

Please make sure to read the enclosed Owner's Guide prior to using your unit.



NINJA CRISPi Dual Zone

2-BASKET GLASS AIR FRYER

Quick Start Guide

Recipes, charts, and
how-tos to get cooking



Meet your Ninja CRISPi DualZone

Welcome to your all-in-one DualZone glass air fry system designed for nontoxic cooking. Read on for tips, tricks, and how-tos for your Ninja CRISPi DualZone.

NO PFAS | NO PTFE | THERMAL SHOCK RESISTANT



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Meal prep made easy

Scan the QR code to see additional recipes and get all the containers you need to make your weekly meals a breeze.

Get yours at sharkninja.co.uk.



3.8L DualZone Glassware

GET TO KNOW THE Ninja CRISPi DualZone

Control Panel
6 customisable cooking functions with precise temperature control for perfect results every time.

Main Unit
2860-watt cooking power.

Two 3.8L CleanCrisp DualZone Glassware
Designed for nontoxic cooking—cook 2 foods, 2 ways with 7.6L total capacity.



Counter-Safe Feet

Heat protection allows you to serve safely without damaging your counter or tabletops.

Self-Aligning Track

To insert containers, simply slide them in from the front. To remove, pull the front handle toward you and then rotate the glassware 45° to access the rear handle for easier handling.

GET TO KNOW THE Control Panel



- A Power:** Press to turn the unit on or off.
- B Functions:** Use the dial to select a cook function.
- C Temp:** Press temp button and use dial to set temperature.
- D Time:** Press time button and use dial to set time.
TIP: After pressing the temp or time button, press again to return to function selection.
- E Start/Stop/Dial:** Turn dial to adjust function, temperature, and time. Press dial to start or stop cooking. *Cooking will start immediately, no preheating required.*
- F +1 min:** Increases cook time by a minute to dial into perfectly finished results.
- G Match Cook:** Automatically matches cook settings for the same foods.
- H Smart Finish:** Intelligently syncs settings so every dish finishes perfectly, at the same time.

IMPORTANT:

If container is not properly installed, cooking will not start and "ADD POT" will scroll on the display screen.

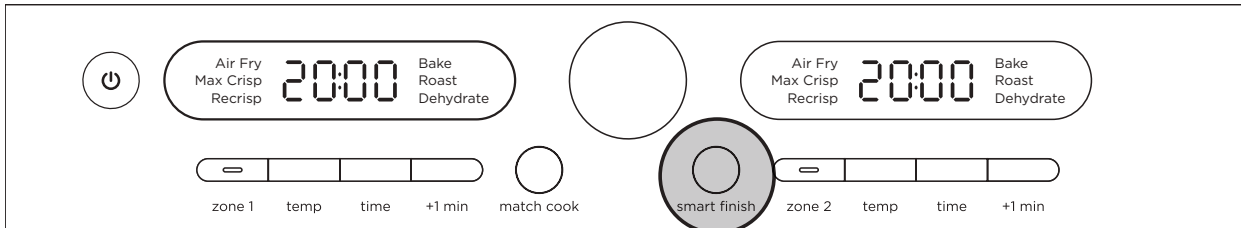
Shake Reminder

"FLIP" will display on the control panel to let you know when it's best to shake or flip food for more even crispiness.

USING SMART FINISH

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

- 1 Place ingredients in the glass containers and insert into the unit.
- 2 Select a cooking zone, then set the desired function, temperature, and time. Repeat for the second zone.
- 3 Select Smart Finish and press the dial to begin. The zone with the longest cook time starts first; the second zone activates automatically when both times align, indicated by a beep.
- 4 "END" will appear on both screens and the unit will beep when cooking is complete.

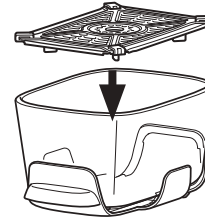


DualZone
TECHNOLOGY



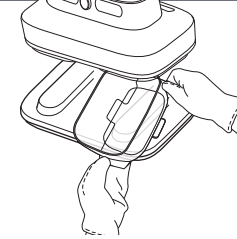
COOKING WITH THE Ninja CRISPi DualZone

STEP 1



Install a crisper plate in the Ninja glass container, handling it carefully to avoid bending. Add your ingredients.

STEP 2



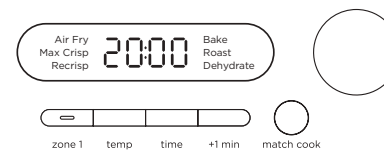
Align the container with the base guide and push it back toward the spine until it clicks into place.

NOTE: Handles are located on the front and back of glassware. Always use oven mitts when handling glassware.

Add Pot

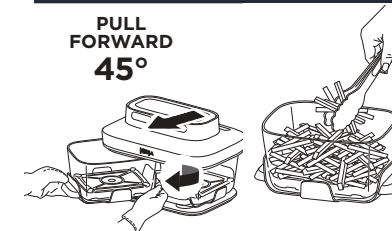
TIP: "ADD POT" will display if the container isn't installed properly. Push the glass container toward the back until it clicks into place.

STEP 3



Use the dial to select your function, set temperature and time with the TEMP and TIME buttons, then press the dial to start. The unit will beep when cooking begins.

STEP 4

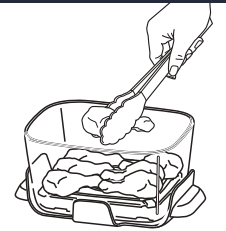


PULL FORWARD
45°

To toss or flip ingredients, pull out the container. Shake using the handles or flip with a silicone utensil. Reinsert and press the dial to resume.

ALWAYS use **OVEN MITTS** when handling glass containers.

STEP 5



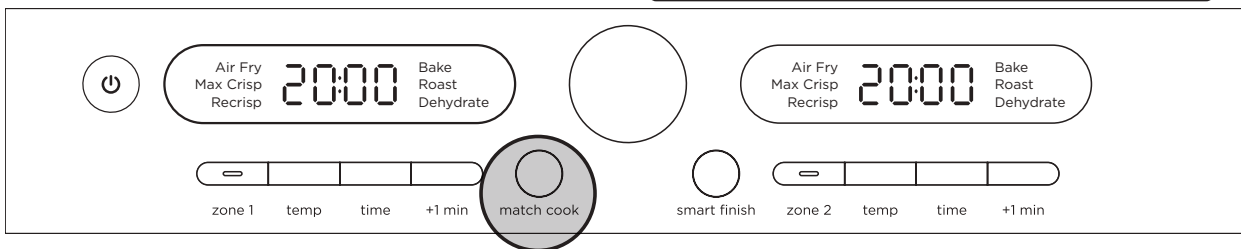
When cooking is complete, the unit will beep and "END" will display. Place the container on any countertop and eat directly from it or use silicone utensils.

USING MATCH COOK

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 glass containers, then insert in unit.
- 2 Select your desired cooking function. Press TEMP and use the dial to set temperature, then press TIME and use the dial to set the time.
- 3 Press Match Cook to copy one side's settings to the other, then press the dial to begin cooking in both zones.
- 4 "END" will appear on both screens and the unit will beep when cooking is complete.

NOTE: Max Crisp can only be used in one zone at a time.



DualZone
TECHNOLOGY





LET'S GET STARTED WITH

DUALZONE

TECHNOLOGY

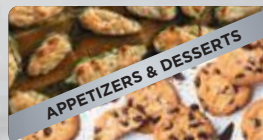
Sync and cook meals with 2 different containers, times, and temperatures.



FAMILY-SIZED MEALS



MAINS & SIDES



APPETIZERS & DESSERTS



WEEKLY MEAL PREP

MAKE 2 FOODS, 2 WAYS

FINISH AT THE SAME TIME

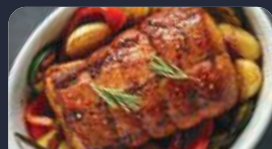
with Smart Finish

&

MAKE DOUBLE THE FOOD

IN XL BATCHES

with Match Cook



Roast | 1hr



Air Fry | 9 mins



Air Fry | 32 mins



Air Fry | 32 mins



Air Fry | 25 mins



Roast | 15 mins

Smart Finish

Cook 2 foods, 2 ways using 2 different functions, temperatures, or times.

Intelligently syncs settings so every dish finishes perfectly at the same time, with beeps indicating cook start and end.



MAX CRISP | 15 mins



MAX CRISP | 15 mins

Match Cook

Automatically match cook settings for the same foods.

Set Zone 1 and press the Match Cook button to copy the same settings over to Zone 2. The unit will beep at the start and end of cooking.



+ 1 Minute Button

Easily add an extra minute.

Automatically add 60 seconds of cook time by pressing the +1 minute button.

CleanCrisp DualZone Glassware

DESIGNED FOR

NONTOXIC

Cooking & Storing

Two 3.8L XL Glass Containers

The cleanest way to cook and store in dishwasher-safe containers that are PFAS and PTFE free.



Family-sized
cooking

Dinner
and dessert

Batch cooking
and meal prep

Level-up
Leftovers

GET TO KNOW THE Ninja CleanCrisp DualZone Glassware

NO PTFE | NO PFAS | DISHWASHER SAFE

Storage Lid (x2)

For easy prepping
and storing



Crisper Plate (x2)

Elevates food for optimal
airflow and crisping.



Counter-Safe Feet

Handles stay secure for easy transport—fixed heat protection allows you to serve safely without damaging your counter or tabletops.

SAFE ON:



GRANITE



LAMINATE



BUTCHER
BLOCK



MARBLE

Scan here

to shop additional
glassware, view how-to
videos, and discover
more recipes.



6 Customisable Cook Functions

Air Fry



Perfectly crisp your favorites with little to no oil—best for fresh proteins and vegetables.

For inspiration and cook times, see the chart toward the end of this booklet.

Max Crisp



Perfect for adding extra crunch to frozen foods.

For inspiration and cook times, see the chart toward the end of this booklet.

Recrisp



Ideal for reviving leftovers. For best results, check on food regularly throughout reheating.

Bake



Bake puff pastries, biscuits, scones, and other low-rise items directly on the crisper plate.

For batter-based items, fill an oven-safe ramekin or silicone mold and place it on the crisper tray.

Roast



Unlock caramelized outsides and tender insides—use for larger proteins and vegetables.

Dehydrate



Best for drying out fruit, jerky, and drink garnishes like lime slices.

NOTE: TO AVOID RAW OR POOR RESULTS, DO NOT ADD BATTER DIRECTLY TO THE GLASS CONTAINERS.

Tips & Tricks

Use a ramekin

To bake batter-based desserts, fill an oven-safe ramekin and place it directly on the crisper plate to ensure surround airflow.

Shake & flip often

For even color and crisping—especially when foods overlap—shake them often or flip halfway through cooking.

Space is good

Good airflow is key to browning and crisping—leave space between pieces of food, especially proteins.

Rest proteins

Resting proteins for 2–3 minutes after cooking helps juices redistribute and improves tenderness.

ROAST &
AIR FRY

INTERMEDIATE RECIPE



SMART FINISH



KICKSTARTER RECIPE

Hot Honey Chicken with Sweet Potatoes, Peppers and Jalapeno Poppers

PREP: 20 MINUTES | TOTAL COOK TIME: 32 MINUTES | MAKES: 2-3 SERVINGS

INGREDIENTS

HOT HONEY CHICKEN

500g sweet potatoes, cut in 2cm cubes
1 red peppers, cut in 2cm pieces
1 tablespoon vegetable oil
1 teaspoon smoked paprika
1 teaspoon dried oregano
½ teaspoon garlic granules
Salt and ground black pepper, as desired
1 ½ tablespoons plain flour
1 egg, beaten
200g chicken mini fillets (approx. 6)
50g cornflakes, crushed
Oil spray, as necessary
½ tablespoon lemon juice
20ml runny honey
30ml buffalo hot sauce

JALAPENO POPPERS

80g cream cheese
40g mature cheddar, grated
½ teaspoon garlic granules
Salt and pepper, as desired
5 jalapenos, cut in half lengthways, seeds removed
20g panko breadcrumbs
15g butter, melted

DIRECTIONS

- 1 Insert Crisper Plate in both glass containers.
- 2 Add sweet potatoes and peppers to one Crisper plate and toss with oil, smoked paprika, oregano, garlic granules and season with salt and pepper. Insert container into **ZONE 1**.
- 3 To prepare the Jalapeno poppers, mix cream cheese, grated cheddar cheese, garlic powder and salt a pepper. Fill each jalapeno half with cheese mixture. Then, in a small bowl, combine panko breadcrumbs and melted butter and evenly sprinkle over jalapeno peppers, pressing down to secure topping. Once all 10 halves are prepared, transfer jalapenos to second Crisper plate and insert container into **ZONE 2**.
- 4 Select **ZONE 1** and use the dial to select **ROAST**. Press **TEMP** and use the dial to set to 190°C. Then press **TIME** and use the dial to set to 32 minutes. Select **ZONE 2**, and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set to 180°C. Then press **TIME** and use the dial to set to 9 minutes. Select **SMART FINISH** and select **START/STOP** to begin cooking.
- 5 When 20 minutes remain on the timer, pull container out of **ZONE 1** and toss potatoes and peppers, re-insert container to station to resume cooking.
- 6 While vegetables are cooking, prepare the chicken. Add the flour to a medium bowl and season with salt and pepper. Add the beaten egg to a separate medium bowl. In a third medium bowl, add crushed cornflakes. Dip all sides of chicken mini fillets in the flour, then dip in the egg, followed by crushed cornflakes and set aside.
- 7 When 12 minutes remain on timer, remove container from **ZONE 1**, toss vegetables and place prepared chicken on top. Spray with oil spray and insert container into the station. Flip chicken halfway through cooking and spray with oil spray once flipped.
- 8 Mix the lemon juice, honey and buffalo hot sauce in a large bowl. When cooking is complete, toss chicken in hot honey mixture and serve with sweet potatoes, peppers and jalapeno poppers.



AIRFRY

BEGINNER RECIPE



SMART FINISH



KICKSTARTER RECIPE

Tomato Meatballs with Cheesy Garlic Bread

PREP: 15 MINUTES | TOTAL COOK TIME: 35 MINUTES | MAKES: 4 PORTIONS

INGREDIENTS

MEATBALLS AND SAUCE

400g beef mince
1 medium egg, beaten
30g fresh breadcrumbs
3 teaspoons dried oregano, divided
Sea salt and ground black pepper, as desired
300ml passata
2 garlic cloves, minced
2 teaspoons balsamic vinegar
Basil, to garnish

GARLIC BREAD

30g salted butter, slightly softened
1 garlic clove, finely grated
3 tablespoons grated cheddar and mozzarella mix
1 tablespoon fresh parsley, finely chopped + extra to serve
1/3 (110g) baguette, cut in half lengthways

DIRECTIONS

- 1 Insert Crisper Plate in one glass container.
- 2 To prepare meatballs, add beef, egg, breadcrumbs, 1 teaspoon oregano, salt and pepper to a medium bowl. Mix until thoroughly combined. Once combined, roll mixture into 12 meatballs approx. 40g each. Add passata, garlic, balsamic and remaining oregano to container without Crisper plate and place meatballs in sauce. Insert container into **ZONE 1**.
- 3 To make the garlic bread, in a small bowl mix softened butter, garlic, cheese mix and parsley. Spread evenly onto cut side of baguette pieces and place on Crisper plate in second glass container. Insert container into **ZONE 2**.
- 4 Select **ZONE 1**, and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set to 190°C. Then press **TIME** and use the dial to set to 32 minutes. Select **ZONE 2**, and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set to 200°C. Then press **TIME** and use the dial to set to 5 minutes. Select **SMART FINISH** and select **START/STOP** to begin cooking.
- 5 When 15 minutes remain on the timer, remove container from **ZONE 1** and turn meatballs. Re-insert container to continue cooking.
- 6 When cooking is complete, serve meatballs and tomato sauce with cheesy garlic bread and sprinkle with fresh basil.

TIP: Want to add an extra minute? +1 min button increases cook time to dial perfectly finished results.



AIR FRY

INTERMEDIATE RECIPE

●●○

SMART FINISH



CHICKEN SATAY AND WASABI PRAWNS

PREP: 25 MINUTES | MARINATE: 1 HOUR | TOTAL COOK TIME: 12 MINUTES | MAKES: 4-6 SERVINGS

INGREDIENTS

CHICKEN MARINADE

- 300g chicken mini fillets (approx. 6)
- 1 tablespoon sesame oil
- 2 tablespoons soy sauce or tamari for gluten free equivalent
- 1 garlic clove, peeled, minced
- ¼ teaspoon chilli flakes
- 2 teaspoons fresh ginger, minced
- ¼ teaspoon turmeric
- Zest of 1 large lime (save juice for sauce)
- Coriander, as garnish
- Peanuts, as garnish

PEANUT SAUCE

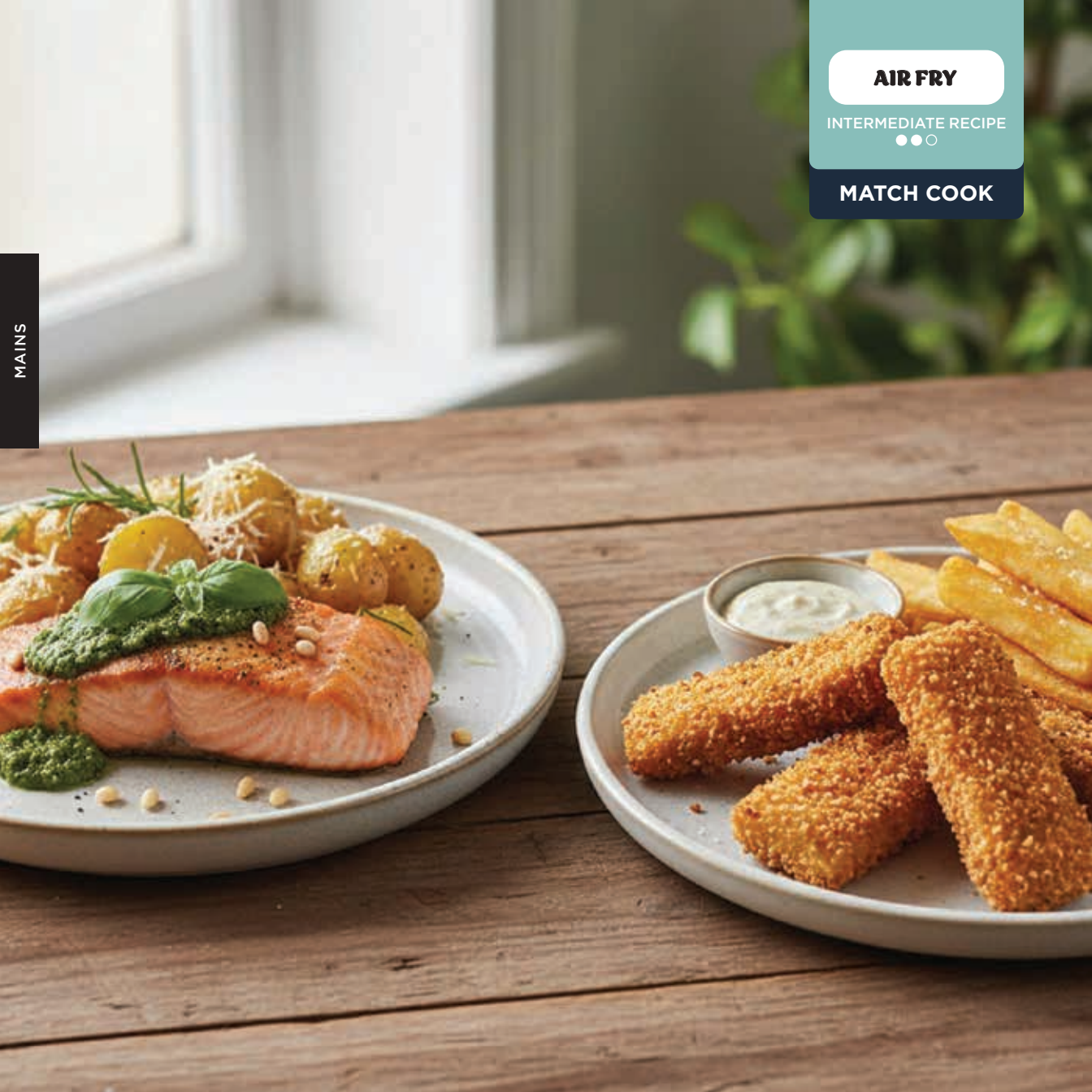
- 1 tablespoon soy sauce or tamari for gluten free equivalent
- 1 tablespoon maple syrup
- ¾ teaspoon fish sauce
- ¼ teaspoon chilli flakes
- Juice of 1 lime (lime from marinade)
- 50g smooth peanut butter
- 35g coconut cream
- 1 teaspoon curry powder

WASABI PRAWNS

- 165g (approx. 16) raw prawns, shell removed
- 1 teaspoon vegetable oil
- Sea salt and ground black pepper, as desired
- 1 ¼ teaspoons wasabi paste
- 30g mayonnaise
- ¾ tablespoon maple
- 1 tablespoon flaked almonds

DIRECTIONS

- 1 Insert Crisper Plate in both glass containers.
- 2 Start with the chicken satay. In a medium bowl, add all marinade ingredients and mix to combine. Add chicken fillets and evenly coat in marinade. Cover and place in fridge for 1 hour.
- 3 Meanwhile, make the peanut sauce. In a small bowl mix all peanut sauce ingredients together to form a smooth paste. If paste is too thick, add a little water to loosen. Set aside.
- 4 When ready to cook, remove chicken from fridge and add to Crisper plate. Insert container into **ZONE 1**.
- 5 Add the prawns to second Crisper plate. Toss in vegetable oil and season with salt and pepper. Insert container into **ZONE 2**.
- 6 Select **ZONE 1**, and use dial to select **AIR FRY**. Press **TEMP** and use the dial to set to 200°C. Then press **TIME** and use the dial to set to 12 minutes. Select **ZONE 2**, and use dial to select **AIR FRY**. Press **TEMP** and use the dial to set to 200°C. Then press **TIME** and use the dial to set to 5 minutes. Select **SMART FINISH** and select **START/STOP** to begin cooking.
- 7 Prepare the sauce for the prawns. In a medium bowl mix wasabi paste, mayonnaise, honey and salt. Set aside.
- 8 When 4 minutes remain on the timer, remove container from **ZONE 1**, brush chicken with peanut sauce, flip and brush second side with sauce. Re-insert container to resume cooking.
- 9 When 2 minutes remain on the timer, remove container from **ZONE 2**, toss prawns and re-insert container to resume cooking.
- 10 When cooking is complete, remove prawns, toss in wasabi sauce and top with sliced almonds. Top chicken satay with coriander, peanuts and serve with additional peanut sauce on the side.


AIR FRY

INTERMEDIATE RECIPE


MATCH COOK


PESTO SALMON WITH PARMESAN POTATOES AND HOMEMADE FISH GOUJONS WITH CHIPS

PREP: 20 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **MAKES:** 4 SERVINGS 2 ADULT AND 2 CHILD'S PORTION

INGREDIENTS

PESTO SALMON WITH PARMESAN POTATOES

500g baby potatoes, cut in half or quarter if large
1 tablespoon olive oil
Sea salt and ground black pepper, as desired
2 salmon fillets, skinless (approx. 120g each)
2 tablespoons pesto
20g butter
1 garlic clove, minced
2 tablespoons Parmesan, finely grated
Lemon wedges to serve

HOMEMADE FISH GOUJONS AND CHIPS

600g potatoes, peeled and cut in 1cm chips
2 tablespoons vegetable oil
Salt and ground black pepper, as desired
2 tablespoons plain flour
1 large egg, beaten
60g panko breadcrumbs
200g cod loin, cut in 2cm thick fingers
Oil spray, as necessary
Tartar sauce, to serve

DIRECTIONS

- 1 Insert Crisper Plate in both glass containers.
- 2 Add baby potatoes to one Crisper plate, toss with olive oil and season with salt and pepper. Insert container into **ZONE 1**.
- 3 Add prepared chips to second Crisper plate, toss with 2 tablespoon vegetable oil and season with salt. Insert container into **ZONE 2**.
- 4 Select **ZONE 1**, and use the dial to select **AIR FRY**. Press **TEMP** and use dial to set to 180°C. Then press **TIME** and use dial to select 30 minutes. Select **MATCH COOK** and select **START/STOP** to begin cooking.
- 5 To prepare the salmon, coat each fillet in pesto and set aside.
- 6 To prepare the fish goujons, add the flour to a medium bowl and season with salt and pepper. Add the beaten egg to a separate medium bowl. In a third medium bowl, add panko breadcrumbs. Dip both all sides of cod pieces in the flour, then dip in the egg, followed by breadcrumbs and set aside.
- 7 When 20 minutes remain on the timer, remove containers, toss baby potatoes and chips and re-insert glass containers to continue cooking. Repeat this action when 15 minutes remain on timer.
- 8 While the potatoes cook, whisk together softened butter, minced garlic and salt in a small bowl. Set aside.
- 9 When 12 minutes remain on the timer, remove containers, toss potatoes in garlic butter and Parmesan and place pesto salmon on top. Toss chips and top with prepared fish goujons. Spray goujons with oil spray and re-insert containers to continue cooking. Flip goujons halfway through cooking and spray with oil spray once flipped.
- 10 When cooking is complete, garnish pesto salmon with Parmesan potatoes with lemon wedges and serve fish goujons and chips with tartar sauce.

BAKE &
MAX CRISPBEGINNER RECIPE
●○○

SMART FINISH



BAKED PEARS WITH FIG COMPOTE

PREP: 10 MINUTES | TOTAL COOK TIME: 18 MINUTES | MAKES: 2 SERVINGS

INGREDIENTS

2 large ripe pears, peeled and cut in half lengthways, core removed

400g ripe figs stems removed, cut in 2cm pieces (roughly into 1/8ths)

1 tablespoon cornflour

3 tablespoons honey or maple syrup

1 tablespoon lemon juice

25ml orange juice

1 teaspoon vanilla extract

1 cinnamon stick

1 teaspoon ground cinnamon

2 tablespoons light brown sugar

Vanilla ice cream, or plant based alternative, to serve

DIRECTIONS

- 1 Insert Crisper Plate in one glass container.
- 2 Place pears cut side down on Crisper plate and insert container into **ZONE 1**.
- 3 In second container, without Crisper plate, add figs and cornflour and toss to disperse cornflour evenly. Once tossed, add honey, lemon and orange juice, vanilla and cinnamon stick and toss once more. Insert into **ZONE 2**.
- 4 Select **ZONE 1**, use the dial to select **BAKE**. Press **TEMP** and use the dial to set to 190°C. Then press **TIME** and use the dial to set to 15 minutes. Select **ZONE 2**, and use the dial to select **BAKE**. Press **TEMP** and use the dial to set to 200°C. Then press **TIME** and use the dial to set to 15 minutes. Select **SMART FINISH** and select **START/STOP** to begin cooking.
- 5 When 10 minutes remain on timer, remove container from **ZONE 2** and stir figs. Re-insert to continue cooking. Repeat this action again when 5 minutes remain.
- 6 In a small bowl mix sugar and cinnamon together, set aside. When cooking is complete remove containers, stir fig compote and flip pears and evenly sprinkle with cinnamon sugar. Re-insert containers to unit.
- 7 Select **ZONE 1**, and use the dial to select **MAX CRISP**. Then press **TIME** and use the dial to set to 3 minutes. Select **ZONE 2**, and use the dial to select **BAKE**. Press **TEMP** and use the dial to set to 200°C. Then press **TIME** and use the dial to set to 3 minutes. Select **SMART FINISH** and select **START/STOP** to begin cooking.
- 8 When cooking is complete, serve the bruléed pears and fig compote with a scoop of vanilla ice cream.

Find additional recipe inspiration online



SMART FINISH

TOASTED BAGUETTE WITH BAKED CAMEMBERT AND GRAPES

BEGINNER RECIPE ●○○

COOK: 15 MINUTES



MATCH COOK

GRILLED CHEESE AND ONION TOASTIE WITH GARLIC ROASTED TOMATOES

BEGINNER RECIPE ●○○

COOK: 10 MINUTES



MATCH COOK

AUBERGINE PARMIGIANA & CHICKEN PARMIGIANA

BEGINNER RECIPE ●○○

COOK: 20 MINUTES



SMART FINISH

ROAST BEEF WITH HORSERADISH POTATOES & CABBAGE

BEGINNER RECIPE ●○○

COOK: 38 MINUTES



SMART FINISH

STUFFED CHICKEN WRAPPED IN BACON & ROASTED VEGETABLES

INTERMEDIATE RECIPE ●●○

COOK: 35 MINUTES



Scan here
for more recipes.



Air Fry Cooking Chart

Cook time is the same if using single or dual zone

Use these cook times as a guide, adjusting to your preference.



INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP	COOK TIME	INTERACTION
FRESH VEGETABLES						
Asparagus	1 bunch (200g)	Whole, stems trimmed	1 Tbsp oil	200°C	6-10 mins	Toss half way
Peppers	2 peppers	Whole	1 Tbsp oil	200°C	16 mins	Toss half way
Broccoli	400g	Cut in 2.5cm florets	1 Tbsp oil	200°C	9 mins	Toss half way
Butternut squash	500-750g	Cut in 2.5cm pieces	1 Tbsp oil	200°C	20-25 mins	Toss half way
Carrots	500g	Peeled, cut in 1.5cm pieces	1 Tbsp oil	200°C	13-16 mins	Toss half way
Cauliflower	600g	Cut in 2.5cm florets	1 Tbsp oil	200°C	15-20 mins	Toss half way
Corn on the cob	2 ears	Whole ears, husks removed	1 Tbsp oil	200°C	12-15 mins	Toss half way
Courgette	500g	Cut in 1.5cm rounds	1 Tbsp oil	200°C	15-18 mins	Toss half way
Fine green beans	300g	Trimmed	1 Tbsp oil	200°C	8 mins	Toss half way
Kale (for crisps)	100g	Torn in pieces, stems removed	1 Tbsp oil	150°C	8 mins	Toss half way
Mushrooms	225g	Rinsed, cut in quarters	1 Tbsp oil	200°C	7 mins	Toss half way
Potatoes, white e.g. King Edward, Maris Piper or Russet	450g	Hand-cut chips*, thin	2-3 Tbsp oil	200°C	20-24 mins	Toss half way
	450g	Hand-cut chips*, thick	2-3 Tbsp oil	200°C	23-26 mins	Toss half way
	4 whole (200g each)	Pierced with fork 3 times	None	200°C	45 mins	Turn half way
Potatoes, sweet	750g	Cut in 2.5cm pieces	1 Tbsp oil	200°C	15-20 mins	Toss half way
	4 whole (225g each)	Pierced with fork 3 times	1 Tbsp oil	200°C	30-35 mins	Toss half way
FRESH POULTRY						
Chicken breasts	2 breasts (175g each)	None	Brushed with oil	200°C	18-22 mins	Turn half way
Chicken thighs	4 thighs (150-170g each)	Bone in	Brushed with oil	200°C	22-28 mins	Turn half way
	4 thighs (100-120g each)	Boneless	Brushed with oil	200°C	15-18 mins	Turn half way
Chicken wings	1kg	Drumettes & flats	1 Tbsp oil	200°C	30-33 mins	Toss 2-3 times during cooking

*After cutting potatoes, allow uncooked chips to soak in cold water for at least 30 minutes to remove unnecessary starch. Pat chips dry. The drier the chips, the better the results.

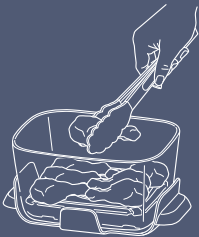
IMPORTANT: Always install the crisper plate before cooking to ensure proper air circulation and even, crispy results.

The Flip reminder helps you get even, crispy results

Max Crisp

FLIP

Get notified partway through cooking (once for shorter cook times and twice for longer ones) so you can shake or flip your food with silicone-tipped tongs for more even, crispy results.



Scan here for more recipes.



Air Fry Cooking Chart, continued

Use these cook times as a guide, adjusting to your preference.

Cook time is the same if using single or dual zone



INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP	COOK TIME	INTERACTION
FRESH FISH & SEAFOOD						
Cod fillets	2 fillets (120g each)	None	Brushed with oil	200°C	8-10 mins	Turn half way
Prawns	200g	Whole, peeled, tails on	1 Tbsp oil	200°C	3-4 mins	Turn half way
Salmon fillets	2 fillets (120g each)	None	Brushed with oil	200°C	8-10 mins	None
FRESH BEEF						
Burgers	2 patties (160g each)	2.5cm thick	None	190°C	12-15 mins	Turn half way
Steaks	1 steak (200g)	Whole	Brushed with oil	200°C	8-12 mins	Turn half way
FRESH PORK						
Pork chops	2 thick-cut, bone-in chops (250g each)	None	Brushed with oil	200°C	18-19 mins	Turn half way
	4 boneless chops (100g each)	None	Brushed with oil	200°C	12-15 mins	Turn half way
	2 Pork Tenderloins (500g each)	None	Brushed with oil	190°C	20-27 mins	Turn half way
Sausages	6 sausages	Whole	None	200°C	14-16 mins	Turn half way
FRESH LAMB						
Lamb chops	4 chops (80g each)	None	Brushed with oil	180°C	12 mins	Turn half way

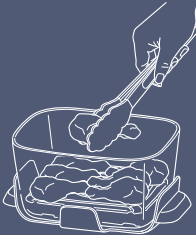
IMPORTANT: Always install the crisper plate before cooking to ensure proper air circulation and even, crispy results.

NOTE: Don't see the food you are looking for in the charts? Decrease the cook time on the packaging by 25%. For best results, check food often and increase cook time if necessary.

The Flip reminder helps you get even, crispy results

Max Crisp FLIP

Get notified partway through cooking (once for shorter cook times and twice for longer ones) so you can shake or flip your food with silicone-tipped tongs for more even, crispy results.



Scan here for more recipes.



Max Crisp Cooking Chart, Ideal for frozen foods

Cook time is the same if using single or dual zone



Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP	COOK TIME	INTERACTION
FROZEN FOODS						
French fries	500g	None	None	MAX CRISP	14-16 mins	Toss 2-3 times during cooking
Fish fingers	8 (225g)	None	None	MAX CRISP	8-12 mins	Turn half way
Onion Rings	300g	None	None	MAX CRISP	7-8 mins	Toss 2-3 times during cooking
Prawn tempura	8 prawns (140g)	None	None	MAX CRISP	7-9 mins	Toss 2-3 times during cooking
Vegan nuggets	14 (320g)	None	None	MAX CRISP	8-10 mins	Toss 2-3 times during cooking
Burgers	patties (80g each)	Turn halfway	None	MAX CRISP	10-14 mins	Turn half way
Chicken nuggets	300g	None	None	MAX CRISP	10-12 mins	Toss 2-3 times during cooking
Hash browns	6	None	None	MAX CRISP	8-10 mins	Turn half way
Potato wedges	500g	None	None	MAX CRISP	14-16 mins	Toss 2-3 times during cooking

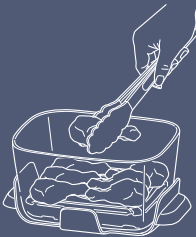
NOTE: *There is no temperature adjustment available or necessary when using the Max Crisp function.*

IMPORTANT: *Always install the crisper plate before cooking to ensure proper air circulation and even, crispy results.*

The Flip reminder helps you get even, crispy results



Get notified partway through cooking (once for shorter cook times and twice for longer ones) so you can shake or flip your food with silicone-tipped tongs for more even, crispy results.



Scan here for more recipes.



Dehydrate Chart

INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
FRESH FRUITS & VEGETABLES			
Apples	Core removed, cut in 3mm slices, rinsed in lemon water, patted dry	60°C	7-8 hours
Bananas	Peeled, cut in 3mm slices	60°C	8-10 hours
Ginger root	Cut in 3mm slices	60°C	6 hours
Mangoes	Peeled, cut in 3mm slices, pit removed	60°C	6-8 hours
Mushrooms	Cleaned with soft brush (do not wash)	60°C	6-8 hours
Pineapple	Peeled, cored, cut in 3mm - 1.25cm slices	60°C	6-8 hours
Strawberries	Cut in half or in 1.25cm slices	60°C	6-8 hours
Tomatoes	Cut in 3mm slices or grated; steam if planning to rehydrate	60°C	6-8 hours
FRESH MEAT, POULTRY, FISH			
Beef jerky	Cut in 6mm slices, marinated overnight	70°C	5-7 hours
Chicken jerky	Cut in 6mm slices, marinated overnight	70°C	5-7 hours

TIP: Place the selected food on the crispier plate in a single layer. Do not overcrowd, and leave space between each piece.

Using DualZone Technology: SMART FINISH

Now you can cook two different foods with two different cook times, and watch as they finish at the same time. Simply program each zone and let the **SMART FINISH** feature do the rest. The unit will beep at the start and end of cook times.

IMPORTANT: *Always install the crisper plate before cooking to ensure proper air circulation and even, crispy results.*

NOTE: *For all recipes in this chart, season with salt and pepper as desired.*

SET BOTH ZONES AND USE SMART FINISH				
RECIPE	AMOUNT	MIX OR COMBINE THESE INGREDIENTS	FUNCTION	TEMP/TIME
Fish Cakes	2 fish cakes	Brush with melted butter	Air Fry	200°C 15 minutes
Balsamic Roasted Tomatoes	500g cherry tomatoes	60ml balsamic vinegar 1 Tbsp vegetable oil	Roast	200°C 12 minutes
Honey Sage Pork Chops	2-3 boneless pork chops (100g each)	1 Tbsp vegetable oil 1 Tbsp honey, 1/2 teaspoon dried sage	Roast	200°C 12-15 minutes
Cajun Potatoes	4 medium potatoes, diced	2 Tbsp vegetable oil 2 Tbsp Cajun seasoning	Air Fry	200°C 30 minutes
Green Beans with Almonds	500g green beans, trimmed	2 Tbsp vegetable oil 60g sliced almonds	Air Fry	200°C 8-10 minutes
Miso Glazed Salmon	3 salmon fillets (120g each)	2 Tbsp miso paste, 1 teaspoon vegetable oil Rub onto salmon	Air Fry	200°C 10 minutes
Honey Hazelnut Brussel Sprouts	500g Brussel sprouts, cut in half	2 Tbsp vegetable oil, 60ml honey, 60g chopped hazelnuts	Air Fry	200°C 23 minutes
Buffalo Chicken Thighs	4 boneless skin-on chicken thighs (100-120g each)	240ml buffalo sauce, toss with chicken	Air Fry	200°C 18 minutes
Plant Based "Meat" Burger	4 125g burgers	1 Tbsp minced garlic, 1 Tbsp minced onion	Air Fry	190°C 15 minutes
Mediterranean Cauliflower	1 head cauliflower, cut in 1.5cm florets	120ml tahini, 2 Tbsp vegetable oil	Air Fry	200°C 17 minutes
French Fries	500g French fries	Season as desired	MAX CRISP	240°C 16 minutes
Corn on the cob	4 Cobettes	Brush with melted butter	Roast	200°C 15 minutes

NOTE: *For best results, start checking food 2 minutes before cook time is complete. Stop cooking at any time if the desired level of crispiness has been achieved, but make sure any foods have reached a food-safe temperature.*

NINJA
CRISPi **Dual**
Zone
2-BASKET GLASS AIR FRYER

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