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> Ninja DCT451 12-in-1 Smart Double Oven with FlexDoor, Thermometer, FlavorSeal, Smart Finish, Rapid Top Convection and Air Fry Bottom , Stainless Steel 12-in-1 with Thermometer User Manual

Ninja DCT451

Ninja DCT451 12-in-1 Smart Double Oven User Manual

Brand: Ninja

Model: DCT451

1. INTRODUCTION

Welcome to the Ninja Double Oven user manual. This countertop oven is designed to provide versatile cooking options, allowing you to prepare two different meals simultaneously with its unique FlexDoor and FlavorSeal Technology. It integrates multiple cooking functions, including rapid convection and air frying, to streamline your meal preparation process.



Figure 1: Ninja DCT451 12-in-1 Smart Double Oven. This image displays the overall design of the double oven, highlighting its two distinct cooking compartments and sleek stainless steel finish.

2. KEY FEATURES

- **FlexDoor:** This innovative design creates two separate ovens. You can access just the top compartment for quick snacks and meals, or open the full door to utilize both the top and bottom ovens simultaneously for larger dishes.
 - **FlavorSeal Technology:** Engineered to prevent odor transfer between the two independent oven compartments, ensuring that flavors remain distinct when cooking different foods at the same time.
 - **Smart Finish Technology:** Synchronizes the cooking times of both independent ovens, allowing two different meals to finish cooking simultaneously, optimizing meal preparation efficiency.
 - **Smart Cook System:** Features a leave-in thermometer that precisely monitors internal food temperatures, eliminating guesswork and ensuring perfectly cooked results.
 - **Faster Meal-Making:** Designed to reduce cooking time by eliminating the need for back-to-back cooking, offering up to 65% faster meal preparation compared to traditional ovens.
 - **12 Cooking Functions:** Offers a wide range of cooking modes:
 - Top Rapid Oven: Bake, Broil, Reheat, Keep Warm, Bagel, Toast.
 - Bottom Convection & Air Fry Oven: Air Fry, Convection Bake, Pizza, Air Roast, Whole Roast, Dehydrate.
 - **Family-Sized Capacity:** Capable of accommodating a 12-inch pizza in the Top Rapid Oven and up to 6 lbs of wings in the Bottom Convection & Air Fry Oven, suitable for feeding up to 8 people.
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3. WHAT'S INCLUDED

Your Ninja DCT451 Smart Double Oven package includes the following components:

- Ninja DCT451 Countertop Oven
- Leave-in Thermometer
- 2 Sheet Pans
- 2 Wire Racks
- Air Fry Basket
- Removable Crumb Tray
- Chef-Created Recipe Book with 15 recipes and cooking charts



What's included

Leave-in thermometer, 2 sheet pans, 2 wire racks, air fry basket, removable crumb tray, and recipe guide.

Figure 2: All accessories included with the Ninja DCT451 Double Oven. This image shows the main unit along with the thermometer, sheet pans, wire racks, air fry basket, crumb tray, and recipe book.

4. SETUP

- Unpack:** Carefully remove all components from the packaging. Remove any protective film or packing materials from the oven and accessories.
- Placement:** Place the oven on a clean, dry, level surface. Ensure there is adequate clearance (at least 6 inches) on all sides and above the oven for proper ventilation. Do not place it directly under cabinets that may be damaged by heat.
- Clean Accessories:** Wash all included accessories (sheet pans, wire racks, air fry basket, crumb tray) with warm, soapy water before first use. Rinse thoroughly and dry completely.
- Insert Crumb Tray:** Slide the removable crumb tray into the bottom of the oven.
- Power Connection:** Plug the power cord into a grounded electrical outlet.
- Initial Burn-Off:** Before first use, it is recommended to run the oven empty for about 15-20 minutes on a high temperature setting (e.g., Air Roast at 400°F) to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The Ninja Double Oven features an intuitive control panel for easy operation of both oven compartments.



Easy-to-use control panel

Easily set time and temperature for both ovens with the touch of a button.

Figure 3: Easy-to-use control panel. This image highlights the digital display, function buttons for both top and bottom ovens, temperature and time controls, and the start/stop dial.

- **Power Button:** Turns the oven on/off.
- **Function Buttons (TOP/BOTTOM):** Select the desired cooking function for each oven.
- **Temp/Shade/Slices Buttons:** Adjust temperature, toast shade, or number of slices depending on the selected function.
- **Time Button:** Adjust cooking time.
- **Start/Stop Dial:** Press to start or stop cooking. Rotate to adjust settings.
- **Light Button:** Illuminates the interior of the ovens.

5.2 FlexDoor Operation

The FlexDoor allows for versatile access to the oven compartments:

- **Top Oven Access:** To access only the top oven, press the silver button on the top handle. This will open only the upper door, ideal for quick snacks or smaller items.
- **Full Oven Access:** To access both ovens simultaneously, pull the main handle down. The entire door system will open, providing full access to both compartments.



Smart Cook System

Leave-in thermometer precisely monitors temperatures, so you don't have to.

Figure 4: FlexDoor in action, showing access to the top oven only.



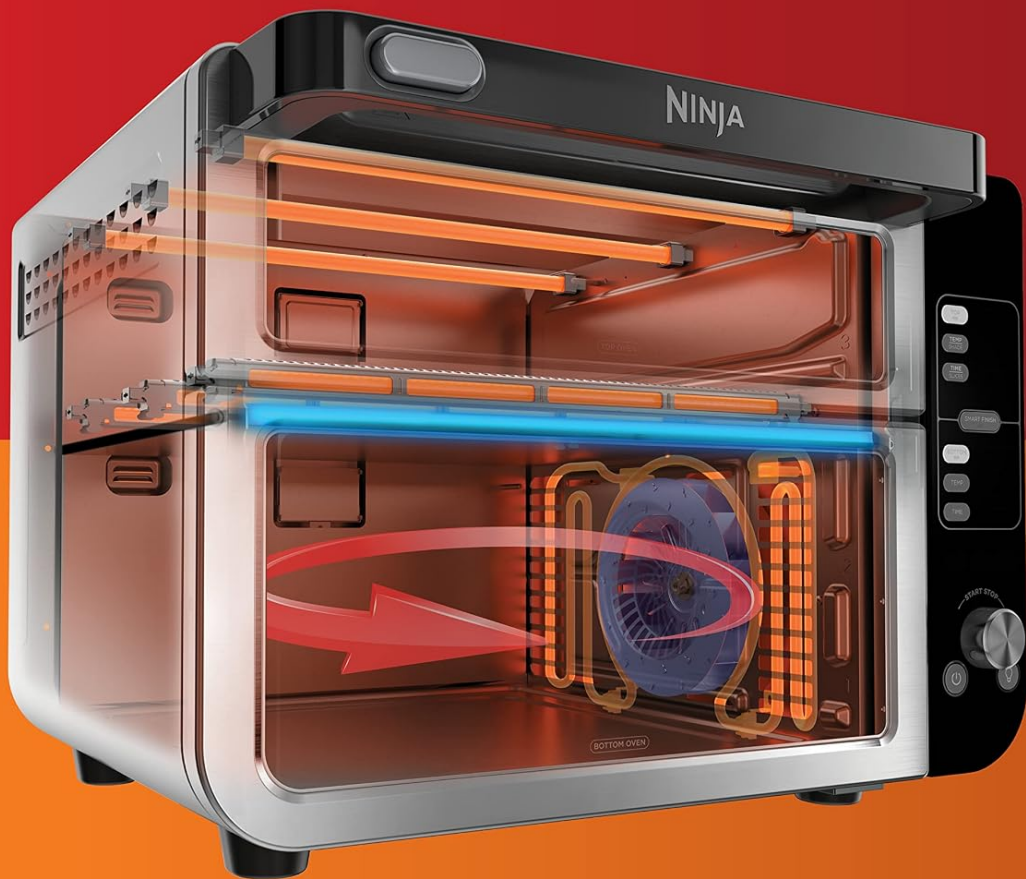
FlexDoor™

Make 2 meals, 2 ways at the same time. Use just the top oven for quick meals, or the full oven for larger meals.

Figure 5: FlexDoor fully open for access to both top and bottom ovens.

5.3 Smart Cook System

The integrated Smart Cook System uses a leave-in thermometer to ensure precise cooking and perfect doneness. Insert the thermometer into the thickest part of your food and connect it to the oven. The oven will monitor the temperature and alert you when your food is ready.



FlavorSeal Technology

Two individual sealed ovens prevent flavor crossover.

Figure 6: The Smart Cook System precisely monitors temperatures with the leave-in thermometer.

5.4 FlavorSeal Technology

This technology ensures that odors from one oven compartment do not transfer to the other, allowing you to cook diverse dishes simultaneously without flavor crossover.



Smart Finish™ Technology

Sync both independent ovens to cook 2 meals, 2 different ways and finish at the same time.

Figure 7: Diagram illustrating FlavorSeal Technology, showing how two individual sealed ovens prevent flavor crossover.

5.5 Smart Finish Technology

Use Smart Finish to cook two different meals with varying cooking requirements (temperatures and times) and have them both finish at the same time. This eliminates the need for back-to-back cooking.



Eliminate back-to-back cooking

Two separate ovens allow for 65% faster meal-making than your traditional wall oven.

Figure 8: Smart Finish Technology allows syncing both independent ovens to cook two meals that finish at the same time.

5.6 Using Cooking Functions

To use a cooking function:

1. Press the Power button to turn on the oven.
2. Select either the "TOP" or "BOTTOM" button to choose which oven you want to program.
3. Rotate the Start/Stop dial to select your desired cooking function (e.g., Bake, Air Fry, Toast).
4. Press the "Temp/Shade/Slices" button and rotate the dial to set the temperature, toast shade, or number of slices.
5. Press the "Time" button and rotate the dial to set the cooking duration.
6. Press the Start/Stop dial to begin cooking. The oven will preheat if necessary, and then the timer will begin counting down.



Family-sized capacity

Fit up to a 12" pizza in the Rapid Top Oven and 6 lbs. of wings in the Convection & Air Fry Bottom Oven.

Figure 9: Visual representation of the 12 cooking functions available in the Ninja Double Oven.

6. MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and longevity of your Ninja Double Oven.

- **Unplug:** Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- **Crumb Tray:** Remove the crumb tray and discard any crumbs. Wash the tray with warm, soapy water or place it in the dishwasher.
- **Accessories:** Wash sheet pans, wire racks, and the air fry basket with warm, soapy water. These accessories are also dishwasher safe.
- **Interior:** Wipe the interior walls of the oven with a damp cloth or sponge. For stubborn stains, use a non-abrasive liquid cleanser. Avoid using abrasive scrubbers or chemical cleaners.
- **Exterior:** Wipe the exterior of the oven with a damp cloth. Do not immerse the oven in water or any other liquid.
- **Thermometer:** Wipe the thermometer probe with a damp cloth. Do not immerse the probe or its cord in water.

7. TROUBLESHOOTING

If you encounter any issues with your Ninja Double Oven, refer to the following common solutions:

- **Oven not turning on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the power button has been pressed.
- **Food not cooking evenly:**
 - Ensure food is placed evenly on the rack or in the basket.
 - Avoid overcrowding the oven. Cook in smaller batches if necessary.
 - Preheat the oven fully before adding food.
- **Smoke or strong odor during cooking:**
 - This can be normal during initial use (burn-off).
 - Ensure the crumb tray is clean and free of food debris.
 - Excessive grease or food residue can cause smoke. Clean the interior thoroughly.
- **Digital display not working:**
 - Unplug the oven, wait a few minutes, and plug it back in to reset.

8. SPECIFICATIONS

Attribute	Value
Brand	Ninja
Model Name	Ninja DCT451
Color	Stainless Steel
Product Dimensions	21.5"D x 16.39"W x 13.26"H
Item Weight	31 pounds
Control Type	Knob
Door Style	Dropdown Door
Number of Shelves	2
UPC	622356604499
Country of Origin	China

9. WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please refer to the warranty card included in your product packaging or visit the official Ninja website. Keep your purchase receipt as proof of purchase for warranty claims.

For additional assistance, you may contact Ninja customer service through their website or the contact information provided in the included documentation.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Answered questions about this manual

Why does my Ninja DCT451 oven turn on but the buttons are unresponsive?

If your Ninja DCT451 Double Oven powers on but the buttons are unresponsive, it may be experiencing a software glitch or a control panel lock. Please try the following troubleshooting steps:Perform a Power Reset:...

[Read full answer](#)