THANK YOU
for purchasing the Ninja® French Door Premier

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: _____

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

TECHNICAL SPECIFICATIONS

Voltage:	120V~ 60Hz
Watts:	1800W

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.

NINJA is a registered trademark of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents. For more information, see sharkninja.com/uspatents.

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FO100Series_IB_MP_Mv10

@ninjakitchen

NINJA®

NINJA® FRENCH DOOR PREMIER

FO100 Series | Owner's Guide



IMPORTANT SAFETY INSTRUCTIONS
INDOOR HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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

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

1. Read all instructions prior to using the oven and its accessories.
2. 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.
3. If food contents catch fire during cooking, **DO NOT** open the oven door. If you can safely do so, unplug the oven immediately. **DO NOT** throw water onto the fire. Food contents may contain grease and water may cause fire growth. If fire emits from the oven door, call the fire department immediately. **DO NOT** use the oven after it has experienced a fire, as it may have been damaged and present a risk of fire or shock.
4. To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
5. To reduce the risk of fire, **DO NOT** place appliance on stovetops or hot surfaces or in a heated oven.
6. Take inventory of all contents to ensure you have all parts needed to properly and safely operate your oven.
7. **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.
8. **NEVER** use outlet below counter level.
9. 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.
10. **DO NOT** let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
11. **NEVER** leave the oven unattended while in use.
12. **DO NOT** place any object directly onto the heating elements and **DO NOT** cover crumb tray or any part of the oven with aluminum foil. This will cause the oven to overheat or cause a fire.
13. **DO NOT** use the oven with crumb tray incorrectly installed. Crumb tray must **ALWAYS** be placed below lower heating elements.
14. To protect against electrical shock, **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
15. **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.

IMPORTANT SAFETY INSTRUCTIONS

INDOOR HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

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

16 **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.

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

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

19 Before placing any accessories in the oven, ensure they are clean and dry.

20 Intended for countertop use only. **DO NOT** place the oven near the edge of a countertop on or near a hot gas or electric burner. Ensure the surface is level, clean, and dry.

21 This oven is for household use only. **DO NOT** use this oven for anything other than its intended use. Misuse may cause injury.

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

23 **DO NOT** use outdoors. **DO NOT** use in moving vehicles or boats.

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

25 When using this oven, provide adequate space (at least 1 inch above and on all sides) for air circulation.

26 A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, or the like when in operation.

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

28 **DO NOT** place anything directly on heating elements and **DO NOT** use the oven without a wire rack or air fry basket installed.

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

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

31 Outlet voltages can vary, affecting the performance of the oven. To prevent possible illness, use a thermometer to check that your food is cooked to food-safe temperatures.

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

33 Oversize foods or metal utensils must not be inserted in the oven, as they may create a fire or risk of electric shock.

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

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

36 **DO NOT** touch hot surfaces. Oven surfaces and glass door 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.

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

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

39 Cleaning and user maintenance shall not be done by children.

40 Allow to cool completely before cleaning and moving for storage.

41 When not in use, turn oven off, then unplug. Grasp the plug by the body and pull from the outlet. Never unplug by grasping and pulling flexible cord.

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

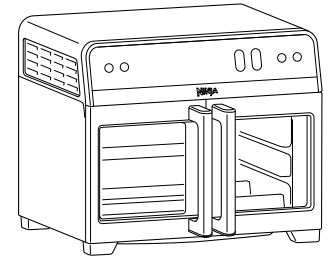
43 **DO NOT** use the oven as a source of heat or for drying.

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

SAVE THESE INSTRUCTIONS

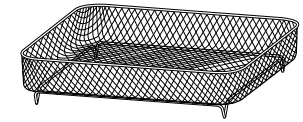
PARTS & ACCESSORIES

NOTE: Accessories vary by model.



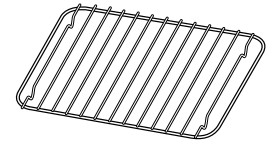
Main Unit
(attached power cord not shown)

Air Fry Basket



Install on top of sheet pan, when using the Air Fry function. Hand-wash recommended.

Broil Rack



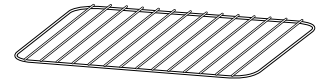
Fits on top of the sheet pan to elevate foods for better browning and doubles as a cooking rack. Hand-wash only.

Sheet Pan



Place on top of the wire rack. Hand-wash only.

Wire Rack



Use on its own or place the sheet pan on top. Hand-wash recommended.

Removable Crumb Tray
(already installed in unit)



Must remain installed when the oven is in use for all functions. Hand-wash only.

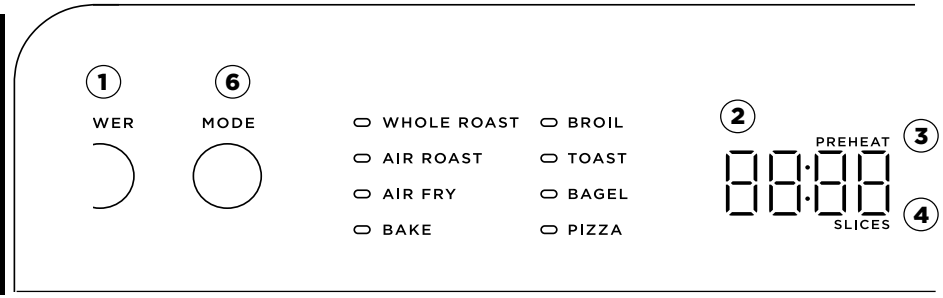
IMPORTANT: Place crumb tray below lower heating elements. **DO NOT** slide into any rack positions.

COMMON-SENSE PRACTICES/GOOD HABITS:

- **DO NOT** leave your oven unattended while making food. If possible, unplug the oven while not in use to eliminate the possibility of accidents occurring.
- Have a fire extinguisher or fire containment blanket handy in a safe, known location. If you don't have a fire extinguisher, douse the flames with baking soda until they are put out.
- If a fire occurs and the food in the oven is not greasy, immediately unplug the unit and douse the flames with water until the fire is extinguished. **DO NOT** use water if grease is present, since it could make the fire worse. Use baking soda instead.

USING THE CONTROL PANEL

FO100



FO101



COOK FUNCTION BUTTONS

Once you've selected a function below, you can change temperature/shade and time/slices.

WHOLE ROAST: Simultaneously roast larger proteins, like a 5-lb chicken, and sides for a complete meal. Or cook a larger protein, like a 12-lb turkey, on its own.

AIR ROAST: Achieve a crispy outside and perfectly cooked inside for full-sized sheet pan meals, thicker proteins, and roasted veggies.

AIR FRY: Cook foods that would traditionally be fried—such as chicken wings, French fries, and chicken nuggets—with little to no added oil.

BAKE: Evenly bake everything from your favorite cookies to cakes.

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

BROIL: Evenly broil meats, fish, and brown the tops of casseroles.

TOAST: Toast up to 9 slices of bread to your desired level of darkness.

BAGEL: Perfectly toast up to 9 bagel halves when they're placed cut-side up on the wire rack.

PIZZA: Cook frozen or homemade pizzas evenly.

REHEAT: Heat leftovers without over cooking.

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

NOTE: The oven's technology leads to faster cooking. Always monitor food to prevent overcooking. Refer to cook charts in the Quick Start Guide for more guidance on cook times and temperatures.

CONTROL PANEL DISPLAY & OPERATING BUTTONS

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

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

3 **PREHEAT:** Flashes when oven is preheating. If oven is already up to temp from using a previous cooking function, it will skip preheating.

4 **SLICES:** Illuminates when using the Toast or Bagel function to designate number of slices.

5 **Temperature display:** Shows the cook temp.

6 **MODE button:** To select a cook function, press MODE button to scroll through functions (FO100), or press MODE button then use the dial to scroll through functions (FO101).

NOTE: As you scroll through the functions, the best rack level for each function will illuminate.

7 **TIME/SLICES:**
FO100: Press TIME/SLICES up and down arrows to adjust cook time or number of slices when using Toast or Bagel function.
FO101: Press TIME/SLICES button, then use dial to adjust cook time or number of slices when using Toast or Bagel function.

8 **TEMP/SHADE:**
FO100: Press TEMP/SHADE up and down arrows to adjust cook temp or shade level when using Toast or Bagel function (1: lightest–7: darkest).
FO101: Press TEMP/SHADE button, then use dial to adjust cook temp or shade level when using Toast or Bagel function (1: lightest–7: darkest).
Temp will change in 5-degree increments. Hold the up or down arrow (PC100) for 2 seconds to activate faster scrolling in 10-degree increments.

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

9 **START/STOP button (FO100) or dial/button (FO101):** Turn to scroll through settings (FO101). Press to start or stop cooking.

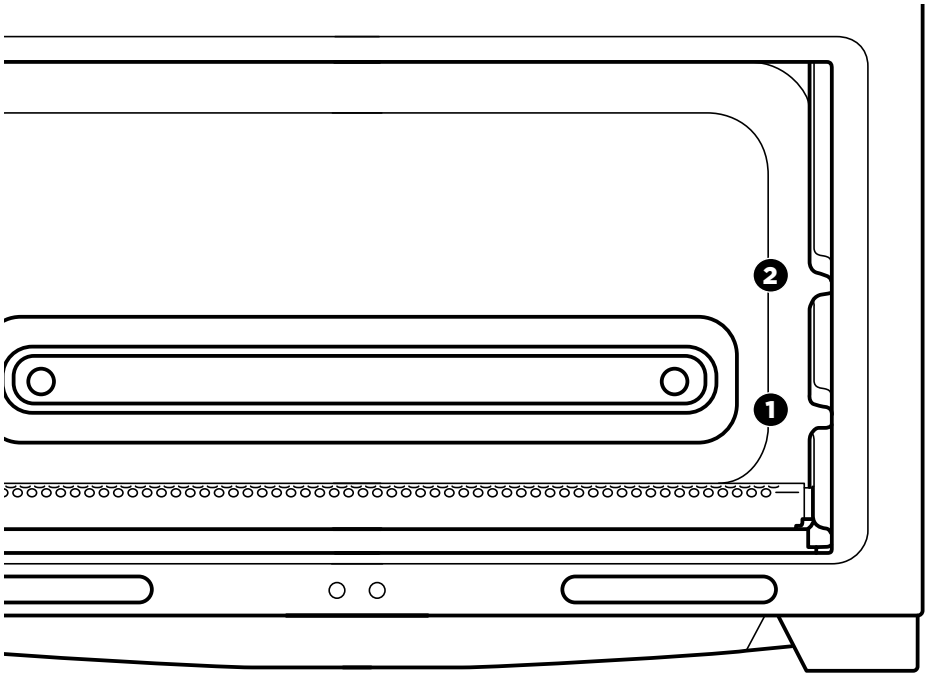
10 **SHADE:** Illuminates when using the Toast or Bagel function to designate desired shade.

11 **(LIGHT) button:** Press to turn the oven's interior light on and off.

NOTE: The light will automatically turn on when 1 minute of cook time remains and when door is open while cooking.

ACCESSORY PLACEMENT





The oven has 2 positions where the wire racks and accessories can be inserted **(see image above)**. Make sure a wire rack and crumb tray is **always** installed under any accessory you're using.

BEFORE FIRST USE

1. Remove and discard any packaging material, promotional labels, and tape from the oven.
2. Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
3. Wash the air fry basket, sheet pan, wire rack, and removable crumb tray in warm, soapy water, then rinse and dry thoroughly. **DO NOT** put sheet pan, broil rack, or removable crumb tray in the dishwasher. Finishes may degrade. **NEVER** submerse the main unit in water.

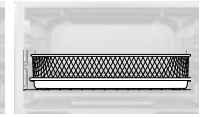
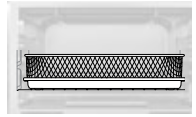
We recommend placing all accessories inside the oven and running it on the Air Roast function at 450°F for 20 minutes without adding food. This removes any residues. This is completely safe and not detrimental to the performance of the oven.

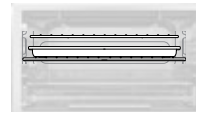
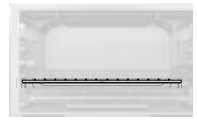
NOTE: All accessories are hand-wash recommended.

USING THE COOKING FUNCTIONS WITH RACK LEVELS

The chart below outlines the recommended rack levels along with the suggested accessories for cook functions. For best results, use only the recommended accessories for a given function and remove others from the oven.

ACCESSORY PLACEMENT

WHOLE ROAST	AIR ROAST	AIR FRY	BAKE	DEHYDRATE
				
Sheet Pan on Wire Rack on Bottom Level	Sheet Pan on Wire Rack on Bottom Level	Air Fry Basket on Sheet Pan on Wire Rack on Bottom Level	Sheet Pan on Wire Rack on Bottom Level	Air Fry Basket on Sheet Pan on Wire Rack on Bottom Level

BROIL	TOAST	BAGEL	PIZZA	REHEAT
				
Broil Rack in Sheet Pan on Wire Rack on Top Level OR Wire Rack on Top Level	Wire Rack on Top Level	Wire Rack on Top Level	Wire Rack on Bottom Level	Sheet Pan on Wire Rack on Bottom Level

NOTE: Crumb tray must be installed for all functions. Functions vary by model.

NOTE: When cooking greasy, drippy foods on one level, place the sheet pan on the wire rack below to catch the drippings. Alternatively, use the broil rack on top of the sheet pan.

NOTE: For more cooking charts, refer to your Quick Start Guide or visit **ninjakitchen.com**.

HOW TO REDUCE SMOKE

Follow the guidelines below for the best oils to use to reduce the chance of smoke.



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.

USING THE COOKING FUNCTIONS

To turn on the unit, plug the power cord into an outlet and press the ⏻ (POWER) button. The unit will automatically shut off after 10 minutes of inactivity.

Whole Roast

1. To select the function, press the MODE button (FO100), or press the MODE button and turn the dial (FO101) until WHOLE ROAST brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the TIME/SLICES button and turn the dial (FO101) to select a cook time up to 2 hours.

NOTE: 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.

3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) to select a temperature between 250°F and 450°F.
4. Press START/STOP to begin preheating.
5. Place ingredients on the sheet pan (or in the air fry basket nested in the sheet pan). When the unit beeps to signify it has preheated, immediately place the sheet pan on the wire rack on the bottom rail. Close oven door.

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

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

Air Roast

1. To select the function, press the MODE button (FO100), or press the MODE button and turn the dial (FO101) until AIR ROAST brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the TIME/SLICES button and turn the dial (FO101) to select a cook time up to 2 hours.

NOTE: 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.

3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) to select a temperature between 250°F and 450°F.
4. Press START/STOP to begin preheating.
5. Place ingredients on the sheet pan. When the unit beeps to signify it has preheated, immediately place the sheet pan on the wire rack on the bottom rail. Close oven door.

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

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

Air Fry

1. To select the function, press the MODE button (FO100), or press the MODE button and turn the dial (FO101) until AIR FRY brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the TIME/SLICES button and turn the dial (FO101) to select a cook time up to 2 hours.
3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) to select a temperature between 250°F and 450°F.
4. Press START/STOP to begin preheating.

NOTE: Food cooks faster when using the Air Fry function. Refer to the cooking charts in the Quick Start Guide for more guidance on cook times and temperatures.

5. Place ingredients in the air fry basket. If ingredients are fatty, oily, or marinated, place the basket on the sheet pan.
6. When the unit beeps to signify it has preheated, immediately place the sheet pan (if using) and air fry basket on the wire rack on the bottom rail. Close oven door.

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

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

Bake

1. To select the function, press the MODE button (FO100), or press the MODE button and turn the dial (FO101) until BAKE brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the TIME/SLICES button and turn the dial (FO101) to select a cook time up to 2 hours.

NOTE: 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

3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) to select a temperature between 250°F and 450°F.
4. Press START/STOP to begin preheating.
5. Place ingredients on the sheet pan. When the unit beeps to signify it has preheated, immediately place the pan on the wire rack. Close oven door.

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

6. During cooking, you can turn on the light to check on progress.
7. When cook time is complete, the unit will beep and “END” will appear on the display.

NOTE: For best results with baked goods such as cookies, line the sheet pan with parchment paper.

Dehydrate

1. To select the function, press the MODE button (FO100), or press the MODE button and turn the dial (FO101) until DEHYDRATE brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the TIME/SLICES button and turn the dial (FO101) to select a dehydrate time up to 12 hours.
3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) to select a temperature between 100°F and 200°F.
4. Place ingredients in the air fry basket on the sheet pan on the wire rack. Close oven door and press START/STOP to begin dehydrating.
5. When cook time is complete, the unit will beep and "END" will appear on the display.

NOTE: The unit does not preheat in Dehydrate mode.

NOTE: For best results, lay ingredients flat in one layer.

Broil

1. To select the function, press the MODE button and turn the dial until BROIL brightly illuminates.
2. Press the TIME/SLICES button and turn dial to select a cook time up to 30 minutes.
3. Press the TEMP/SHADE button and turn the dial to select either HI (450°F) or LO (400°F).
4. Place ingredients on the broil rack nested in the sheet pan. Place the sheet pan on the wire rack. Close oven door and press START/STOP to begin cooking.
5. When cook time is complete, the unit will beep and "END" will appear on the display.

NOTE: The unit does not preheat in Broil mode.

Toast

1. To select the function, press the MODE button (FO100), or press the MODE button and turn the dial (FO101) until TOAST brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the TIME/SLICES button and turn the dial (FO101) to select the number of bread slices. You may toast up to 6 slices at once.
3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) to select a darkness level from shade 1–7.

NOTE: There is no temperature adjustment available for the Toast function. It is very important to select the exact number of slices to avoid over- or under-toasting.

4. Place bread slices directly on the wire rack. Close oven door and press START/STOP to begin toasting.
5. When cook time is complete, the unit will beep and "END" will appear on the display.

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

Bagel

1. To select the function, press the MODE button (FO100), or press the MODE button and turn the dial (FO101) until BAGEL brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the TIME/SLICES button and turn the dial (FO101) to select the number of slices. You may toast up to 6 bagel slices at once.
3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) to select a darkness level from shade 1–7.

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.

4. Place bagel slices, cut-side up, directly on the wire rack. Close oven door and press START/STOP to begin toasting.
5. When cook time is complete, the unit will beep and "END" will appear on the display.

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

Pizza

1. To select the function, press the MODE button (FO100), or press the MODE button and turn the dial (FO101) until PIZZA brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the TIME/SLICES button and turn the dial (FO101) to select a cook time up to 2 hours.
3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) dial to select a temperature between 250°F and 450°F.
4. Press START/STOP to begin preheating.
5. When the unit beeps to signify it has preheated, place pizza directly on the wire rack. Close oven door and press START/STOP to begin cooking.
6. When cook time is complete, the unit will beep and "END" will appear on the display.

Reheat

1. To select the function, press the function MODE button (FO100), or press the MODE button and turn the dial (FO101) until REHEAT brightly illuminates.
2. Press the TIME/SLICES button (FO100), or press the MODE button and turn the dial (FO101) to select a reheat time up to 2 hours.
3. Press the TEMP/SHADE button (FO100), or press the TEMP/SHADE button and turn the dial (FO101) to select a temperature between 100°F and 450°F.
4. Place food on the sheet pan and place the pan on the wire rack. Close oven door and press START/STOP to begin reheating.

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

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

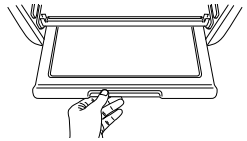
CLEANING & MAINTENANCE

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.

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

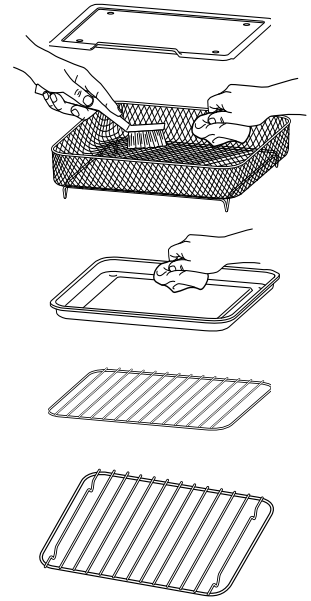


3. After every use, wipe away any food splatter on the interior walls and glass door of the unit with a soft, damp sponge.
4. To clean the exterior of the main unit and the control panel, wipe them clean with a damp cloth. A non-abrasive liquid cleanser or mild spray solution may be used. Apply the cleanser to the sponge, not the oven surface, before cleaning.
5. When using accessories, we recommend greasing them with recommended cooking oil, or covering them with parchment paper or aluminum foil before placing food on top.

DEEP CLEANING

1. Unplug the unit from the outlet and allow it to cool down before cleaning.
2. Remove all accessories from the unit, including the crumb tray, and wash separately. Use a non-abrasive cleaning brush to more thoroughly wash the air fry basket. Accessories are hand-wash recommended. **DO NOT** place sheet pan or crumb tray in dishwasher.
3. Use warm, soapy water and a soft cloth to wash the oven's interior and glass door, **DO NOT** use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will damage the oven.

   CAUTION: NEVER put the main unit in the dishwasher or immerse it in water or any other liquid.
4. To remove tough grease, let sheet pan soak overnight in warm, soapy water, then wash with a non-abrasive sponge or brush.
5. Thoroughly dry all parts before placing them back in the oven.



IMPORTANT: Place crumb tray below lower heating elements. **DO NOT** slide into any rack positions.

TROUBLESHOOTING & FAQ

ERROR MESSAGES

"CALL CUSt SrVC" followed by "Er0," "Er1," "Er2," "Er3," "Er4," "Er5," or "Er6"
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?

- Make sure the power cord is securely plugged into the outlet.
- Insert the power cord into a different outlet.
- Reset the circuit breaker if necessary.
- Press the power button.

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

- Yes, but crispiness results 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 cooking charts in the Quick Start Guide for more information on cook times and temperatures.

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 (LIGHT) button 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 does the oven have a different temperature reading with an external thermometer?

- Convection ovens circulate air differently than traditional ovens, so when the door is opened, more heat will escape. This may affect any external temperature reading of the unit's interior temperature.
- Since this is a convection oven, it can cook more quickly than a traditional oven. Convection cooking includes a fan that helps speed up cook time by circulating hot air and can affect temperatures within the cavity. The time it takes the unit to heat up to the set temperature will vary based on the amount of food being cooked, the function being used, and the cook temperature and time. The oven features an algorithm that ensures temperature and time settings work with most traditional oven recipes. As a result, the temperature inside the oven may differ from the set temperature. This does not impact cooking quality. Refer to the Quick Start Guide to learn more about recommended cook times and temperatures.

Why is my unit not fully preheated when the preheat cycle is completed?

- During preheating, the unit will not reach the intended cooking temperature, but it will preheat to a level that will start cooking your ingredients. As the cook cycle continues, the oven will continue to heat up and cook your food to doneness. It may take up to 10 minutes for the unit to reach the intended cook temperature. This does not affect the cooking quality of most recipes.

Why is steam coming out from the oven door?

- This is normal. Foods with a high moisture content may release steam around the door.

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 the unit generating smoke?

- Cleaning the oven consistently and using recommended oils and temperatures to mitigate smoke.
- If problem persists, run a Toast cycle on shade 7 with accessories removed; this will burn off any additional grease on the heating elements that are causing smoke.

TROUBLESHOOTING & FAQ – CONT.

How can I clean the sheet pan?

- For stuck-on food, let the sheet pan soak before cleaning.
- Line the sheet pan with parchment paper when cooking to make cleanup easier.

Why did a circuit breaker trip while using the unit?

- The unit uses 1800 watts of power, so it must be plugged into an outlet on a 15-amp circuit breaker. It is also important that the unit be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the unit is the only appliance plugged into an outlet on a 15-amp breaker.

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 reaches below 95°F.

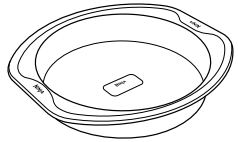
ACCESSORIES FOR PURCHASE

We offer a suite of accessories custom made for your Ninja® French Door Premier.
pVisit **ninjaaccessories.com** to expand your capabilities and take your cooking to the next level.

- Cutting Board



- 9" Round Neverstick Bakeware



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.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

NJA_1_YR_IB_LMTD_WRNTY_US_ENG

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.
   California Residents Only: The One (1) Year Limited Warranty period begins on the original date of delivery or pickup.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, 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 well of the motor base 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.