

THANK YOU  
for purchasing the Ninja® Double Stack XXXL 2-Drawer Air Fryer

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RECORD THIS INFORMATION

Model Number: \_\_\_\_\_  
Serial Number: \_\_\_\_\_  
Date of Purchase: \_\_\_\_\_  
(Keep receipt)  
Store of Purchase: \_\_\_\_\_

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~, 50-60Hz  
Watts: 2270W

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

SHARKNINJA PTY. LTD.  
Suite 23.02, Level 23,  
45 Clarence St,  
Sydney NSW 2000  
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AU: ninjakitchen.com.au | NZ ninjakitchen.co.nz

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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SL451ANZ\_IB\_MP\_Mv3



NINJA® DOUBLE STACK XXXL  
2-DRAWER AIR FRYER  
SL451ANZ | 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**  
Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

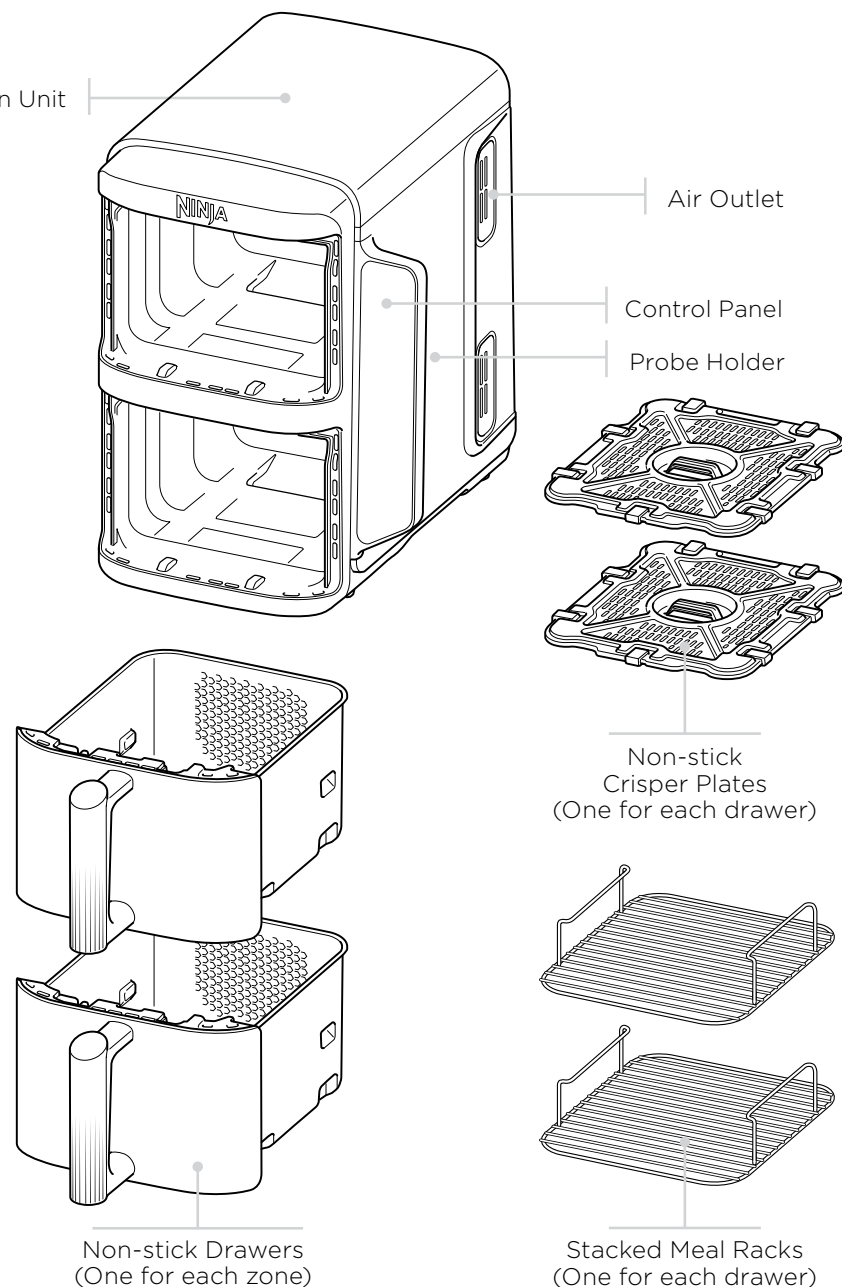
- 1 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 2 Keep the appliance and its cord 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 To prevent fire, **DO NOT** place appliance on or near a gas or electric hob, or in a heated oven.
- 6 **NEVER** use electrical socket below counter.
- 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 less than 8 years 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 When using this appliance, provide at least 15cm of space above and on all sides for adequate air circulation.
- 13 **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.
- 14 Before placing removable drawer into the main unit, ensure drawer and unit are clean and dry by wiping with a soft cloth.
- 15 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.
- 16 Intended for worktop use only. Ensure the surface is level, clean and dry. **DO NOT** move the appliance when in use.

**INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE**

**Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:**

- 17 DO NOT** place the appliance near the edge of a worktop during operation.
- 18 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.
- 19 ALWAYS** ensure drawers are properly closed before operating.
- 20 DO NOT** use the appliance without the removable drawers 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** Socket voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 24** Should the unit emit black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 25 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.
- 26** Extreme caution must be used when the appliance contains hot food. Improper use may result in personal injury.
- 27** Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edges of tables or counters or touch hot surfaces.
- 28** The drawers, racks and crisper plates become extremely hot during the cooking process. Avoid physical contact while removing the drawers, racks and plates from the appliance. **ALWAYS** place drawers, racks and plates on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 29 DO NOT** place any of the following materials in the unit: paper, cardboard, plastic, roasting bags and the like. They may cause fire.
- 30** Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.
- 31** Cleaning and user maintenance should not be carried out by children.
- 32** 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.
- 33 DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating the risk of electric shock.
- 34** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

## Main Unit



To order additional parts and accessories, visit **ninjakitchen.com.au | ninjakitchen.co.nz** or contact Customer Service at AU: 02 8801 7666 for or NZ: 0800 112 660.

## GETTING TO KNOW YOUR AIR FRYER

### FUNCTION BUTTONS

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

**MAX CRISP:** Best for cooking smaller quantities of frozen food such as French fries and chicken nuggets, which may need a high temperature.

**BAKE:** Create decadent baked treats and desserts.



**ROAST:** Use the unit as an oven for tender meats and more.

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

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

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

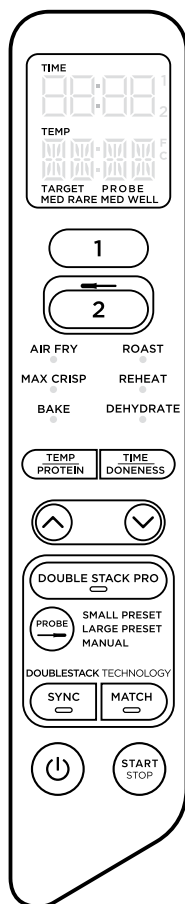
### OPERATING BUTTONS

-  Control the output for top zone (Zone 1).
-  Control the output for the bottom zone (Zone 2).

### CRISPER PLATE POSITION:

Lower position (bottom of drawer): Allows air to surround food for even cooking and crisping. For proper placement, make sure the cutouts are on the left and right sides of the drawer.

Upper position (elevated in drawer): For better browning and grilling results, we suggest using the upper position. Place the crisper plate in the drawer with the cutouts facing the front and back of the drawer.



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

**TEMP button:** Press the **TEMP** button, then use the arrows to adjust the cook temperature before or during cooking.

**TIME button:** Press the **TIME** button, then use the arrows to adjust the cook time in any function before or during the cook cycle.

**DOUBLE STACK PRO:** Cook 4 foods at once in 2 independent air fry drawers for evenly crispy meals and snacks.

**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.

**START/STOP button:** Use the arrows to select desired function. Start cooking by pressing the **START/STOP** button.

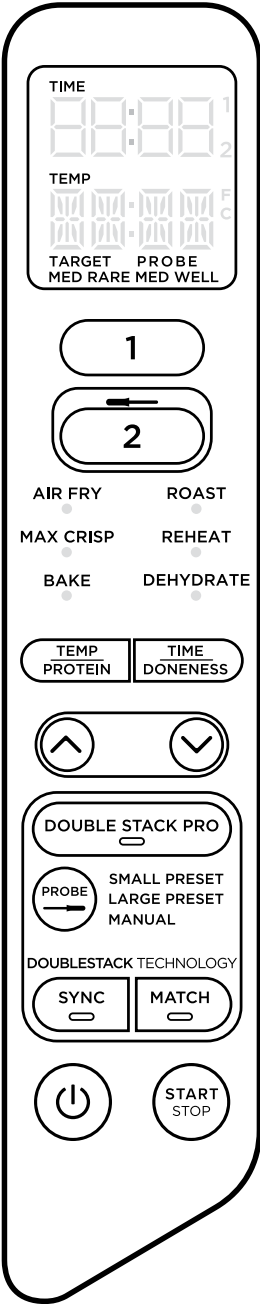
**HOLD MODE:** Hold will appear on the unit while in **SYNC** mode. One zone will be cooking, while the other zone will be holding until the times sync together.

**STANDBY MODE:** After 10 minutes with no interaction with the control panel, the unit will enter standby mode.

## BEFORE FIRST USE

- 1** Remove and discard any packaging material, promotional labels and tape from the unit.
- 2** Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings and important safeguards to avoid any injury or property damage.
- 3** Wash the drawers, stacked meal racks and crisper plates in hot, soapy water, then rinse and dry thoroughly. The drawers, stacked meal racks and crisper plates are the **ONLY** dishwasher safe parts. However to extend the life of the accessories we recommend hand washing. **NEVER** clean the main unit in the dishwasher.
- 4** When using this appliance, provide at least 15cm of space on all sides for adequate air circulation.

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 2.

- 1 Remove the probe storage compartment located behind the control panel. Then unwind the cord from the compartment to remove the probe. Remove Zone 2 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 above Zone 2). 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 back of the control panel.

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

- 4 Once the probe is plugged into the socket, select Zone 2 and then desired cooking function.

**NOTE:** Cooking temperature will automatically default based on function selection. Temperature can be adjusted based on preference or recipe instructions.

There is no temperature adjustment available on Max Crisp.

- 5a Use the **PROBE** button to select either Small or Large preset, depending on size of protein. Reference page 12 in your Quick Start Guide for guidance. Use the **TEMP/PROTEIN** button to cycle between the two, and the arrows to select your desired food type. Press the **TIME/DONENESS** button and use the arrows to set the internal outcome of your food.
- 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)
	Well (65°C)
Chicken/Turkey	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:** 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 When cooking is complete, unit will beep. Transfer protein to a plate and allow to rest for 5 minutes before serving. This is an important step, as proteins continue to cook and retain juices after being removed from the source of heat.

**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 2 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 **TEMP/PROTEIN** button to cycle between the two, and the arrows to select your desired food type. Press the **TIME/DONENESS** button and use the arrows to set the internal outcome of your food.
- 3 Press Zone 1 and select desired cooking function. Set time and temperature and select **SYNC**. Press the **START/STOP** button to begin cooking.

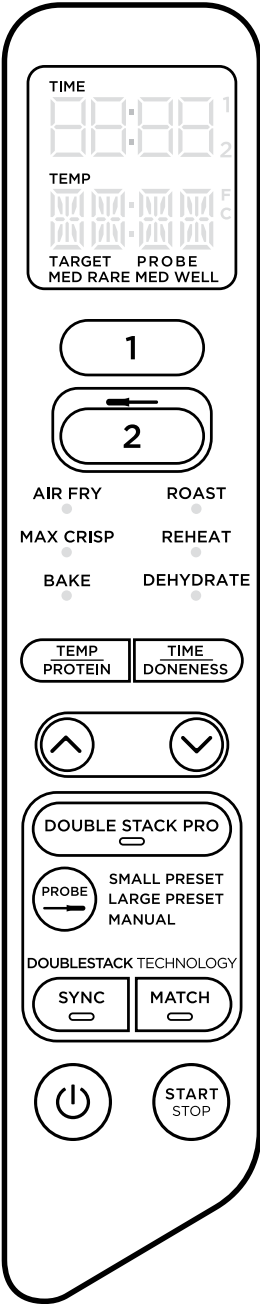
**NOTE:** During the initial setup, the Zone with the shorter cook time will display HOLD. The display will then transition to showing the probe's current and target temperature in Zone 2 and progress bars in Zone 1.

- 4 Whilst Zone 2 continues to reach target temperature, Zone 1 will begin cooking. The display will show progress bars during the cook cycle. Select Zone 1 to see the remaining cook time.
- 5 When cooking is complete in both Zones, "rest" will appear on the display for Zone 2. The display will then flash "COOL" 3 times and then "End".

Using MATCH with Probe:

- 1 Press Zone 2 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 **TEMP/PROTEIN** button to cycle between the two, and the arrows to select your desired food type. Press the **TIME/DONENESS** button and use the arrows to set the internal outcome of your food.
- 2 Select **MATCH**, then press the **START/STOP** button to begin cooking.

USING THE NINJA PROBE – CONT.



HOW TO CORRECTLY INSERT THE PROBE

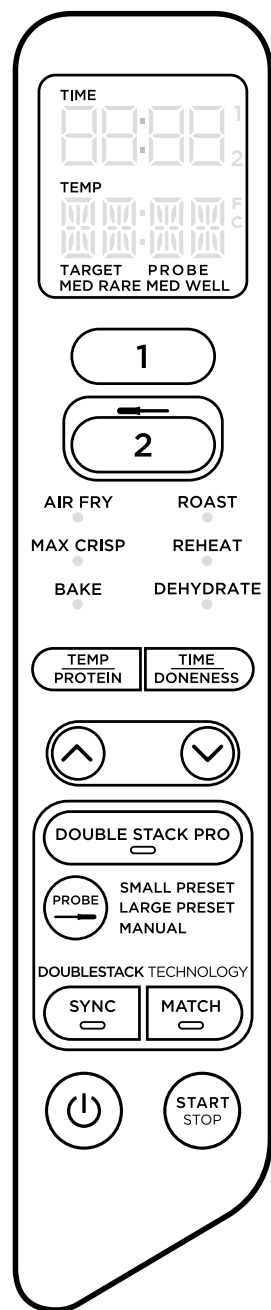
FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	<ul style="list-style-type: none"><li>Insert probe horizontally into the centre of the thickest part of the meat.</li><li>Make sure the tip of the probe is inserted straight into the centre of the meat, not angled toward the bottom or top of it.</li><li>Make sure the probe is close to (but not touching) the bone and away from any fat or gristle.</li></ul> <p><b>NOTE:</b> 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"><li>Insert probe horizontally into the thickest part of the breast, parallel to, but not touching, the bone.</li><li>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.</li></ul>		

**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 DOUBLE STACK PRO

Double Stack Pro allows you to cook 4 foods at once in 2 independent drawers. You can cook in both zones or just in a single zone.

For detailed instructions to use **SYNC** or **MATCH**, see page 12.

When using these functions, Press **DOUBLE STACK PRO** before pressing either **SYNC** or **MATCH**.

When cooking in a single zone, press **DOUBLE STACK PRO** before pressing **START/STOP**.

For detailed instructions on using each function, see pages 13-16.

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

- 1 Select the zone you would like to stop.
- 2 Press **START/STOP** to end cooking.
- 3 When cooking is complete, the unit will beep and “**COOL**” will appear on the display for 60 seconds.

### PAUSING COOKING

Cooking will automatically pause when a drawer is removed. Reinsert 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 WITH DUALZONE TECHNOLOGY

DualZone Technology utilises two cooking zones to increase versatility. The Sync feature ensures that, regardless of different cook settings, both zones will finish at the same time.

For detailed instructions on using each function, see pages 13-16.

### SYNC

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

- 1 Place ingredients in the drawers, then insert drawers in unit.
- 2 Select Zone 1. Select the desired cooking function using the arrows. Press the **TEMP** button, then use the arrows to set the temperature, and press the **TIME** button, then use the arrows to set the time.
- 3 Select Zone 2, then select the desired cooking function using the arrows. Press the **TEMP** button, then use the arrows to set the temperature, and use the **TIME** arrows to set the time.

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

- 4 Press **SYNC**, then press **START/STOP** 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.
- 5 When cooking is complete, the unit will beep and “**COOL**” will appear on the display for 60 seconds.
- 6 Remove ingredients by tipping them out or using silicone tipped tongs/utensils.

### MATCH

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

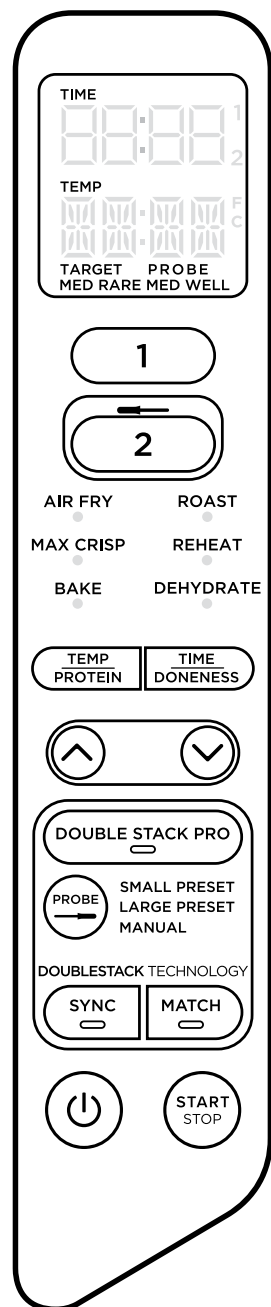
- 1 Place ingredients in the drawers, then insert drawers in unit.
- 2 Select Zone 1. Select the desired cooking function using the arrows. Press the **TEMP** button, then use the arrows to set the temperature, and press the **TIME** button, then use the arrows to set the time.
- 3 Press the **MATCH** button to copy the Zone 1 settings to Zone 2. Then Press **START/STOP** to begin cooking in both zones.
- 4 When cooking is complete, the unit will beep and “**COOL**” will appear on the display for 60 seconds.
- 5 Remove ingredients by tipping them out or using silicone tipped tongs/utensils.

### Starting both zones at the same time, but ending at different times:

- 1 Select Zone 1, then select the desired function using the arrows. Press the **TEMP** button, then use the arrows to set the temperature.
- 2 Press the **TIME** button, then use the arrows to set the time.
- 3 Select Zone 2 and repeat steps 1 and 2.
- 4 Press **START/STOP** to begin cooking in both zones.
- 5 When cooking is complete, the unit will beep and “**COOL**” will appear on the display for 60 seconds.
- 6 Remove ingredients by tipping them out or using silicone tipped tongs/utensils.



# COOKING IN YOUR AIR FRYER - CONT.



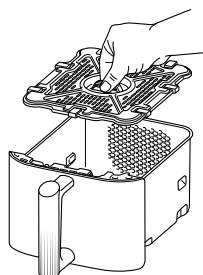
## COOKING IN A SINGLE ZONE

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

### 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 Select Zone 1 or Zone 2. Select **AIR FRY** using the arrows.
- 3 Press **TEMP** and use the arrows to set the desired temperature.
- 4 Press **TIME** and use the arrows to set the time in 1 minute increments up to 1 hour. Press **START/STOP** to begin cooking.

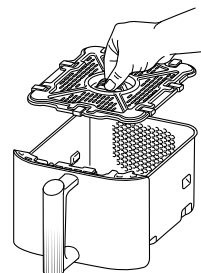
**NOTE:** During cooking, you can remove the drawer and shake or toss ingredients for evening crisping.

- 5 When cooking is complete, the unit will beep and "**COOL**" will appear on the display for 60 seconds.
- 6 Remove ingredients by tipping them out or using silicone tipped tongs/utensils.

## Max Crisp

**NOTE:** There is no temperature adjustment available 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.

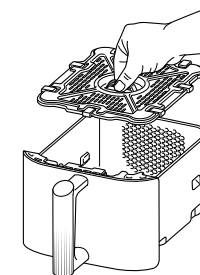


- 2 Select Zone 1 or Zone 2. Select **MAX CRISP** using the arrows.
- 3 Press **TIME** and use the arrows to set the time in 1 minute increments up to 30 minutes. Press **START/STOP** to begin cooking.
- 4 When cooking is complete, the unit will beep and "**COOL**" will appear on the display for 60 seconds.
- 5 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.

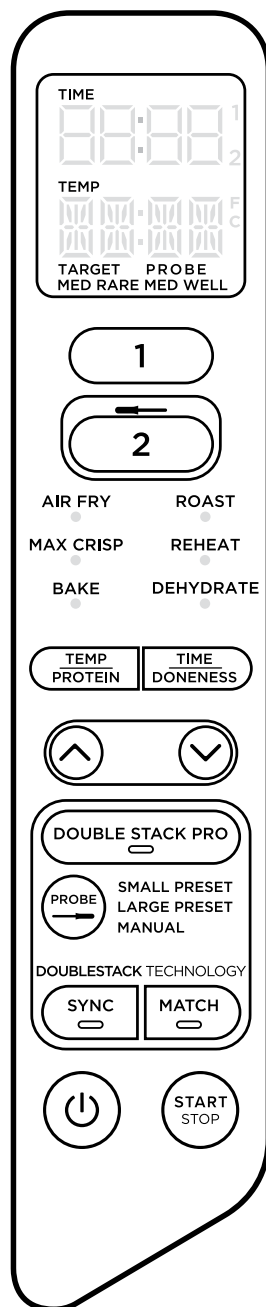


- 2 Select Zone 1 or Zone 2. Select **BAKE** using the arrows.

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

- 3 Press **TEMP** and use the arrows to set the desired temperature.
- 4 Press **TIME** and use the arrows to set the time in 1 minute increments up to 1 hour and in 5 minute increments from 1 to 4 hours. Press **START/STOP** to begin cooking.
- 5 When cooking is complete, the unit will beep and "**COOL**" will appear on the display for 60 seconds.
- 6 Remove ingredients by tipping them out or using silicone tipped tongs/utensils.

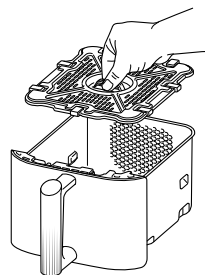
## COOKING IN YOUR AIR FRYER - CONT.



### 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.

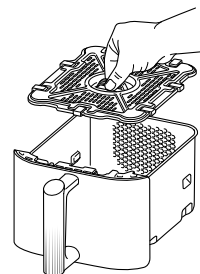


- 2 Select Zone 1 or Zone 2. Select **ROAST** using the arrows.
- 3 Press **TEMP** and use the arrows to set the desired temperature.
- 4 Press **TIME** and use the arrows to set the time in 1 minute increments up to 1 hour and in 5 minute increments from 1 to 4 hours. Press **START/STOP** to begin cooking.
- 5 When cooking is complete, the unit will beep and "**COOL**" will appear on the display for 60 seconds.
- 6 Remove ingredients by tipping them out or using silicone tipped tongs/utensils.

### 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 Select Zone 1 or Zone 2. Select **REHEAT** using the arrows.
- 3 Press **TEMP** and use the arrows to set the desired temperature.
- 4 Press **TIME** and use the arrows to set the time in 1-minute increments up to 1 hour. Press **START/STOP** to begin reheating.
- 5 When cooking is complete, the unit will beep and "**COOL**" will appear on the display for 60 seconds.
- 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 Select Zone 1 or Zone 2. Select **DEHYDRATE** using the arrows. The default temperature will appear on the display. Press **TEMP** and use the arrows to set the desired temperature.
- 3 Press **TIME** and use the arrows to set the time in 15 minute increments from 1 to 12 hours. Press **START/STOP** to begin dehydrating.
- 4 When cooking is complete, the unit will beep and "**COOL**" will appear on the display for 60 seconds.
- 5 Remove ingredients by tipping them out or using silicone tipped tongs/utensils.

**NOTE:** If during cooking when using **SYNC** a drawer is removed for longer than 2 minutes, then the program will be cancelled. You will need to re-program each zone to resume cooking.



## 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.  <b>NOTE: NEVER</b> immerse the main unit in water or any other liquid. <b>NEVER</b> clean the main unit or drawer in a dishwasher.	No
Drawers, Crisper Plates & Stacked Meal Racks	These can be washed in the dishwasher or by hand. If hand washed, air dry or towel dry all parts after use. To extend the life of the accessories we recommend hand washing them.	Yes
Digital Cooking Probe	Clean probe end by hand washing.  <b>NOTE: NEVER</b> immerse probe in water or any other liquid. <b>NEVER</b> clean the probe in a dishwasher.	No

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

## HELPFUL TIPS

- For best results, when using Double Stack Pro always place vegetables/starch in the bottom half of the drawers on the crisper plate and proteins in the upper half using the stacked meal racks.
- For consistent browning, make sure ingredients are arranged in an even layer with no overlapping. If ingredients are overlapping, make sure to shake them at regular intervals through the set cook time.
- Cook temperature and time can be adjusted at any time during cooking. Simply select the zone you want to adjust, Press **TEMP** and use the arrows to set the desired temperature or press **TIME** and use the arrows to set the time.
- To convert recipes from your conventional oven, reduce the temperature by 10°C. Check food frequently to avoid overcooking.
- 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.
- The crisper plates & stacked meal racks elevate ingredients in the drawers so air can circulate under and around ingredients for even, crisp results.
- After selecting a cooking function, you can press **STOP/START** to begin cooking immediately. The unit will run at the default temperature and time.
- 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.
- For best results, check progress throughout cooking and remove food when desired level of brownness has been achieved. We recommend using an instant read thermometer to monitor the internal temperature of meat & fish.
- For best results, remove food immediately after the cook time is complete to avoid overcooking.

## TROUBLESHOOTING GUIDE

- How do I adjust the temperature or time while using a single zone?**  
Select the active zone, then press **TEMP** and use the arrows to adjust the temperature or press **TIME** and use the arrows to adjust the time.
- How do I adjust the temperature or time while using dual zones?**  
Select the desired zone, press **TEMP** and use the arrows to adjust the temperature or press **TIME** and use the arrows to adjust the time.
- Does the unit need to pre-heat?**  
The unit does not need to be pre-heated.
- Can I cook different foods in each zone and not worry about cross contamination?**  
Yes, both zones are self contained with separate heating elements and fans.
- How do I pause the countdown?**  
The countdown timer will pause automatically when you remove the drawers from the unit. Reinsert drawer within 15 minutes to resume cooking or the zone with the drawer open will be cancelled.
- Is the drawer safe to put on my worktop?**  
The drawer will heat up during cooking. Use caution when handling, and place on heat resistant surfaces only.
- When should I use the crisper plate?**  
Use the crisper plate when you want food to come out crispy. The plate elevates the food in the drawer so that air can flow under and around it to cook ingredients evenly.
- When should I use the stacked meal racks?**  
Use the stacked meal racks when you want to cook two layers of food in one drawer. Place vegetables/starch in the bottom half of the drawer and protein in the upper half of the drawer. It is not recommended to mix fresh and frozen ingredients within the same drawer. For the best output, cook frozen food loads within 1 drawer.
- Why didn't my food cook fully?**  
Make sure the drawer is fully inserted during cooking. For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the drawer with no overlapping. Shake drawer to toss ingredients for even crispiness. Cook temperature and time can be adjusted at any time during cooking. Simply select the desired zone, press **TEMP** and use the arrows to adjust the temperature or press **TIME** and use the arrows to adjust the time.
- Why is my food burned?**  
For best results, check progress throughout cooking and remove food when desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.
- Why do some ingredients blow around when air frying?**  
Occasionally, the fan from the air fryer will blow lightweight foods around. Use wooden cocktail sticks to secure loose lightweight food, like the top slice of bread on a sandwich.
- Can I air fry wet, battered ingredients?**  
Yes, but use the proper breading technique. It is important to coat foods first with flour, then with egg, and then with breadcrumbs. Press breadcrumbs firmly onto the battered ingredients, so crumbs won't be blown off by the fan.
- Why is the unit beeping?**  
Either the food is finished cooking or it indicates that the other zone has started cooking.
- Why did the display screen go black?**  
The unit is in standby mode. Press the power © button to turn it back on.
- Why is there an "E" message on the display screen?**  
The unit is not functioning properly. Please contact Customer Service at AU 02 8801 7666 NZ 0800 112 660.

## NOTES

If your product becomes defective due to faulty material or workmanship within a period of 2 years from the date of purchase, we warrant to do the following:

- **For New Zealand Consumers:** We will replace the defective/faulty part with a new product, free of charge or if the unit is deemed defective/faulty we replace the unit with an equivalent or upgraded model, at our discretion.
- **For Australian Consumers:** Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

- **DO NOT** operate the appliance with a damaged plug or cord or if the unit has been dropped, damaged or dropped in water.
- To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician to avoid a hazard. Incorrect re-assembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

- Accessories supplied with the item.
- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.

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