NINJA®

AF170
Series

OWNER'S GUIDE

EZVIEW AIR FRYER MAX XL



THANK YOU
for purchasing the Ninja® EzView Air Fryer Max XL

REGISTER YOUR PURCHASE

registeryourninja.com

Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V~ 60Hz

Watts: 1750W

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

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

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

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 **DO NOT** place appliance on host surfaces, near hot gas or electric burner, in a heated oven, or on a stovetop.

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 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 nonstick-coated basket 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 socket vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.

13 Before placing removable ceramic-coated basket into the main unit, ensure basket 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.

15 **DO NOT** place the appliance near the edge of a worktop during operation.

17 **DO NOT** use accessory attachments not recommended or sold by SharkNinja. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.

18 When using this appliance, provide adequate space above and on all sides for air circulation.

19 **ALWAYS** ensure basket is properly closed before operating.

20 **DO NOT** use the appliance without the removable nonstick-coated cooking basket installed.

21 **DO NOT** use this appliance for deep-frying.

22 **DO NOT** place appliance on hot surfaces or near a gas or electric stovetop burner, or on a ceramic stovetop, or electric coil stovetop.

23 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.

24 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.

25 Should the unit emit black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.

26 **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.

27 Extreme caution must be used when the appliance contains hot food. Improper use may result in personal injury.

28 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.

29 The basket and crisper plate become extremely hot during the cooking process. Avoid physical contact while removing the basket or plate from the appliance. **ALWAYS** place basket or plate on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.

30 Cleaning and user maintenance shall not be made by children.

31 To disconnect, turn 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 for storage.

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

33 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

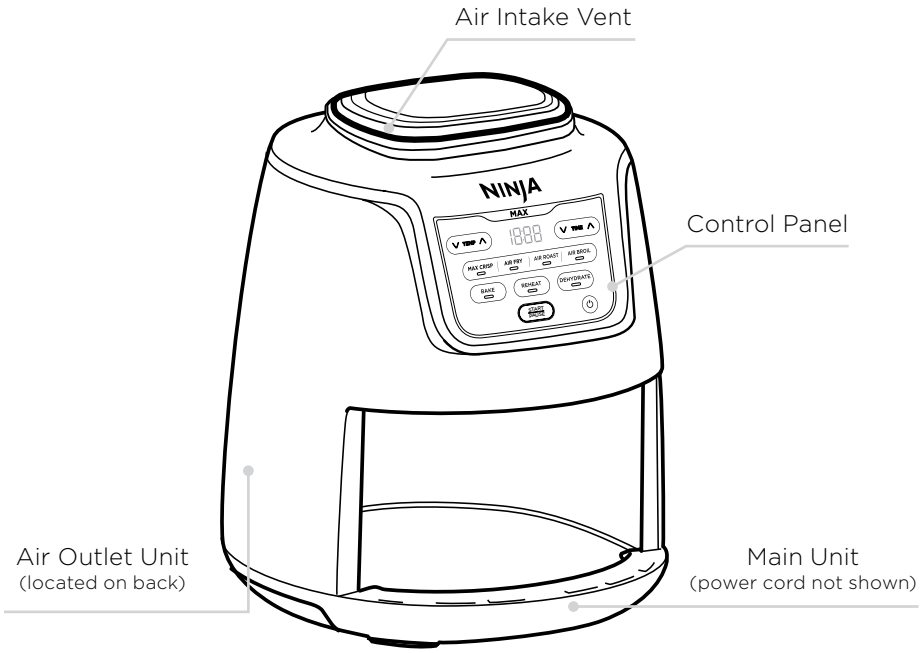
34 This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** attempt to modify the plug in any way.

35 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

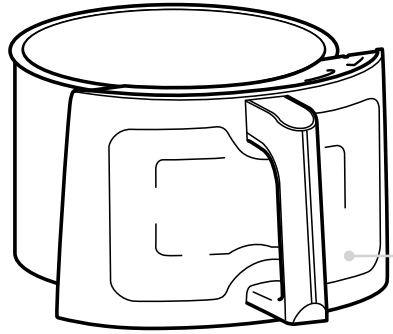
	Indicates to read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Take care to avoid contact with hot surface. Always use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

SAVE THESE INSTRUCTIONS

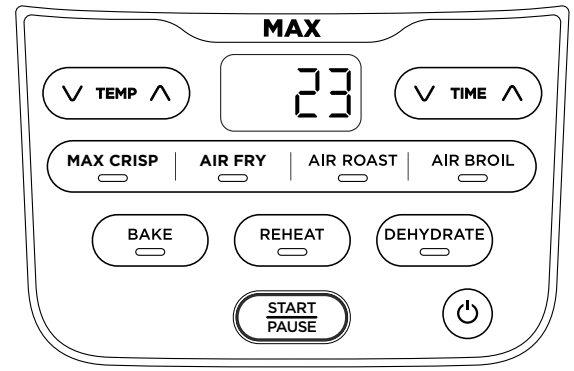
PARTS & ACCESSORIES







GETTING TO KNOW YOUR EZVIEW AIR FRYER



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

*Not all functions are included on every model.

FUNCTION BUTTONS

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

AIR FRY: Use to give food crispiness and crunch with little to no oil.

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

AIR BROIL: Use to caramelize and brown food.

BAKE: Create decadent 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/PAUSE button: After selecting the time and temperature, start cooking by pressing the START/PAUSE button. You can pause 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 nonstick basket, crisper plate, and accessories in hot, soapy water, then rinse and dry thoroughly. **NEVER** clean the main unit in the dishwasher.

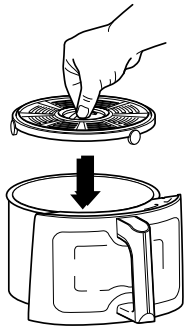
USING YOUR EZVIEW AIR FRYER

USING THE COOKING FUNCTIONS

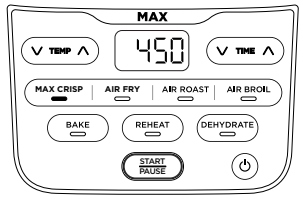
To turn on the unit, first plug the power cord into a wall outlet. Press the power button ⏻.

Max Crisp

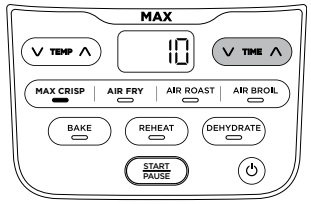
1 Install the crisper plate in the basket.



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

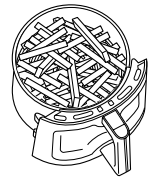


3 Press the TIME up and down arrow buttons to set the cook time.

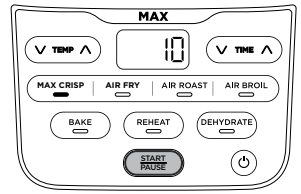


NOTE: For best results, let the unit preheat for 3 minutes before adding ingredients.

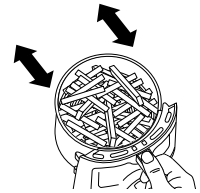
4 Add ingredients to the basket. Insert the basket in the unit.



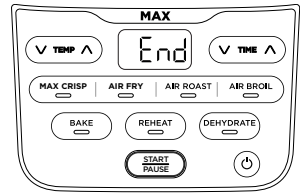
5 Press START/PAUSE to begin cooking.



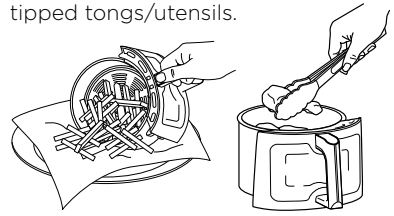
6 To toss ingredients during cooking, first press START/PAUSE to pause cooking, then remove basket and shake it back and forth. Reinsert basket and press START/PAUSE to resume cooking.



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

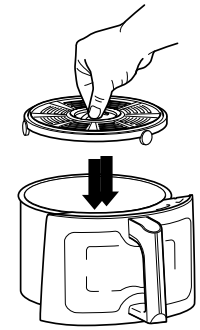


8 Remove ingredients by dumping them out or using oven mitts or silicone-tipped tongs/utensils.

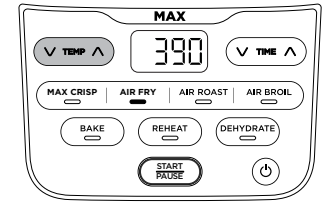


Air Fry

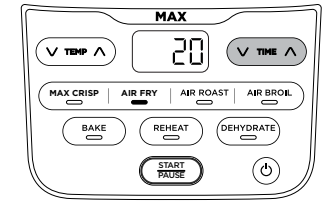
1 Install the crisper plate in the basket.



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.

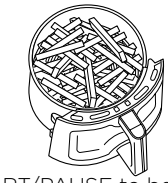


3 Press the TIME up and down arrow buttons to set the cook time.

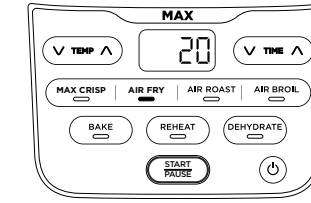


NOTE: For best results, let the unit preheat for 3 minutes before adding ingredients.

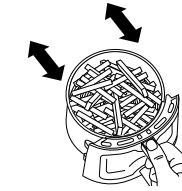
4 Add ingredients to the basket. Insert the basket in the unit.



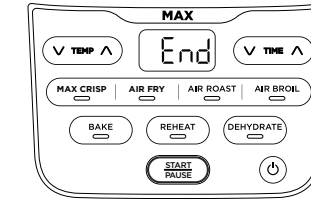
5 Press START/PAUSE to begin cooking.



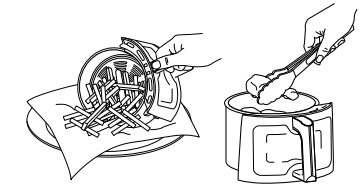
6 To toss ingredients during cooking, first press START/PAUSE to pause cooking, then remove basket and shake it back and forth. Reinsert basket and press START/PAUSE to resume cooking.



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



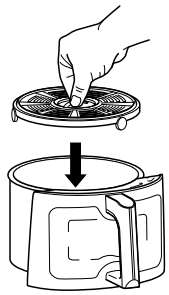
8 Remove ingredients by dumping them out or using oven mitts or silicone-tipped tongs/utensils.



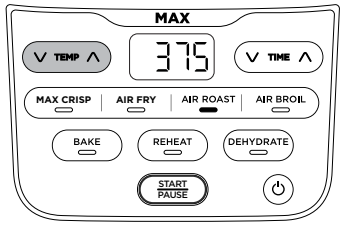
USING YOUR EZVIEW AIR FRYER – CONT.

Air Roast

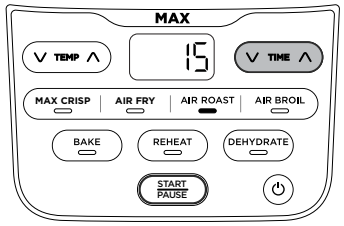
1 Install the crisper plate in the basket if needed.



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

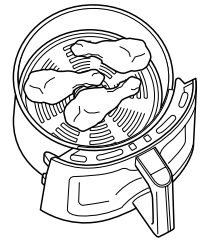


3 Press the TIME up and down arrow buttons to set the cook time.

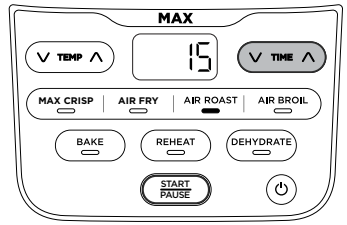


NOTE: For best results, let the unit preheat for 3 minutes before adding ingredients.

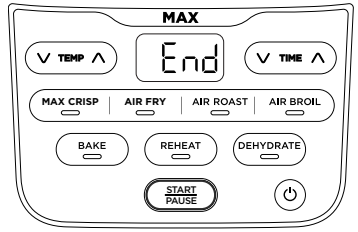
4 Add ingredients to the basket. Insert the basket in the unit.



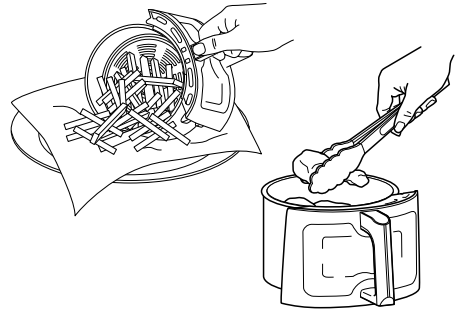
5 Press START/PAUSE to begin cooking.



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



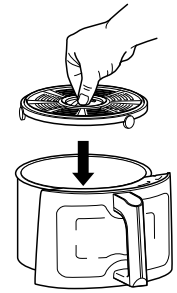
7 Remove ingredients by dumping them out or using oven mitts or silicone-tipped tongs/utensils.



NOTE: The Air Broil function and broil rack are not included on all models.

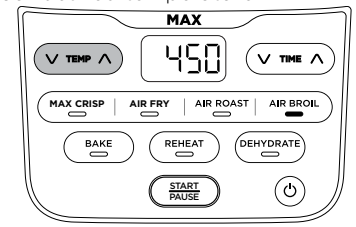
Air Broil

1 Install the crisper plate in the basket.

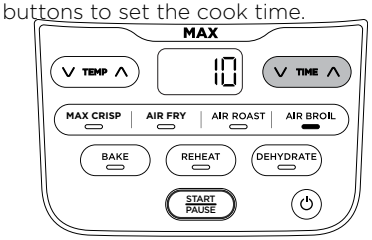


NOTE: For best results when broiling, use the broil rack. When using the broil rack, do not layer food below the rack. If the rack is not included with your model, it is available for purchase at ninjaaccessories.com

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

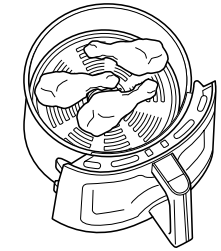


3 Press the TIME up and down arrow buttons to set the cook time.

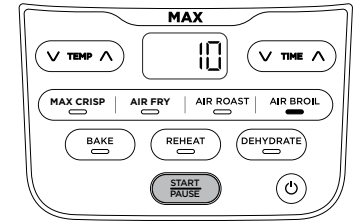


NOTE: For best results, let the unit preheat for 3 minutes before adding ingredients.

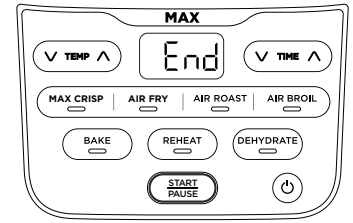
4 Add ingredients to the basket. Insert the basket in the unit.



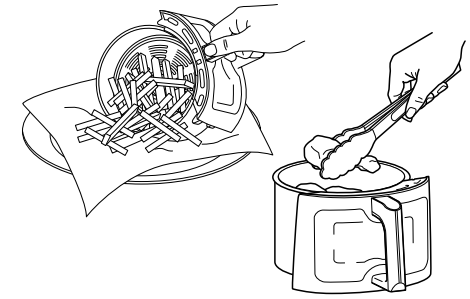
5 Press START/PAUSE to begin cooking.



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



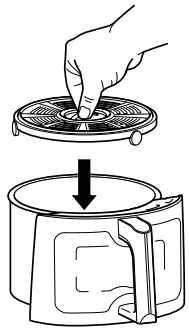
7 Remove ingredients by dumping them out or using oven mitts or silicone-tipped tongs/utensils.



USING YOUR EZVIEW AIR FRYER – CONT.

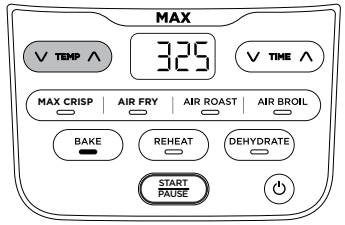
Bake

1 Install the crisper plate in the basket if needed. If using a baking dish, the crisper plate is not needed.

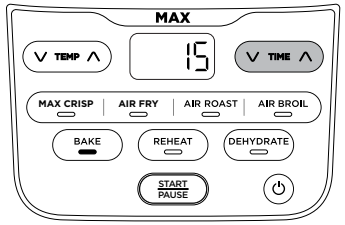


2 Press the BAKE button. The default temperature setting will display. Press the TEMP up and down arrow buttons to set your desired temperature.

NOTE: To convert recipes from a conventional oven, reduce the temperature of the air fryer by 25°F. Check food frequently to avoid overcooking.

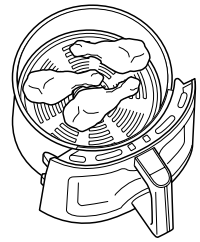


3 Press the TIME up and down arrow buttons to set the cook time.

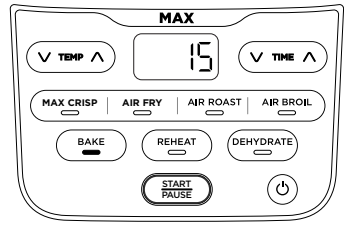


NOTE: For best results, let the unit preheat for 3 minutes before adding ingredients.

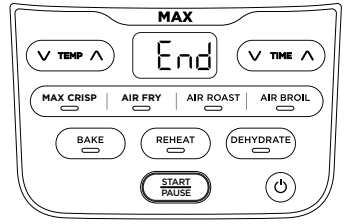
4 Add ingredients to the basket. Insert the basket in the unit.



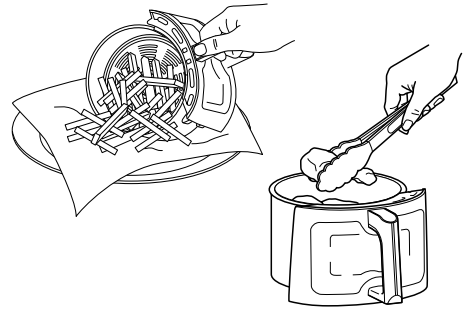
5 Press START/PAUSE to begin cooking.



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

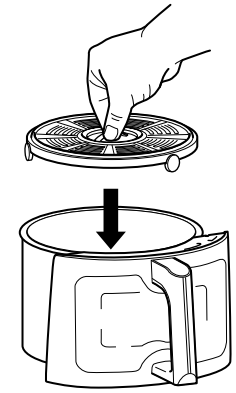


7 Remove ingredients by dumping them out or using oven mitts or silicone-tipped tongs/utensils.

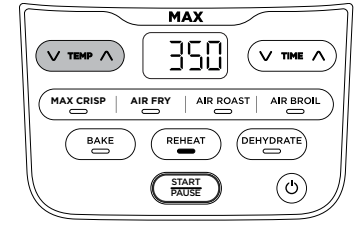


Reheat

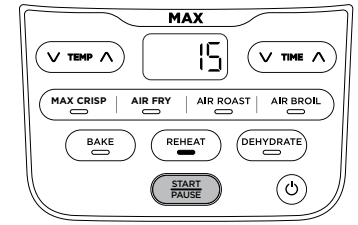
1 Install the crisper plate in the basket.



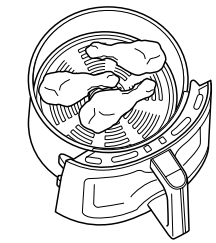
2 Press the REHEAT button. The default temperature setting will display. Press the TEMP up and down arrow buttons to set your desired temperature.



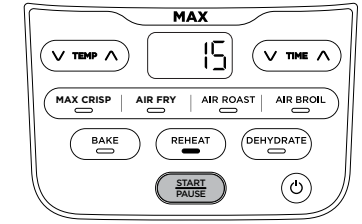
3 Press the TIME up and down arrow buttons to set the reheating time.



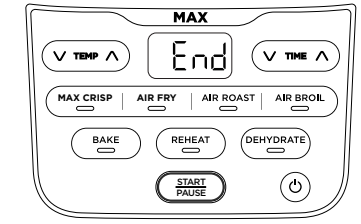
4 Add ingredients to the basket. Insert the basket in the unit.



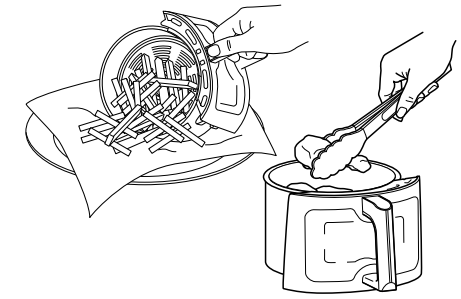
5 Press START/PAUSE to begin reheating.



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



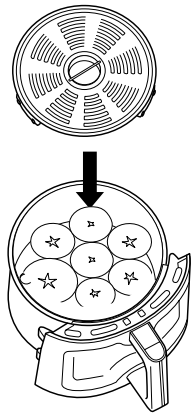
7 Remove ingredients by dumping them out or using oven mitts or silicone-tipped tongs/utensils.



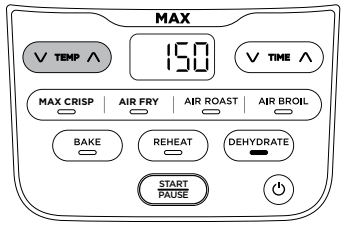
USING YOUR EZVIEW AIR FRYER – CONT.

Dehydrate

1 Place a layer of ingredients in the bottom of the basket. Then install the crisper plate in the basket and set a second layer of ingredients on the crisper plate.



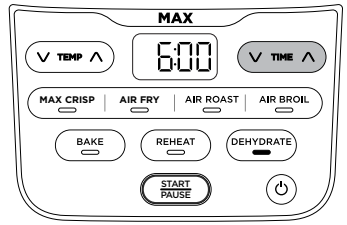
NOTE: You can increase your air fryer's dehydrating capacity with the mid-level rack. If the rack is not included with your model, it is available for purchase at ninjaaccessories.com



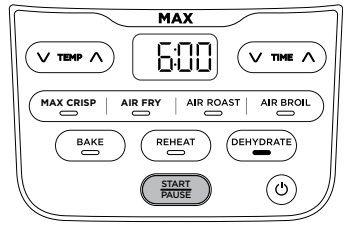
2 Insert the basket in the unit.

3 Press the DEHYDRATE button. The default temperature will display. Use the TEMP up and down arrow buttons to set your desired temperature.

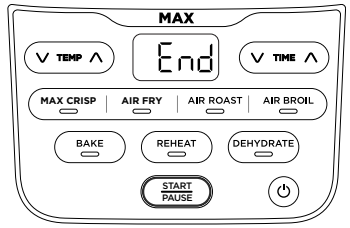
4 Press the TIME up and down arrow buttons to set the dehydrating time.



5 Press START/PAUSE to start dehydrating.



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



CLEANING YOUR AIR FRYER

The unit should be cleaned thoroughly after every use.
Unplug the unit from the wall outlet 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. **NOTE: NEVER** immerse the main unit in water or any other liquid. **NEVER** clean the main unit in a dishwasher.	**No**
Crisper Plate	The crisper plate can be washed in the dishwasher or by hand. If hand-washing, air-dry or towel-dry all parts after use.	**Yes**
Basket	The basket can be washed in the dishwasher or by hand. If hand-washing, air-dry or towel-dry all parts after use. *To extend the life of your basket, we recommend hand-washing it.	**Yes***

If food residue is stuck on the crisper plate or basket, 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 basket 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 a conventional oven, reduce the temperature of the air fryer by 25°F. 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 toothpicks.

6 The crisper plate elevates ingredients in the basket so air can circulate under and around them for consistent, crisp results.

7 For best results, remove food immediately after the cook time is complete to avoid overcooking.

8 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.

9 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 proteins. After the cook time is complete, remove food immediately to avoid overcooking.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or contact Customer Service at 1-877-646-5288.

TROUBLESHOOTING GUIDE

- **Why won't the temperature go any higher?**
  The max temperature is 450˚F for Max Crisp and Air Broil. The max temperature is 400˚F 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/PAUSE.
- **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?**
  Pressing START/PAUSE during cooking will pause the cooking function.
- **Is the basket safe to put on my countertop?**
  The basket 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 basket so that air can flow under it to cook ingredients evenly.
- **My food didn't cook.**
  Make sure the basket is fully inserted during cooking. For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the basket with no overlapping. Shake basket 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 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 toothpicks to secure loose lightweight food, like the top slide on a sandwich.
- **Can I air fry fresh 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. Be sure to press the bread crumbs onto the food so they stick in place. Loose breading 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 1-877-646-5288.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinja Operating LLC.** Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at **ninjaaccessories.com**.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit **ninjakitchen.com/support** for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of $20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at **registeryourninja.com** and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

NOTES

NOTES

SharkNinja Operating LLC
US: Needham, MA 02494
1-877-646-5288
ninjakitchen.com

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

NINJA is a registered trademark of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.

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