

NINJA

FLIP TOASTER OVEN & AIR FRYER



RECIPE BOOK NOT INCLUDED

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

IMPORTANT SAFETY INSTRUCTIONS

	Read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Avoid contact with hot surfaces. Always use hand protection to avoid burns.
	For indoor and household use only.

WARNING

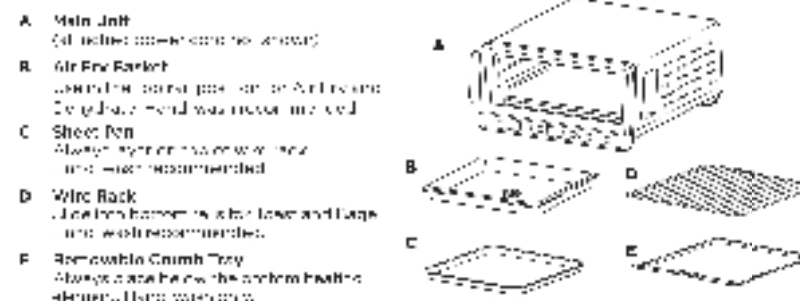
To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed. Including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

1. Read all instructions prior to using the product.
2. Do not use this item for general household cleaning purposes.
3. If the appliance is used with power with reduced voltage, remove or remove capability or use of appliances and know exactly they meet the requirements for smaller wiring and all the appliances made use and understand the hazards involved.
4. Do not use the product for any purpose other than intended use.
5. NEVER touch the hot surfaces.
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7. NEVER touch the hot surfaces.
8. Always use the product for its intended use. NEVER touch the hot surfaces.
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10. Do not use the product for any purpose other than intended use.
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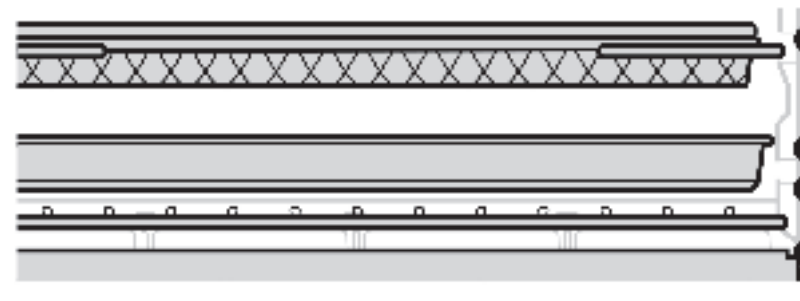
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SAVE THESE INSTRUCTIONS

PARTS & ACCESSORIES



Accessory type and quantity may vary depending on the model.



BEFORE FIRST USE

1. Remove and discard any packaging materials and any foam or tape.
2. Remove all accessories from the appliance and discard any packaging materials. Do not use any accessories that are damaged or worn.
3. Wash the air fryer basket, sheet pan, wire rack, and crumb tray with warm, soapy water. Rinse and dry thoroughly.
4. NEVER use any other cleaning products or chemicals.

We recommend placing the wire rack, sheet pan, and air fryer basket on the oven and turning it on. Air Fryer 450°F (200°C) for 10 minutes without food. This will help to remove any dust or debris that may be present. It is completely safe and not harmful to the appliance or the food.

NOTE: Do not use the appliance for any purpose other than intended use. Do not use the appliance for any purpose other than intended use.

USING THE CONTROL PANEL



FUNCTIONS

AIR FRY: The air fryer cooks food by circulating hot air around the food. It is perfect for cooking a variety of foods, including chicken, fish, and vegetables.

AIR ROAST: The air roast function is perfect for cooking meats, poultry, and fish. It allows you to cook food evenly and keep it moist.

BAKE: The bake function is perfect for cooking breads, pastries, and other baked goods.

PIZZA: The pizza function is perfect for cooking pizzas. It allows you to cook the pizza evenly and keep it crispy.

BROIL: The broil function is perfect for cooking meats, poultry, and fish. It allows you to cook food quickly and keep it moist.

TOAST: The toast function is perfect for toasting bread. It allows you to toast bread evenly and keep it crispy.

REHEAT: The reheat function is perfect for reheating food. It allows you to reheat food evenly and keep it moist.

DEHYDRATE: The dehydrate function is perfect for dehydrating food. It allows you to dehydrate food evenly and keep it moist.

OPERATING BUTTONS & CONTROL PANEL DISPLAY

1. **(Power)** button: Press to turn the appliance on or off.
2. **MODE +/-** button: Press to select a cooking function.
3. **TEMP/SHADE +/-** button: Press to adjust the temperature or shade.
4. **TIME/SUCCS +/-** button: Press to adjust the cooking time or success.

NOTE: To switch from Fahrenheit to Celsius, press the **TEMP/SHADE +/-** button. The display will show the temperature in Celsius.

NOTE: The cooking time and temperature settings may be adjusted using the **TEMP/SHADE +/-** button.

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

6. (Light) BROWSE button: Press to view the current cooking function.

7. Time & Temperature Display: Shows the current cooking time and temperature.

8. PRE-HEAT button: Press to pre-heat the appliance.

9. SHADE button: Press to adjust the shade.

10. FLIP button: Press to flip the food.

11. Hot display button: Press to turn on the hot display.

12. STOP button: Press to stop the cooking process.

13. NOTE: The cooking time and temperature settings may be adjusted using the **TEMP/SHADE +/-** button.

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USING YOUR NINJA FLIP TOASTER OVEN & AIR FRYER

POWER CORD MANAGEMENT

Do not use a power cord that is frayed, damaged, or has a loose plug. Do not use a power cord that is not the correct length.

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HOW TO REDUCE SMOKE

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USING THE COOKING FUNCTIONS

To use the appliance, plug the power cord into the wall outlet. Do not use the appliance if the power cord is damaged.

NOTE: The appliance should be used in a well-ventilated area. Do not use the appliance if the power cord is damaged.

AIR FRY

1. To select the function, press the **MODE +/-** button. The display will show the function.
2. To select the temperature, press the **TEMP/SHADE +/-** button. The display will show the temperature.
3. To select the cooking time, press the **TIME/SUCCS +/-** button. The display will show the cooking time.
4. Press the **START/STOP** button to start cooking.
5. Press the **STOP** button to stop cooking.

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BAKE

NOTE: Use room-temperature ingredients and preheat the oven before baking. The oven temperature will vary with cooking conditions. Types of baking accessories from back instructions.

- 1 To select the function, press the **TEMP/FLIP** buttons and **BAKE** button. The default time and temperature settings will display.
- 2 Press the **TEMP/FLIP** buttons to select your time up to 3 hours. Time will set when **TEMP/FLIP** button is released. 3 minutes increments thereafter.
- 3 Press the **TEMP/FLIP** buttons to select temperature between 350°F and 450°F. Temperature will adjust in 10-degree increments.
- 4 Press the **BAKE/STOP** button to begin preheating.

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

NOTE: The timer will start counting down as soon as the unit has preheated. If ingredients are not ready to go into the oven simply press the **TEMP/FLIP** button to add more time.



- 5 Place ingredients on the sheet pan. When the unit beeps to signify it has preheated, immediately place the entire pan on wire rack in the bottom rail. Close oven door.
- 6 During cooking, you can open the oven door to check on ingredients.

NOTE: You can also manually stop the time and cooking has started to better achieve your intended results.

PIZZA

NOTE: Frozen pizzas may cook faster. Always check on pizza your first and adjust time as needed.

- 1 To select the function, press the **TEMP/FLIP** buttons and **PIZZA** button. The default time and temperature settings will display.
- 2 Press the **TEMP/FLIP** buttons to select your time up to 3 hours. Time will set when **TEMP/FLIP** button is released. 3 minutes increments thereafter.
- 3 Press the **TEMP/FLIP** buttons to select temperature between 350°F and 450°F. Temperature will adjust in 10-degree increments.
- 4 Press the **BAKE/STOP** button to begin preheating.

NOTE: The timer will start counting down as soon as the unit has preheated. If ingredients are not ready to go into the oven simply press the **TEMP/FLIP** button to add more time.

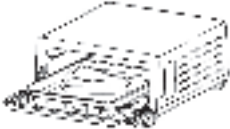
- 5 Place ingredients on the sheet pan or wire rack. When the unit beeps to signify it has preheated, immediately place the sheet pan on wire rack in the bottom rail. Close oven door.
- 6 During cooking, you can open the oven door to check on ingredients.
- 7 When cooking time is complete the unit will beep and **TEMP/FLIP** will appear on the display.

BROIL

- 1 To select the function, press the **TEMP/FLIP** buttons and **BROIL** button. The default time and temperature settings will display.
- 2 Press the **TEMP/FLIP** buttons to select your time up to 30 minutes. Time will set when **TEMP/FLIP** button is released.
- 3 Press the **TEMP/FLIP** buttons to select either 350°F or 450°F.

NOTE: There is no preheat for the broil function.

- 4 Place ingredients on the sheet pan. Place the entire pan on the wire rack in the bottom rail. Close oven door. Press the **BAKE/STOP** button to begin cooking.



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



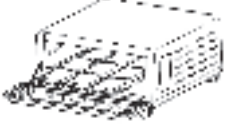
- 6 When cook time is complete, the unit will beep and **TEMP/FLIP** will appear on the display.

TOAST

- 1 To select the function, press the **TEMP/FLIP** buttons and **TOAST** button. The default time and temperature settings will display.
- 2 Press the **TEMP/FLIP** buttons to select your time up to 30 minutes. Time will set when **TEMP/FLIP** button is released.
- 3 Press the **TEMP/FLIP** buttons to select a toast level.

NOTE: The toast temperature adjustment is ideal for the toast function and the unit does not preheat. Toast mode is very important, so select the recommended toast level to avoid over or under toasting. Toasts may vary when unit is already warm.

- 4 Place bread slices on the wire rack in the bottom rail. Close oven door and press the **BAKE/STOP** button to begin cooking. You do not need to flip the slices during cooking.



- 5 When toast time is complete, the unit will beep and **TEMP/FLIP** will appear on the display.

NOTE: You can also manually stop the time and cooking has started to better achieve your intended results.

NOTE: Toasts are normal when cooking immediately with ingredients in the oven.

CLEANING, MAINTENANCE & STORAGE

EVERYDAY CLEANING

The unit should be cleaned thoroughly after every use.

- 1 Unplug the unit from the outlet and allow it to cool before cleaning.
- 2 Remove any food or liquid that is on the unit when it is cooled and wiped down. Clean accessories after each use. Accessories are hand-wash recommended. Use only liquid and warm water. They will wear over time. Do not use abrasive cleaners. **DO NOT** place sheet pan in dishwasher.
- 3 To clean the inside of the unit, use a soft cloth and warm water. Wipe down with a soft cloth. **DO NOT** use abrasive cleaners, scrubbing brushes or sponges. Also note that any wet surface should be dried.



NOTE: Inside should stay clean by hand-wash when necessary.

- 4 To clean the outside of the unit, use a soft cloth and warm water. Wipe down with a soft cloth. **DO NOT** use abrasive cleaners, scrubbing brushes or sponges. Also note that any wet surface should be dried.



NOTE: **DO NOT** submerge unit in water or clean in dishwasher.

DEEP CLEANING

- 1 Allow unit to cool down then unplug the unit from the outlet before cleaning.
- 2 Remove all accessories from the unit, including the wire rack, and wash separately. Use a non-abrasive cleaning brush or water with a soft brush to clean thoroughly. Baking accessories are night in hot, soapy water. Clean wire racks and wire rack can go out in the dishwasher. But they wear more with dishwasher.
- 3 Use warm, soapy water and a soft cloth to clean the inside of the unit. **DO NOT** use abrasive cleaners, scrubbing brushes or sponges. Also note that any wet surface should be dried.

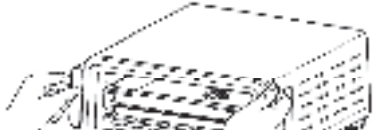
NOTE: **NEVER** use the manual in the dishwasher or immerse in dishwasher water.

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

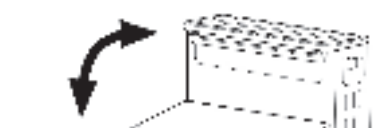


FLIP-UP-AND-AWAY STORAGE

- 1 **DO NOT** touch the unit when it is hot or in use. **FLIP** will appear on the display when the switches are ready to be switched and to cool down before handling. Hold handle to switch switch the unit. **DO NOT** lift the unit or the unit will be damaged. The unit will continue to heat after cooking has finished. For about 15 minutes after the unit is turned off. This is normal and not a cause for concern.



- 2 Lift and flip the unit and push the handle on each side of the unit.



- 3 Leave the unit in the upright position when returning to the upright position. Accessories can be placed back in the unit.

ERROR MESSAGES & FAQ

ERROR MESSAGES "Err1", "Err2", or "Err3"

Power off the unit and call Contact a Service Center.

FAQ

Why won't the oven turn on?

- Check to make sure the power cord is plugged into a power outlet.
- Make sure the power cord is securely plugged into the outlet.
- Check the power cord for a damaged outlet.
- Check the power cord for a damaged outlet.

Can't use the sheet pan instead of the air fry basket with air fry function?

- The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

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

- The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

Should I add my ingredients before or after preheating?

- Adding ingredients before preheating will result in uneven cooking.

Why is my food undercooked or overcooked?

- Check to make sure the power cord is plugged into a power outlet.
- Make sure the power cord is securely plugged into the outlet.
- Check the power cord for a damaged outlet.
- Check the power cord for a damaged outlet.

Can't reheat the unit to its default settings?

- The unit will continue to heat after cooking has finished. For about 15 minutes after the unit is turned off. This is normal and not a cause for concern.

Why do the heating elements appear to be turning on and off?

- The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

Why is steam coming out from the oven door?

- The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

Why is water dripping onto the counter from under the door?

- The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

Why is there noise coming from the control panel or back of unit?

- When the unit is hot, the unit will be noisy. This is normal and not a cause for concern.

Why does the unit sound like it is still running even though the power is off?

- The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

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

- The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

TECHNICAL SPECIFICATIONS

Model: 814100374

Minimum opening size

The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

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The unit is designed to cook with the air fry basket. The unit is not designed to cook with the sheet pan.

See owner's manual for more information.

A 9000 Series is a registered trademark of Sharp Corporation.

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814100374



REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the **Refurbished Product Service Center** will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center
9043 Siempre Viva Rd Suite 110/120, San Diego CA, 92154

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to **www.ConsumerService-Refurbish.com** or call the **Refurbished Product Service Center** at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center,
Attn: Customer Service Department 9043
Siempre Viva Rd Suite 110/120, San Diego CA, 92154

Your unit will be promptly repaired and returned to you.

We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

Owner's Information

(Keep for your permanent records)

NAME: _____

ADDRESS: _____

CITY: _____

STATE: _____

ZIP CODE: _____

PHONE: _____

E-MAIL: _____

MODEL: _____

SERIAL NO.: _____