

# NINJA®

## AF160UK

### INSTRUCTIONS

## AIR FRYER MAX



ninjakitchen.eu

# THANK YOU

for purchasing the Ninja® Air Fryer Max



## REGISTER YOUR PURCHASE

- [ninjakitchen.eu](http://ninjakitchen.eu)
- Scan QR code using mobile device

## RECORD THIS INFORMATION

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

## TECHNICAL SPECIFICATIONS

Voltage: 220-240V~, 50-60Hz  
Watts: 1750W

**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.

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## PRODUCT REGISTRATION

Please visit [registeryourninja.eu](http://registeryourninja.eu) or call 0800 862 0453 to register your new Ninja® product within 28 days of purchase. You will be asked to provide the store name, date of purchase, and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering, you acknowledge you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

# IMPORTANT SAFEGUARDS

## HOUSEHOLD USE ONLY

Read all instructions before using your Ninja® Air Fryer Max.

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** To eliminate a choking hazard for young children, remove and discard the protective cover fitted on the power plug of this appliance.
- 4** Children shall not play with the appliance.
- 5** **NEVER** use electrical socket below counter.
- 6** **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 7** **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.
- 8** To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the ceramic-coated pan provided .
- 9** 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.
- 10** **ALWAYS** ensure the appliance is properly assembled before use.
- 11** **DO NOT** cover the air intake vent or air socket vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 12** Before placing removable ceramic-coated pan into the main unit, ensure pan and unit are clean and dry by wiping with a soft cloth.
- 13** 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.
- 14** Intended for worktop use only. Ensure the surface is level, clean and dry. **DO NOT** move the appliance when in use.
- 15** **DO NOT** place the appliance near the edge of a worktop during operation.
- 16** **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.
- 17** When using this appliance, provide adequate space above and on all sides for air circulation.
- 18** **ALWAYS** ensure pan is properly closed before operating.
- 19** **DO NOT** use the appliance without the removable ceramic-coated cooking pan installed.
- 20** **DO NOT** use this appliance for deep-frying.

- 21** **DO NOT** place appliance on hot surfaces or near a hot gas or electric burner or in a heated oven.
- 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 pan and crisper plate become extremely hot during the cooking process. Avoid physical contact while removing the pan or plate from the appliance. **ALWAYS** place pan or plate on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 29** Cleaning and user maintenance shall not be made 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.



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.



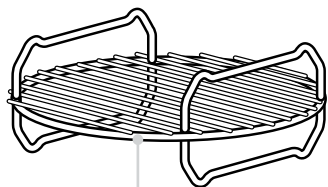
Take care to avoid contact with hot surface. Always use hand protection to avoid burns.



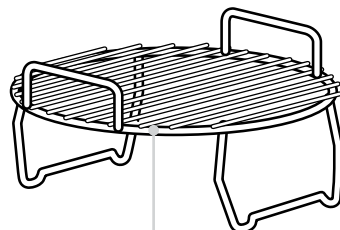
For indoor and household use only.

## SAVE THESE INSTRUCTIONS

## PARTS & ACCESSORIES



Mid-Level Rack  
(not included with all models)



Grill Rack  
(not included with all models)

Air Intake Vent



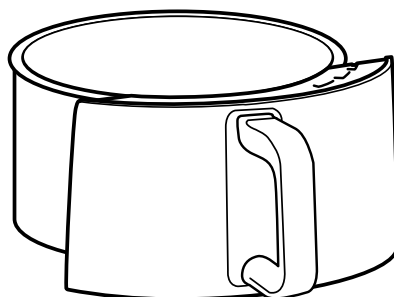
Main Unit  
(power cord not shown)

Air Outlet Unit  
(located on back)

Control Panel



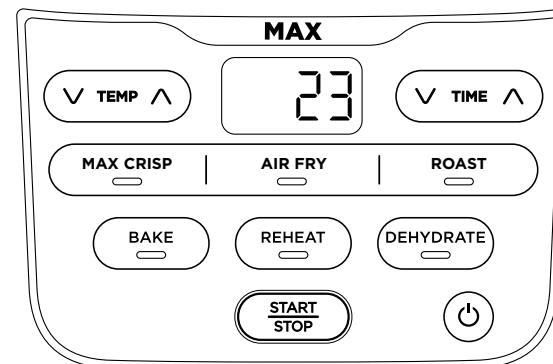
Ceramic-Coated  
Crisper Plate



Ceramic-Coated  
Pan

To order additional parts and accessories, visit [ninjakitchen.eu](http://ninjakitchen.eu) or contact Customer Service at 0800 862 0453

## GETTING TO KNOW YOUR AIR FRYER



When setting time, the digital display shows HH:MM.  
Display currently reads 23 minutes.

### FUNCTION BUTTONS

**MAX CRISP:** Use to give frozen foods extra crispiness and crunch with little to no oil.

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

**ROAST:** Use the unit as a roaster oven for tender meats, vegetables and more.

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

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

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

### OPERATING BUTTONS

**TEMP arrows:** Use the up and down TEMP arrows to adjust the cook temperature in any function except Max Crisp before or during cooking.

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

**START/STOP button:** After selecting the time and temperature, start cooking by pressing the START/STOP button. You can stop cooking at any time by pressing the button again.

**POWER button:** The Power button shuts off the unit and stops all cooking modes.

**NOTE:** After 10 minutes with no interaction with the control panel, the unit will enter standby mode. The Power button will be dimly lit.

### BEFORE FIRST USE

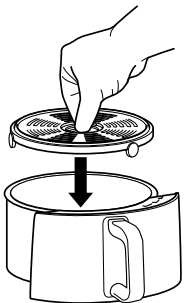
- 1 Remove and discard all packaging material, promotional labels, and tape from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the ceramic-coated pan, crisper plate, and accessories in hot, soapy water, then rinse and dry thoroughly. **NEVER** clean the main unit in the dishwasher.

# USING THE COOKING FUNCTIONS

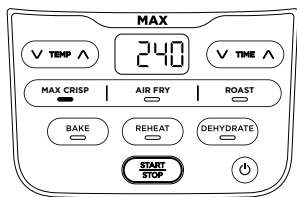
To turn on the unit, first plug the power cord into a wall socket. Press the power button (⏻).

## Max Crisp

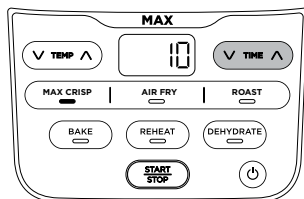
- 1 Ensure the crisper plate is in the pan.



- 2 Press the MAX CRISP button. The default temperature setting will display. The temperature cannot be adjusted in the Max Crisp function.



- 3 Press the TIME up and down arrow buttons to set your desired cook time.

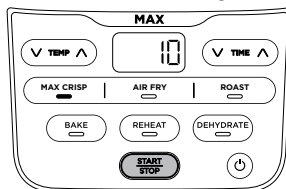


**NOTE:** For best results, let the unit preheat for 3 minutes before adding ingredients.

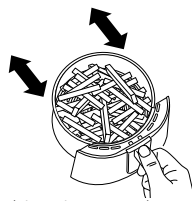
- 4 Add ingredients to the pan. Insert the pan in the unit.



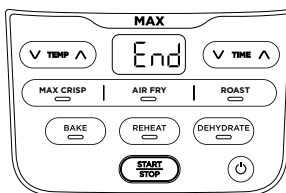
- 5 Press START/STOP to begin cooking.



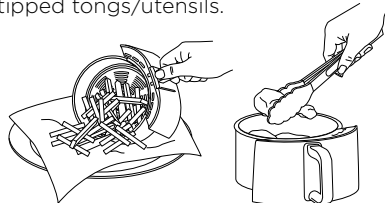
**NOTE:** To toss the ingredients during cooking, remove the pan and shake back and forth. The unit will automatically pause when the pan is removed. Reinsert the pan and cooking will resume.



- 6 When cooking is complete, the unit will beep and End will appear on the control panel display.

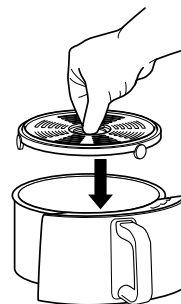


- 7 Remove ingredients by tipping them out or by using oven gloves or silicone-tipped tongs/utensils.

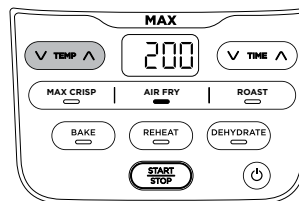


## Air Fry

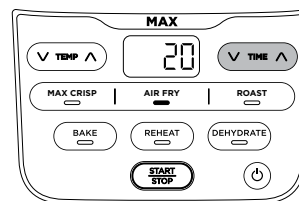
- 1 Ensure the crisper plate is in the pan.



- 2 Press the AIR FRY button. The default temperature setting will display. Use the TEMP up and down arrow buttons to set your desired temperature.



- 3 Press the TIME up and down arrow buttons to set your desired cook time.

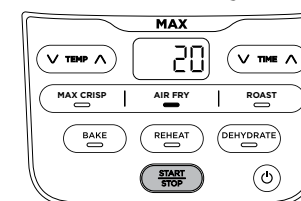


**NOTE:** For best results, let the unit preheat for 3 minutes before adding ingredients.

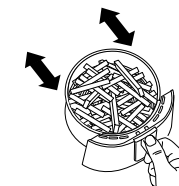
- 4 Add ingredients to the pan. Insert the pan in the unit.



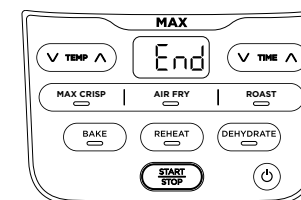
- 5 Press START/STOP to begin cooking.



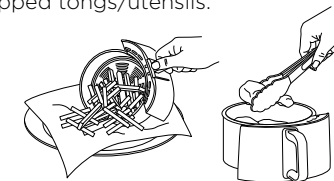
**NOTE:** To toss the ingredients during cooking, remove the pan and shake back and forth. The unit will automatically pause when the pan is removed. Reinsert the pan and cooking will resume.



- 6 When cooking is complete, the unit will beep and End will appear on the control panel display.



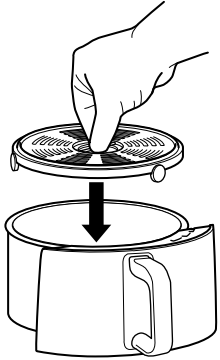
- 7 Remove ingredients by tipping them out or by using oven gloves or silicone-tipped tongs/utensils.



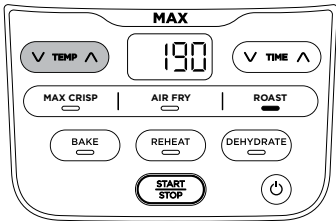
# USING THE COOKING FUNCTIONS - CONT

## Roast

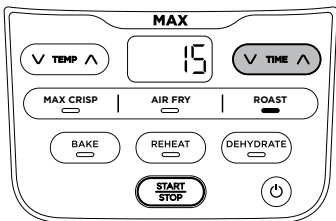
- 1 Ensure the crisper plate is in the pan if needed.



- 2 Press the ROAST button. The default temperature setting will display. Press the TEMP up and down arrow buttons to set your desired temperature.

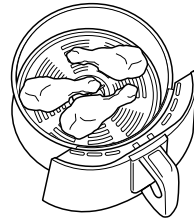


- 3 Press the TIME up and down arrow buttons to set your desired cook time.

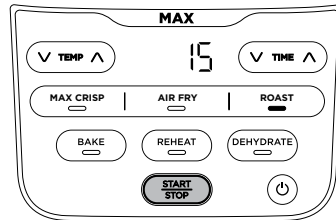


**NOTE:** For best results, let the unit preheat for 3 minutes before adding ingredients.

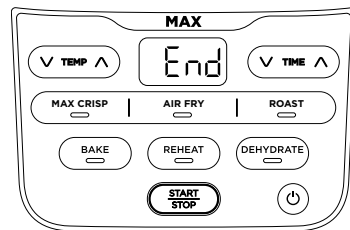
- 4 Add ingredients to the pan. Insert the pan in the unit.



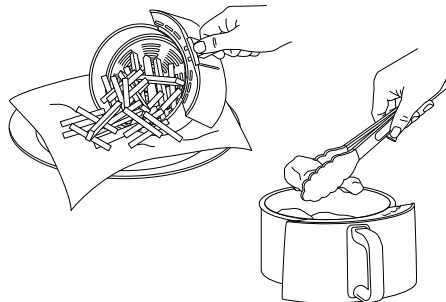
- 5 Press START/STOP to begin cooking.



- 6 When cooking is complete, the unit will beep and End will appear on the control panel display.

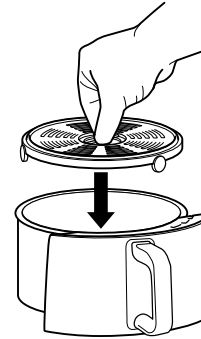


- 7 Remove ingredients by tipping them out or by using oven gloves or silicone-tipped tongs/utensils.



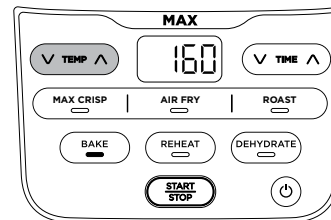
## Bake

- 1 Ensure the crisper plate is in place if needed. If using a baking dish, the crisper plate is not needed.

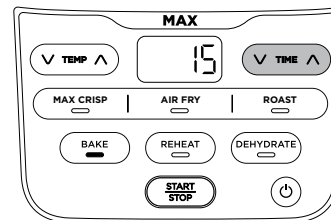


- 2 Press the BAKE button. The default temperature setting will display. Press the TEMP up and down arrow buttons to set your desired temperature.

**NOTE:** To convert recipes from your conventional oven, reduce the temperature of the Air Fryer by 10°C. Check food frequently to avoid overcooking.

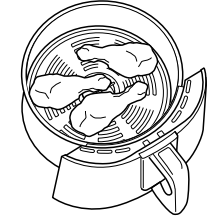


- 3 Press the TIME up and down arrow buttons to set your desired cook time.

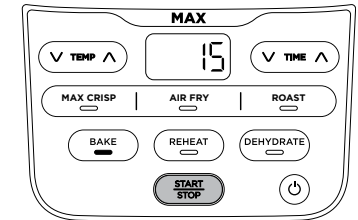


**NOTE:** For best results, let the unit preheat for 3 minutes before adding ingredients.

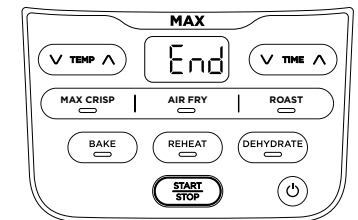
- 4 Add ingredients to the pan. Insert the pan in the unit.



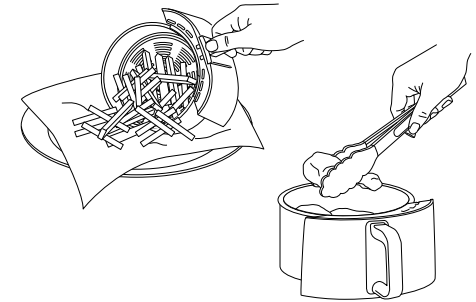
- 5 Press START/STOP to begin cooking.



- 6 When cooking is complete, the unit will beep and End will appear on the control panel display.



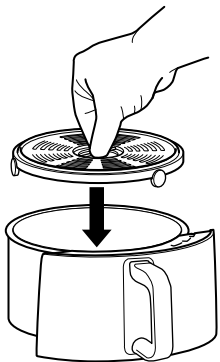
- 7 Remove ingredients by tipping them out or by using oven gloves or silicone-tipped tongs/utensils.



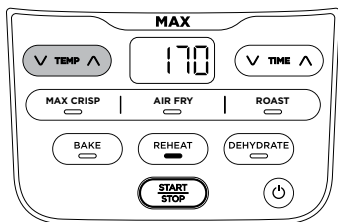
## USING YOUR AIR FRYER - CONT.

### Reheat

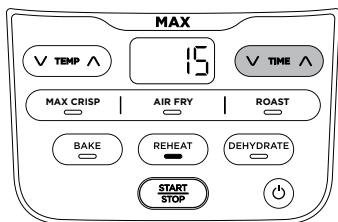
- 1 Ensure the crisper plate is in the pan.



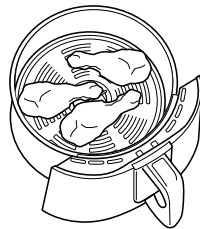
- 2 Press the REHEAT button. The default temperature setting will display. Press the TEMP up and down arrow buttons to set your desired temperature.



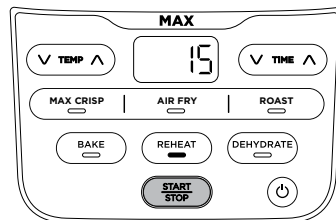
- 3 Press the TIME up and down arrow buttons to set the reheating time.



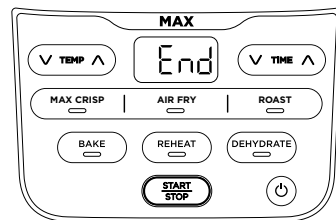
- 4 Add ingredients to the pan. Insert the pan in the unit.



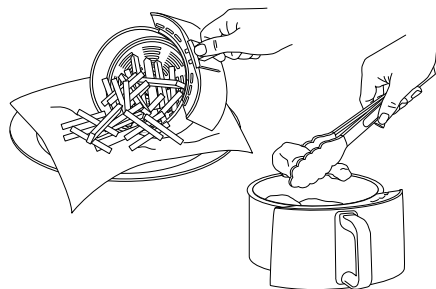
- 5 Press START/STOP to begin reheating.



- 6 When reheating is complete, the unit will beep and End will appear on the control panel display.



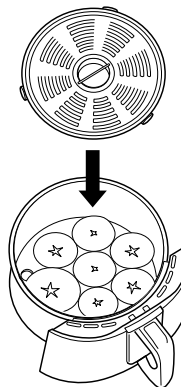
- 7 Remove ingredients by tipping them out or by using oven gloves or silicone-tipped tongs/utensils.



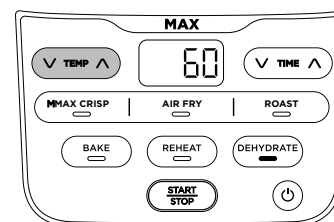
## USING YOUR AIR FRYER - CONT.

### Dehydrate

- 1 Place your first layer of ingredients in the bottom of the pan. Then install the crisper plate inside the pan and set a second layer of ingredients on the crisper plate.

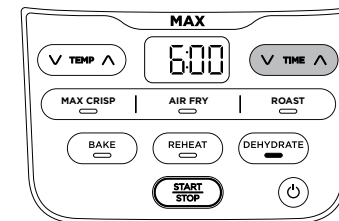


**NOTE:** You can increase your dehydrating capacity with the mid-level rack. If the rack is not included with your model, it is available for purchase at [ninjakitchen.eu](http://ninjakitchen.eu).

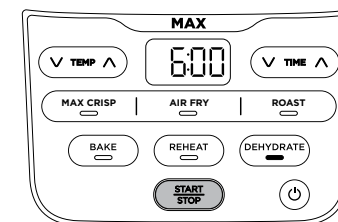


- 2 Insert the pan in the unit.
- 3 Press the DEHYDRATE button. The default temperature will display. Use the TEMP up and down arrow buttons to set your desired temperature.

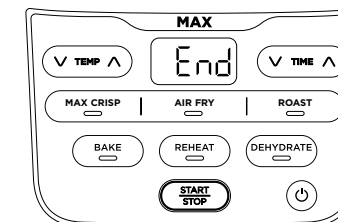
- 4 Press the TIME up and down arrow buttons to set your desired dehydrating time.



- 5 Press START/STOP to start dehydrating.



- 6 When dehydrating is complete, the unit will beep and End will appear on the control panel display.



## CLEANING & MAINTENANCE

### Cleaning Your Air Fryer

**NOTE: NEVER** immerse the main unit in water or any other liquid. **NEVER** clean the main unit in a dishwasher.

The unit should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall socket before cleaning.
- 2 To clean the main unit and the control panel, wipe them clean with a damp cloth. Do not use a scouring pad.

## HELPFUL TIPS

- 1 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the pan with no overlapping. If ingredients are overlapping, make sure to shake them halfway through the set cook time.
- 2 Cook time and temperature can be adjusted at any time during cooking. Simply press the up and down TIME or TEMP arrows to adjust the time or temperature.
- 3 To convert recipes from your conventional oven, reduce the temperature of the Air Fryer by 10°C. Check food frequently to avoid overcooking.
- 4 We recommend 3 minutes of preheating. You can use the built-in timer to set a 3-minute countdown.
- 5 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.
- 6 The crisper plate elevates ingredients in the pan so air can circulate under and around them for even, crisp results.
- 7 After a cooking function is selected, you can press the START/STOP button to begin cooking immediately. The unit will run at the default temperature and time.
- 8 For best results, remove food immediately after the cook time is complete to avoid overcooking.
- 9 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.
- 10 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 internal temperature of foods. After the cook time is complete, remove food immediately to avoid overcooking.
- 3 The pan, crisper plate, and any accessories can be washed in the dishwasher.
- 4 If food residue is stuck on the crisper plate or pan, place them in a sink filled with warm, soapy water and allow to soak.
- 5 Air-dry or towel-dry all parts after use.

## TROUBLESHOOTING GUIDE

- **Why won't the temperature go any higher?**  
The max temperature is 240°C for Max Crisp. The max temperature is 200°C for all other functions.
- **How long does it take to preheat, and how will I know when it's done?**  
We recommend 3 minutes of preheating. To preheat, select desired function and temperature, set time to 3 minutes, and press Start/Stop
- **Should I add the ingredients before or after preheating?**  
For best results, let the unit preheat for 3 minutes before adding ingredients.
- **When should I use Max Crisp instead of Air Fry?**  
For best results, use Max Crisp when cooking prepackaged frozen foods such as french fries or chicken nuggets.
- **Do I need to defrost frozen foods before air frying?**  
It depends on the food. Follow package instructions.
- **How do I pause the countdown?**  
The countdown timer will pause automatically when you remove the pan from the unit. Pressing Start/Stop during cooking will stop the cooking function and reset the timer.
- **Is the pan safe to put on my worktop?**  
The pan will heat during cooking. Use caution when handling, and place on heat-safe surfaces only.
- **How do I know when to use the crisper plate?**  
Use the crisper plate when you want food to come out crispy. The plate elevates the food in the pan so that air can flow under it to cook ingredients evenly.
- **My food didn't cook.**  
Make sure the pan is fully inserted during cooking. For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the pan with no overlapping. Shake to toss loose ingredients for consistent crispiness. Cook time and temperature can be adjusted at any time during cooking. Simply press the TIME or TEMP buttons and rotate the dial.
- **My food is over-cooked.**  
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 toothpicks to secure loose lightweight food, like the top slice on a sandwich.
- **Can I air fry fresh battered ingredients?**  
Yes, but use the proper breaded coating technique. It is important to coat foods first with flour, then with egg, and then with bread crumbs. Be sure to press the bread crumbs onto the food so they stick in place. Loose coating may be blown off by the unit's powerful fan.
- **Why is the unit beeping?**  
The cooking function is complete.
- **The screen went black.**  
The unit is in standby mode. Press the power button to turn it back on.
- **An "E" message appears on display screen.**  
The unit is not functioning properly. Please contact Customer Service at 0800 862 0453.



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



This appliance complies with the WEEE Directive (2012/19/EU).

This marking indicates this product should not be disposed of with other household wastes throughout the EU. 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.

This appliance complies with the EMC Directive (2014/30/EU), Low Voltage Directive (2014/35/EU), and the RoHS Directive (2011/65/EU).

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