally into the centre of the thickest part of the meat. Make sure the tip of the probe is inserted straight into the centre of the meat, not angled toward the bottom or top of it. Make sure the probe is close to (but not touching) the bone and away from any fat or gristle. <p>NOTE: The thickest part of the fillet may not be the centre. It is important that the end of the probe hits the thickest part so desired results are achieved.</p>		
Whole chicken	<ul style="list-style-type: none"> Insert probe horizontally into the thickest part of the breast, parallel to, but not touching, the bone. Make sure the top reaches the centre of the thickest part of the breast and doesn't go all the way through the breast into the cavity. 		

NOTE: DO NOT use the probe with frozen protein or for cuts of meat thinner than 1.5cm.

IMPORTANT: Reference Quick Start Guide for preset cooking chart when using SYNC and MATCH with the Probe.

COOKING IN YOUR AIR FRYER

REFERENCE QUICK START GUIDE FOR RECIPES AND COOKING CHARTS

COOKING WITH DUAL ZONE TECHNOLOGY

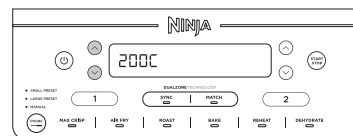
Dual Zone Technology utilises two cooking Zones to increase versatility. The Sync feature ensures that, regardless of different cook settings, both Zones will finish ready to serve at the same time.

For detailed instructions on using each function, see pages 12-15.

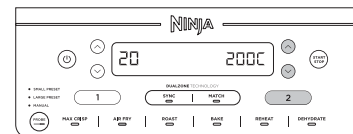
SYNC (without Probe)

To finish cooking at the same time when foods have different cook times, temperatures or even functions:

- Place ingredients in the drawers, then insert drawers in unit and press the power button.
- Zone 1 will remain illuminated. Select the desired cooking function. Use the left arrows to set the temperature and use the right arrows to set the time.

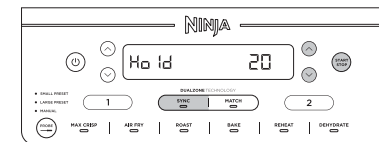


- Select Zone 2, then select the desired cooking function. Use the left arrows to set the temperature and use the right arrows to set the time.



NOTE: You can select a different function for Zone 2.

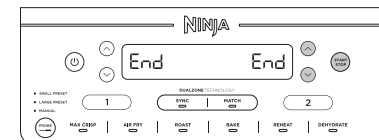
- Press SYNC, then press the START/STOP button to begin cooking in the Zone with the longest time. The other Zone will display **Hold**. The unit will beep and activate the second Zone when both Zones have the same time remaining.



NOTE: It is recommended to shake your food during cooking. Cooking with automatically pause when a drawer is removed. Re-insert drawer to resume cooking.

NOTE: If you decide the food in one of the Zones is done cooking before the cook time is up, you can **STOP A ZONE**. Select that Zone, then press START/STOP button to pause the zone or set the time to zero. See page 12 for further instructions.

- When cooking is complete, the unit will beep and "End" will appear on the display.



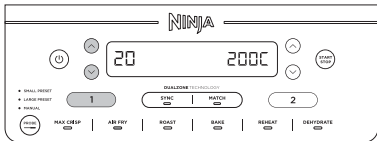
- Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

COOKING IN YOUR AIR FRYER - CONT.

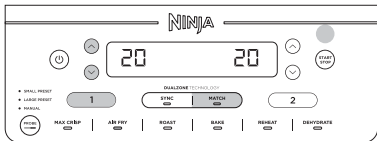
MATCH (without probe)

To cook a larger amount of the same food or cook different foods using the same function, temperature and time:

- 1 Place ingredients in the drawers, then insert drawers in unit and then press the power button.
- 2 Zone 1 will remain illuminated. Select the desired cooking function. Use the left arrows to set the temperature and use the right arrows to set the time.

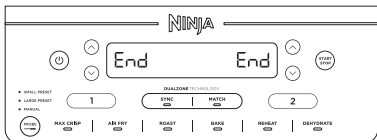


- 3 Press the MATCH button to copy the Zone 1 settings to Zone 2. Then press the START/STOP button to begin cooking in both Zones.



NOTE: It is recommended to shake your food during cooking. To keep the time at a synchronised finish, press the START/STOP button to pause both Zones. To pause a single Zone during Dual Zone cooking, refer to page 11.

- 4 “End” will appear on both screens when cooking ends at the same time.



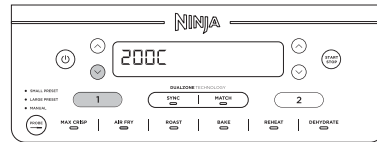
- 5 Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

COOKING WITH TWO ZONES

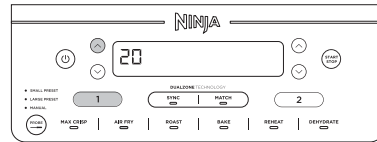
When SYNC or MATCH are not selected, technology is integrated into the design to automatically optimise the distribution of power when using two Zones with different cook times. This means the food in the Zone with the longer cook time may finish cooking before the set time ends.

Check food frequently to avoid overcooking.

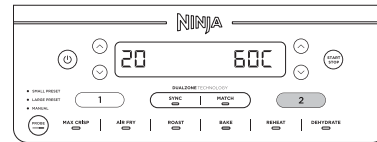
- 1 Select Zone 1, then select the desired function. Use the left arrows to set the temperature.



- 2 Use the right arrows to set the time.



- 3 Select Zone 2 and repeat steps 1 and 2.



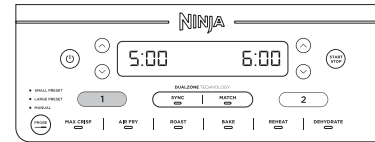
- 4 Press the START/STOP button to begin cooking in both Zones.



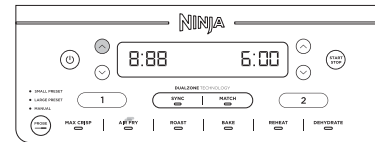
- 5 When cooking is complete in the zone with the shorter cook time, the power will then shift to help optimise cook time in the remaining zone.
- 6 Continue to monitor food, as it may finish cooking before the set cook time ends.
- 7 Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

ENDING THE COOK TIME IN ONE ZONE (WHILE USING BOTH ZONES)

- 1 Select the Zone you would like to stop.

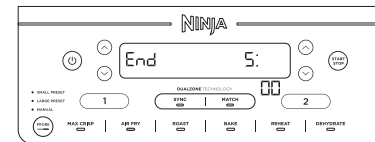


- 2 Then press the down right arrows to set the time to zero.



3. Once you have set the time to zero, press the START/STOP button.

- 4 The time in that zone is then cancelled and “End” will appear on the display. Cooking will continue in the other zone.



NOTE: This is not available when using SYNC and the Probe.

PAUSING COOKING

Cooking will automatically pause when a drawer is removed. Re-insert drawer to resume cooking.

WHEN USING IN SYNC or MATCH MODE

If you open a drawer, the other drawer will automatically pause so that cooking will still finish at the same time. Reinsert drawer to continue cooking in both zones.

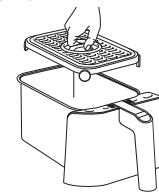
COOKING IN A SINGLE ZONE

To turn on the unit, plug the power cord into a wall socket, then press the power button.

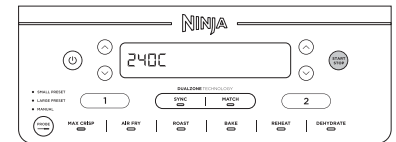
Max Crisp

NOTE: There is no temperature adjustment available or necessary when using the Max Crisp function. The temperature is preset to 240°C.

- 1 Install crisper plate in the drawer, then place ingredients in the drawer and insert drawer in unit.



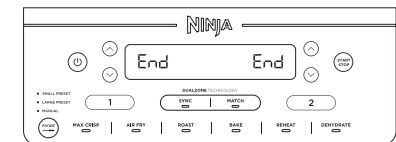
- 2 The unit will default to Zone 1 (to use Zone 2 instead, select Zone 2). Select MAX CRISP.



- 3 Use the right arrows to set the time in 1-minute increments up to 30 minutes. Press the START/STOP button to begin cooking.



- 4 When cooking is complete, the unit will beep and “End” will appear on the display.



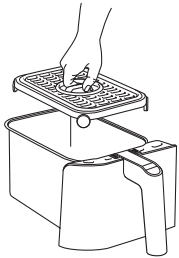
- 5 Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

COOKING IN YOUR AIR FRYER - CONT.

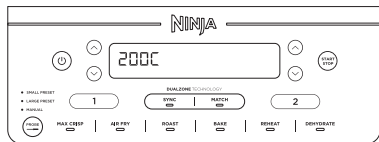
Air Fry

NOTE: The temperature is preset to 200°C.

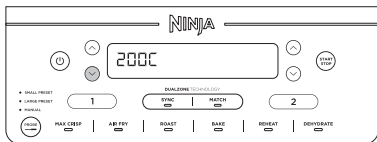
- 1 Install crisper plate in the drawer, then place ingredients in the drawer and insert drawer in unit.



- 2 The unit will default to Zone 1 (to use Zone 2 instead, select Zone 2). Select AIR FRY.

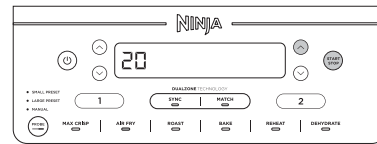


- 3 Use the left arrows to set the desired temperature.



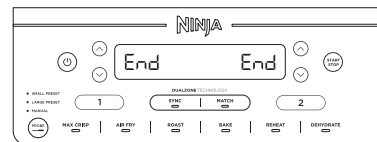
NOTE: During cooking, you can remove the drawer and shake or toss ingredients for evening crisping. If you would like to pause during this time, press the zone number then press the START/STOP button. If using a single zone, simply press the START/STOP button.

- 4 Use the right arrows to set the time in 1-minute increments up to 90 minutes. Press the START/STOP button to begin cooking.



NOTE: During cooking, you can remove the drawer and shake or toss ingredients for evening crisping. If you would like to pause during this time, press the zone number then press the START/STOP button. If using a single zone, simply press the START/STOP button.

- 5 When cooking is complete, the unit will beep and "End" will appear on the display.



- 6 Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

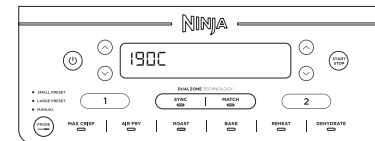
Roast

NOTE: The temperature is preset to 190°C

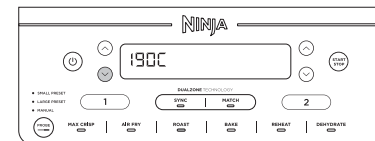
- 1 Install crisper plate in the drawer (optional), then place ingredients in the drawer and insert drawer in unit.



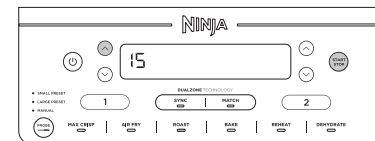
- 2 The unit will default to Zone 1 (to use Zone 2 instead, select Zone 2). Select ROAST.



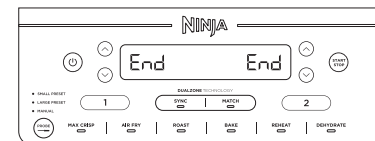
- 3 Use the left arrows to set the desired temperature.



- 4 Use the right arrows to set the time in 1-minute increments up to 1 hour and in 5-minute increments from 1 to 4 hours. Press the START/STOP button to begin cooking.



- 5 When cooking is complete, the unit will beep and "End" will appear on the display.

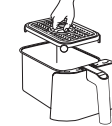


- 6 Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

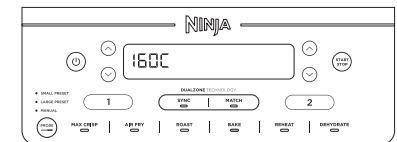
Bake

NOTE: The temperature is preset to 160°C

- 1 Install crisper plate in the drawer (optional), then place ingredients in the drawer and insert drawer in unit.

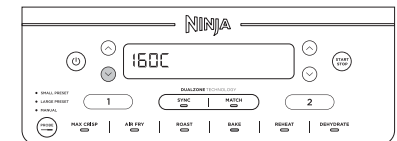


- 2 The unit will default to Zone 1 (to use Zone 2 instead, select Zone 2). Select BAKE.

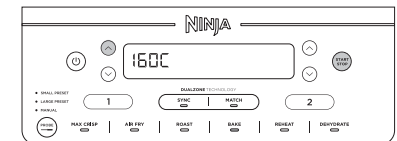


NOTE: To convert recipes from a traditional oven, reduce the temperature by 10°C.

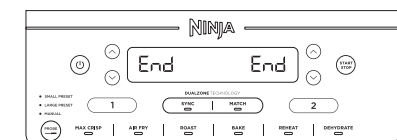
- 3 Use the left arrows to set the desired temperature.



- 4 Use the right arrows to set the time in 1-minute increments up to 1 hour and in 5-minute increments from 1 to 4 hours. Press the START/STOP button to begin cooking.



- 5 When cooking is complete, the unit will beep and "End" will appear on the display.



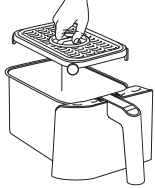
- 6 Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

COOKING IN YOUR AIR FRYER - CONT.

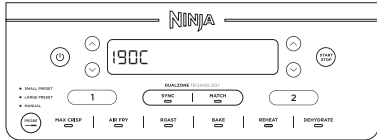
Reheat

NOTE: The temperature is preset to 170°C

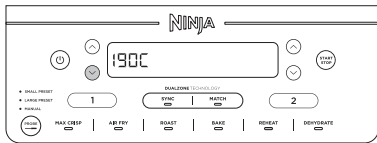
- 1 Install crisper plate in the drawer (optional), then place ingredients in the drawer and insert drawer in unit.



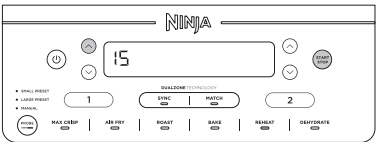
- 2 The unit will default to Zone 1 (to use Zone 2 instead, select Zone 2). Select REHEAT. The default temperature will appear on the display. Use the left arrows to set the desired temperature.



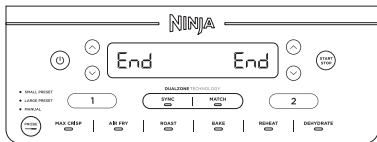
- 3 Use the left arrows to set the desired temperature.



- 4 Use the right arrows to set the time in 1-minute increments up to 1 hour. Press the START/STOP button to begin cooking.



- 5 When reheating is complete, the unit will beep and "End" will appear on the display.

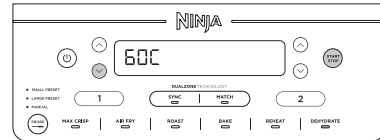


- 6 Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

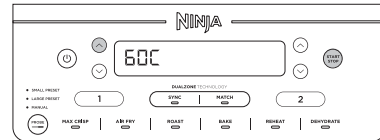
Dehydrate

NOTE: The temperature is preset to 60°C

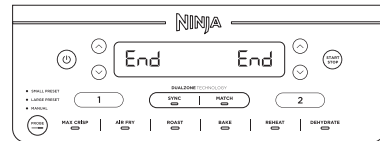
- 1 Place a single layer of ingredients in the drawer. Then install the crisper plate in the drawer on top of the ingredients and place another layer of ingredients on the crisper plate.
- 2 The unit will default to Zone 1 (to use Zone 2 instead, select Zone 2). Select DEHYDRATE. The default temperature will appear on the display. Use the left arrows to set the desired temperature.



- 3 Use the right arrows to set the time in 15-minute increments from 1 to 12 hours. Press the START/STOP button to begin cooking.



- 4 When cooking is complete, the unit will beep and "End" will appear on the display.



- 5 Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

CLEANING & MAINTENANCE

The unit should be cleaned thoroughly after every use. Unplug the unit from the plug socket and wait until the unit is fully cooled before cleaning.

Part/Accessory	Cleaning Method	Dishwasher Safe?
Main Unit	To clean the main unit and the control panel, wipe them clean with a damp cloth NOTE: NEVER immerse the main unit in water or any other liquid. NEVER clean the main unit or drawer in a dishwasher.	No
Crisper Plates	The crisper plates can be washed in the dishwasher or by hand. If hand-washing, air-dry or towel-dry all parts after use.	Yes
Drawers	The drawers can be washed in the dishwasher or by hand. If hand-washing, air-dry or towel-dry all parts after use. *To extend the life of your drawers, we recommend hand-washing them.	Yes*
Probe	Do not place the probe in the dishwasher or immerse it in water or any other liquid. Wipe clean with a damp cloth.	No

If food residue is stuck on the crisper plates or drawers, place them in a sink filled with warm, soapy water and allow to soak.

HELPFUL TIPS

- 1 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the drawer with no overlapping. If ingredients are overlapping, make sure to shake them halfway through cooking.
- 2 To convert recipes from your conventional oven, reduce the temperature by 10°C. Check food frequently to avoid overcooking.
- 3 Occasionally, the fan from the air fryer will blow lightweight foods around. To alleviate this, secure foods (like the top slice of bread on a sandwich) with cocktail sticks.
- 4 The crisper plates elevate ingredients in the drawers so air can circulate under and around ingredients for even, crisp results.
- 5 After selecting a cooking function, you can press the START/STOP button to begin cooking immediately. The unit will run at the default temperature and time.
- 6 For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as desired to achieve the preferred level of crispiness.
- 7 For best results, check progress throughout cooking and remove food when desired level of brownness has been achieved. We recommend using an instant-read probe to monitor the internal temperature of meat & fish.

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NOTE: Save these instructions. Keep for future reference.



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SharkNinja Europe Limited
3150 Century Way,
Thorpe Park, Leeds, LS15 8ZB, UK
0800 862 0453
ninjakitchen.co.uk

SharkNinja Germany GmbH, c/o Regus Management GmbH,
Excellent Business Center 10.+ 11. Stock,
Westhafenplatz 1, 60327 Frankfurt am Main, Germany

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