

# NINJA

## Dual Zone 7.6L Air Fryer

# DZ801UK


## INSTRUCTIONS



# THANK YOU

for purchasing the Ninja Dual Zone Air Fryer



 **Scan the QR code for instructions, support, warranty registration, and a little inspiration.**

 **ninjakitchen.co.uk/register-guarantee**

## RECORD THIS INFORMATION

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_  
(Keep receipt)

Store of Purchase: \_\_\_\_\_

## TECHNICAL SPECIFICATIONS

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

Watts: 2470W

The off mode power consumption is 0.4W.

The appliance reaches off mode automatically after 10 minutes of inactivity.

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

# IMPORTANT SAFEGUARDS

## HOUSEHOLD USE ONLY

**Read all instructions before using your Ninja Dual Zone Air Fryer.**



Indicates to read and review instructions to understand operation and use of product.



Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.



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



For indoor and household use only.

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

## ⚠ WARNINGS

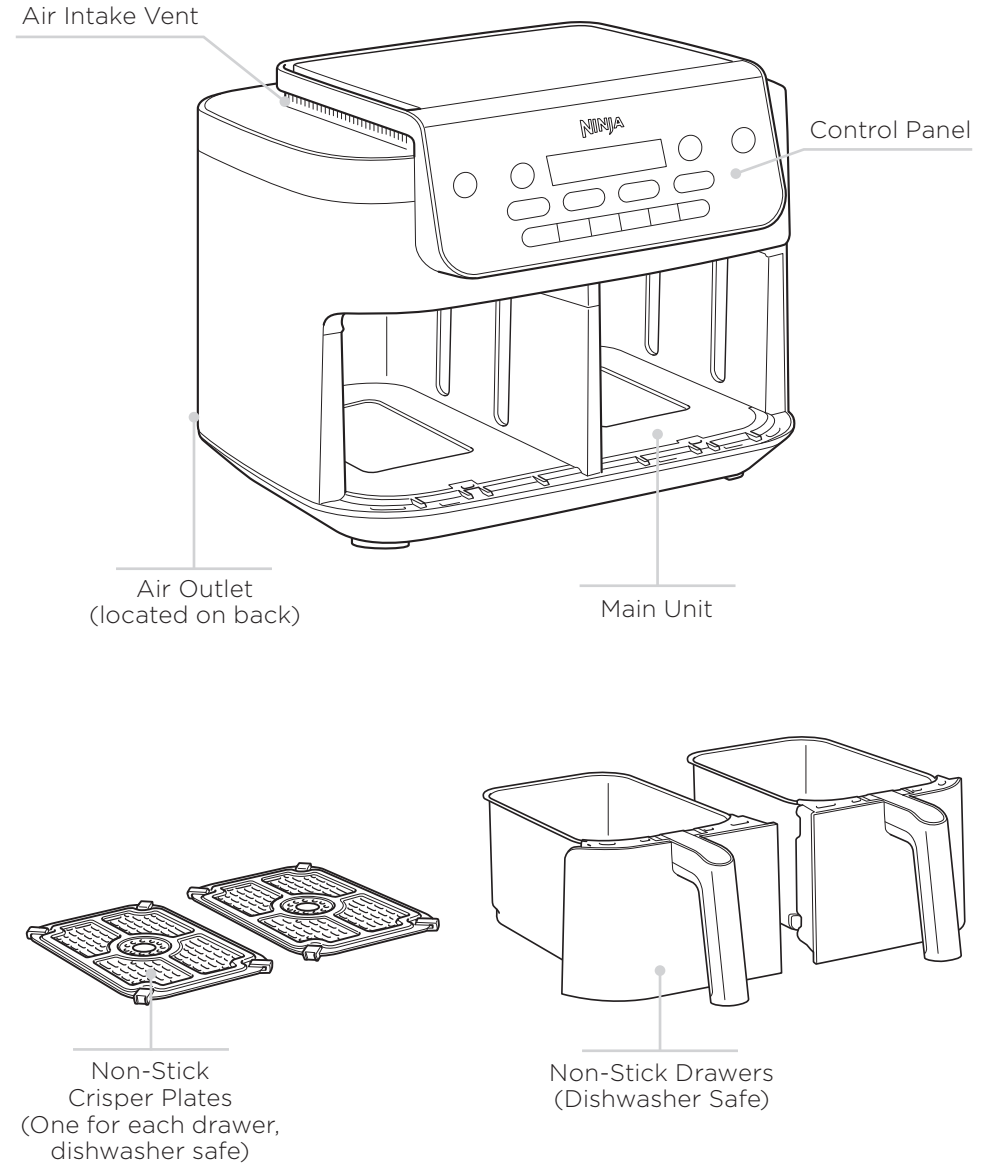
- 1** This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 2** Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children
- 3** Children should not play with the appliance.
- 4** **DO NOT** place or store anything on top of product when in use.
- 5** 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** **DO NOT** cover the air intake vent or air outlet while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 13** Before placing removable drawer into the main unit, ensure drawer and unit are clean and dry by wiping with a soft cloth.
- 14** This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 15** Intended for worktop use only. Ensure the surface is level, clean and dry. **DO NOT** move the appliance when in use.
- 16** **DO NOT** place the appliance near the edge of a worktop during operation.

# IMPORTANT SAFEGUARDS

## HOUSEHOLD USE ONLY

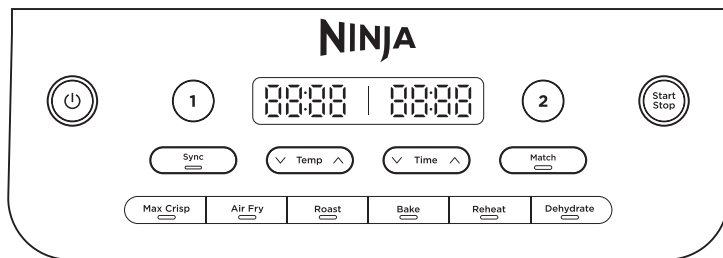
- 17 DO NOT** use accessory attachments not recommended or sold by SharkNinja. Do not place accessories in a microwave, toaster oven, convection oven, or conventional oven or on a ceramic cooktop, electric coil, gas burner range or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock or injuries.
- 18 ALWAYS** ensure drawer is properly closed before operating.
- 19** When using this appliance, provide at least 15cm of space above and on all sides for air circulation.
- 20 DO NOT** use the appliance without the removable drawer installed.
- 21 DO NOT** use this appliance for deep-frying.
- 22** Prevent food contact with heating elements. **DO NOT** overfill when cooking. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
- 23** 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 drawer and crisper plate become extremely hot during the cooking process. Avoid physical contact while removing the drawer or plate from the appliance. **ALWAYS** place drawer or plate on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 29** Cleaning and user maintenance should not be carried out by children.
- 30** 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.
- 31 DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating the risk of electric shock.
- 32** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

# PARTS



# SAVE THESE INSTRUCTIONS

## GETTING TO KNOW YOUR AIR FRYER



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

### FUNCTION BUTTONS

**MAX CRISP:** Best for frozen foods such as French fries and chicken nuggets.

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

**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.

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

### OPERATING BUTTONS

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

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

**TEMP arrows:** Use the up and down arrows to adjust the cook temperature before or during cooking.

## 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 and crisper plates in hot, soapy water, then rinse and dry thoroughly. The drawers and crisper plates are the **ONLY** dishwasher safe parts. However to extend the life of the drawers we recommend hand-washing. **NEVER** clean the main unit in the dishwasher.
- 4 When using this appliance, provide at least 15cm of space above and on all sides for air circulation.

**TIME arrows:** Use the up and down arrows to adjust the cook time in any function before or during the cook cycle

**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:** After selecting temperature and time, start cooking by pressing the START/STOP button.

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

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

**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.

## 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?
<b>Main Unit</b>	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 in a dishwasher.	<b>No</b>
<b>Drawers and Crisper Plates</b>	These can be washed in the dishwasher or by hand. If handwashed Air-dry or towel-dry all parts after use. To extend the life of the drawers we recommend hand-washing them.	<b>Yes</b>

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

## HELPFUL TIPS

- 1 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the drawer with no overlapping. If ingredients are overlapping, make sure to shake them halfway through the set cook time.
- 2 Cook temperature and time can be adjusted at any time during cooking. Simply select the zone you want to adjust, then press the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.
- 3 To convert recipes from your conventional oven, reduce the temperature by 10°C. Check food frequently to avoid overcooking.
- 4 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.
- 5 The crisper plates elevate ingredients in the drawers so air can circulate under and around ingredients for even, crisp results.
- 6 After selecting a cooking function, you can press the START/STOP button to begin cooking immediately. The unit will run at the default temperature and time.
- 7 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.
- 8 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. After the cook time is complete, remove food immediately to avoid overcooking.
- 9 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 use the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.
- **How do I adjust the temperature or time while using dual zones?**  
Select the desired zone, then use the TEMP arrows to adjust the temperature or the TIME 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 2 minutes to resume cooking or the unit will automatically switch off.
- **How do I stop one zone when using both zones?**  
To stop one zone, first press the zone button then press START/STOP. To stop both zones simply press the START/STOP button.
- **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.
- **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 use the TEMP arrows to adjust the temperature or the TIME 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 bread crumbs. Press breading firmly onto the battered ingredients, so crumbs won't be blown off by the fan.
- **Why is the unit beeping?**  
The food is done cooking or indicates that the other zone 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 0800 862 0453.

# Shark NINJA

## MANUFACTURER'S GUARANTEE

### The Ninja Guarantee

When a consumer buys a product in the UK, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja kitchen appliance from [ninjakitchen.co.uk](http://ninjakitchen.co.uk). However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

### How long are new Ninja machines guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

### How do I register my Ninja guarantee?

If you have purchased your Ninja kitchen appliance directly from [ninjakitchen.co.uk](http://ninjakitchen.co.uk) your guarantee is registered automatically. If you bought it from anywhere else in the UK, you can register your guarantee online within 28 days of purchase.

- To register online, please visit [www.ninjakitchen.co.uk/register-guarantee](http://www.ninjakitchen.co.uk/register-guarantee) or scan the QR code in your instruction booklet.
- Keep a note of the date you purchased the machine.

### IMPORTANT:

- **Keep your receipt** if you bought your Ninja kitchen appliance from anywhere except [ninjakitchen.co.uk](http://ninjakitchen.co.uk). You will need it to claim under your guarantee.
- The free Ninja guarantee only applies in the UK.

### What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja kitchen appliance and hear the latest news about new Ninja technology and launches.

### What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja machine, including all parts and labour.

### What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja kitchen appliance which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Damage caused by use of the Ninja kitchen appliance for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

### How can I claim under the free Ninja guarantee?

Contact our customer service helpline on 0800 862 0453. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at <https://support.ninjakitchen.co.uk/>. The Ninja representative will go through some troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.

Please remember that the item will need to be boxed when you return it to us. It can be any suitable box, it does not have to be the original packaging.

### Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja kitchen appliance. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at [www.ninjakitchen.co.uk](http://www.ninjakitchen.co.uk). Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.



VISIT US ONLINE AT:

ninjakitchen.co.uk

Or follow us on any of our social media pages:



**NOTE:** Save these instructions. Keep for future reference.



This marking indicates this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material sources. To return your used device, please use the return and collection systems or contact the retailer where this product was purchased. They can take this product for environmentally safe recycling.

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