

PLEASE MAKE SURE TO READ THE ENCLOSED NINJA® OWNER'S GUIDE PRIOR TO USING YOUR UNIT.

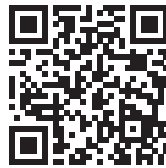


NINJA® Double Oven Pro

COUNTERTOP OVEN & AIR FRYER



2 independent ovens in the space of 1



Scan to get to
know your oven.
Explore recipes
and more.

TOP OVEN

Quartz Heat Toaster Oven

Top-of-the-line Quartz heat technology
always delivers flawless results.

BOTTOM OVEN

Convection Air

Powerful surround convection
delivers Ninja's legendary air frying,
high-temperature roasting
and precision baking.



MIX & MATCH 12 FUNCTIONS. FINISH TOGETHER WITH Smart Finish[®] Technology

Just prep your dishes, add them to the oven,
select Smart Finish, and let the Ninja Double Oven Pro do the rest.
Everything finishes at the same time for restaurant-quality meals.

TOP OVEN
BROIL | 5 MINS



Meal + Side

TOP OVEN
TOAST | 15 MINS



Appetizer + Dessert

TOP OVEN
BAKE | 20 MINS



Adult Meal + Kids Meal

BOTTOM OVEN
ROAST | 1 HR



BOTTOM OVEN
CONV. BAKE | 30 MINS



BOTTOM OVEN
MAX CRISP | 1 HR



Top & Bottom Oven functions

Based on which function you choose to make your next dish, the Ninja® Double Oven Pro will activate the appropriate heating elements and distribute the right of amount of airflow to deliver delicious, perfectly cooked results.

TOP OVEN | Quartz Heat Toaster Oven

FUNCTION	BAGEL	BROIL	BAKE	TOAST	REHEAT	KEEP WARM
						
BEST FOR	Quick, even browning on top. Bagels English muffins Hamburger buns TIP: Place bagel slices, cut-side up, on the middle of the wire rack.	Top-down heat for a crispy finish. Steaks Nachos Casserole finishing	Traditional baking with overall even cooking and light browning. Bacon Cookies	Quick, even browning on both sides. Bread Frozen waffles Frozen strudels	Gentle heat that warms food back up without drying it out. Leftovers Reduce below 180°F to use as a warmer until food is ready to serve.	Keep foods warm and ready to eat for up to two hours. Bake pan meals Casseroles

BOTTOM OVEN | Smart Air Fry Oven

AIR FRY	MAX CRISP	PIZZA	CONV. BAKE	WHOLE ROAST	AIR ROAST
					
Fast, crispy results with little to no oil. French fries (frozen or hand cut) Chicken wings or nuggets Breaded foods Small proteins & vegetables <i>See cooking charts toward the end of this guide for more information.</i>	Extra-hot air frying for extra-crispy results. Get an extra-crispy crunch with rapid heat. Great for finishing cheesy or crunchy dishes.	Cook frozen or fresh pizzas. Homemade pizza Frozen pizza TIP: Follow box instructions and add time as needed.	Convection air and more room for larger baked goods and foods. Baked goods Pies TIP: Foods cook faster when using Convection Bake. Adjust your recipe by reducing the temperature by 25°F.	Rotisserie-style results in less time. Whole chicken Prime rib roast Pork tenderloin	Steady, circulating heat for a crispy outside and juicy inside. Chicken thighs Vegetables

NOTE: When using both ovens at the same time, add a few more minutes of cook time to each recipe.

Using the racks

Use the recommended accessories for each cook function and remove any others from the oven.

We designed this oven to help you get meals on the table faster.
FOR BEST RESULTS, KEEP AN EYE ON YOUR FOOD WHILE COOKING.

KEY

Rack Levels

3

2

1

Levels not in use

Level in use

Accessories

Wire Rack x2

Bake Pan x2

Crumb Tray

Air Fry Basket

Top Oven

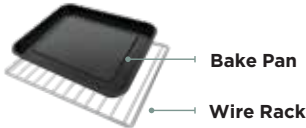
BROIL	TOAST & BAGEL	BAKE	REHEAT & KEEP WARM*

Bottom Oven

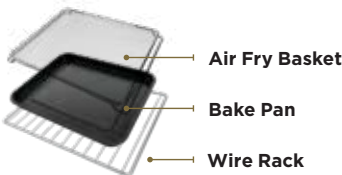
WHOLE ROAST & AIR ROAST	AIR FRY	CONV. BAKE	PIZZA	MAX CRISP
			 OR 	

*Reheat, Keep Warm and Max Crisp functions not included on all models.

How to minimize smoke



When cooking in the Top Oven, use bake pan on wire rack with greasy, drippy foods to prevent grease from falling onto the heating elements.



When cooking in the Bottom Oven with the air fry basket, use the bake pan on wire rack below to catch any food droppings and help with easier clean up.



ALWAYS USE RECOMMENDED OILS

For less smoke, use oils with a high smoke point—like canola, avocado, vegetable, or grape seed oil—instead of olive oil. If you choose to cook ingredients at a higher temperature than recommended, it may result in more smoke and food having a burnt, acrid flavor.



Cook large, fatty proteins at or below 375°F and clean accessories and inside of unit regularly.



For marinades containing sugar, honey, or other sweeteners, brush onto proteins halfway through broiling to avoid burning.

For more information, please refer to the Instruction Booklet's Cleaning & Maintenance section



NOTE: Appearance may vary by model

TOP OVEN

Using the Quartz Heat Toaster Oven

Cook at extreme speeds with quartz heating rods that keep the exterior cool while heating the inside evenly.



*Reheat and Keep Warm not included on all models.

PREHEAT FOR BEST RESULTS: Add food only when preheating is complete (up to 3 minutes after pressing START/STOP). If Smart Finish* is enabled, preheat will only occur in the oven with the longer cook time. Bake is the only Top Oven function with preheat.

- 1 Press the **POWER** button to turn the oven on or off.
- 2 Press **TOP** to enable selection of Top Oven functions with the dial. (This button will illuminate continuously when selected.) Turn the dial until the desired function is illuminated.
- 3 Press the **TEMP/SHADE** button and then turn the dial to set the cook temperature (shade darkness will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 4 Press the **TIME/SLICES** button and turn the dial to set the cook time (number of slices will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 5 Press the **START/STOP** dial to begin cooking in the Top Oven. The timer will count down immediately, except when using Bake function, which requires preheating (**PRE** will display for preheat). Press the **TIME/SLICES** button and turn the dial to add more time if needed.

NOTE: Both ovens will only finish at the same time if **Smart Finish*** is enabled.



NOTE: Appearance may vary by model

Using the Smart Air Fry Oven

Powerful surround convection delivers Ninja's legendary air frying, high-temperature roasting and precision baking.



PREHEAT FOR BEST RESULTS: Add food only when preheating is complete (up to 3 minutes after pressing START/STOP). If Smart Finish* is enabled, preheat will only occur in the oven with the longer cook time.

- 1** Press **BOTTOM** to enable selection of Bottom Oven functions with the dial. (This button will illuminate continuously when selected.) Turn the dial until the desired function is illuminated.
- 2** Press the **TEMP** button and then turn the dial to set the cook temperature. Press again to confirm the setting.
- 3** Press the **TIME** button and then turn the dial to set the cook time. Press again to confirm the setting.
- 4** Press the **START/STOP** dial to start cooking in the Bottom Oven. **PRE** will display for preheat. The timer will count down immediately after preheat, which does not require preheating. Press the **TIME** button and turn the dial to add more time if needed.

NOTE: Both ovens will only finish at the same time if **Smart Finish*** is enabled.

Eliminate back-to-back cooking

Cook apps, sides, then desserts in the Quartz Heat Top Oven while your main cooks in the Convection & Air Fry Oven.

PREHEAT FOR BEST RESULTS:

Add food only when preheating is complete (up to 3 minutes after pressing START/STOP). There is no preheat for Broil, Toast, Bagel, Reheat, Keep Warm, Dehydrate.

NOTE: When using both ovens at the same time, add a few more minutes of cook time to each recipe.

Quartz Heat Toaster Oven



- 1 Press the **POWER** button to turn the oven on or off.
- 2 Press **TOP** to enable selection of Top Oven functions with the dial. (This button will illuminate continuously when selected.) Turn the dial until the desired function is illuminated.
- 3 Press the **TEMP/SHADE** button and then turn the dial to set the cook temperature (shade darkness will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 4 Press the **TIME/SLICES** button and turn the dial to set the cook time (number of slices will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 5 Press **BOTTOM** to enable selection of Bottom Oven functions with the dial. (This button will illuminate continuously when selected.) Turn the dial until the desired function is illuminated.
- 6 Press the **TEMP** button and then turn the dial to set the cook temperature. Press again to confirm the setting.
- 7 Press the **TIME** button and then turn the dial to set the cook time. Press again to confirm the setting.
- 8 Press the **START/STOP** dial to start cooking (PRE will display for preheat). Timer will start counting down after preheat. To change the Top Oven cook time, press **TIME/SLICES** and turn dial. To change the Bottom Oven cook time, press **TIME** and turn dial.

Smart Air Fry Oven



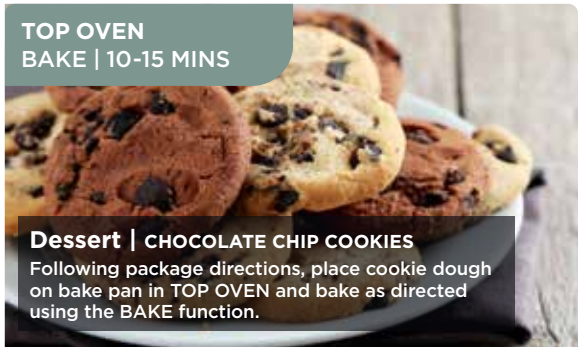
Quartz Heat Toaster oven

TOP OVEN
BAKE | 15-20 MINS



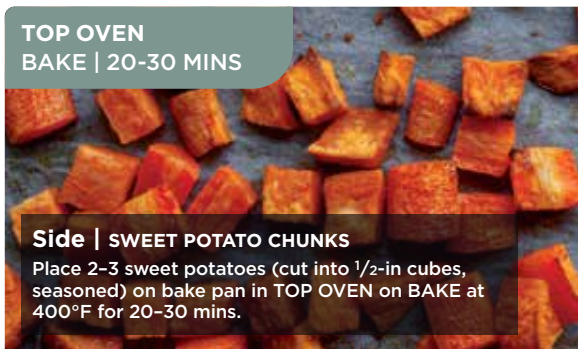
Appetizer | SPANAKOPITA
Following package directions, place spanakopita on bake pan in TOP OVEN and bake as directed.

TOP OVEN
BAKE | 10-15 MINS



Dessert | CHOCOLATE CHIP COOKIES
Following package directions, place cookie dough on bake pan in TOP OVEN and bake as directed using the BAKE function.

TOP OVEN
BAKE | 20-30 MINS



Side | SWEET POTATO CHUNKS
Place 2-3 sweet potatoes (cut into 1/2-in cubes, seasoned) on bake pan in TOP OVEN on BAKE at 400°F for 20-30 mins.

Smart Air fry oven

BOTTOM OVEN
AIR FRY | 10-15 MINS



Entrée | WHOLE CHICKEN
Place 4-4 1/2-lb chicken (trussed and seasoned) on bake pan in BOTTOM OVEN on WHOLE ROAST set at 375°F for 50-60 mins.
Internal temperature must reach 165°F.

Using Smart Finish®

Use Smart Finish to sync both independent ovens to finish at the same time.

PREHEAT FOR BEST RESULTS:

Add food only when preheating is complete (up to 3 minutes after pressing START/STOP). If Smart Finish is enabled, preheat will only occur in the oven with the longest cook time. There is no preheat for Broil, Toast, Bagel, Reheat, Keep Warm, or Dehydrate.

NOTE: When using both ovens at the same time, add a few more minutes of cook time to each recipe.

Quartz Heat Toaster Oven



Smart Air Fry Oven



- 1 Press the **POWER** button to turn the oven on or off.
- 2 Press **TOP** to enable selection of Top Oven functions with the dial. (This button will illuminate continuously when selected.) Turn the dial until the desired function is illuminated.
- 3 Press the **TEMP/SHADE** button and then turn the dial to set the cook temperature (shade darkness will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 4 Press the **TIME/SLICES** button and turn the dial to set the cook time (number of slices will be adjusted for Toast and Bagel). Press again to confirm the setting.
- 5 Press **BOTTOM** to enable selection of Bottom Oven functions with the dial. (This button will illuminate continuously when selected.) Turn the dial until the desired function is illuminated.
- 6 Press the **TEMP** button and then turn the dial to set the cook temperature. Press again to confirm the setting.
- 7 Press the **TIME** button and then turn the dial to set the cook time. Press again to confirm the setting.
- 8 Press **SMART FINISH**. The button will illuminate when enabled.
- 9 Press the **START/STOP** dial to start cooking (PRE will display for preheat). The timer will start counting down after preheat in the oven with the longer cook time. The oven with the shorter cook time will display **HOLD** until its time matches the other oven. To change the Top Oven cook time, press **TIME/SLICES** and turn dial. To change the Bottom Oven cook time, press **TIME** and turn dial.

Refer to the cooking charts toward the end of this guide for optimal cook times and temperatures.

Quartz Heat Toaster oven

TOP OVEN
BAKE | 10-15 MINS



Entrée | SALMON & ASPARAGUS
Place 2-4 salmon fillets (6 oz each) with 1 bunch asparagus on bake pan and season as desired. Select **BAKE**, set temperature to 400°F, and time to 10-15 minutes.

Smart Air fry oven

BOTTOM OVEN
AIR FRY | 10-15 MINS



Entrée | CHICKEN NUGGETS & FRENCH FRIES
Place 1 lb chicken nuggets with 8 oz fries in Air Fry Basket, then place in **BOTTOM OVEN**. Select **AIR FRY**, set temperature to 375°F, and time to 20-25 minutes.

Tips & tricks

Best results



When using both ovens at the same time, add a few more minutes of cook time to each oven.



When cooking raw dough using Smart Finish® only put in your dough after the oven has preheated. Leaving dough in the oven during preheat may lead to overcooking.

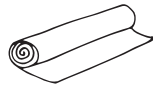
Easy cleanup



When using the air fry basket, spray it with nonstick cooking spray to minimize sticking.



To reduce mess, you can use a crumb tray in either the Top or Bottom ovens. When air frying, place bake pan with wire rack below the air fry basket to catch food droppings.



Clean oven after each use. For easy cleanup, line bake pan with parchment paper or aluminum foil.



For deep cleaning, let accessories soak in warm, soapy water overnight and scrub with a non-abrasive brush or sponge.

Additional accessories

*Accessories not included with purchase.



Square Pan



Round Pan



Scan here for additional accessories and replacement parts.

Ready to get cooking?

Look for recipes with the Smart Finish® badge for easy, complete meal inspiration.

TOP OVEN
BAKE | 15 MINS



Bake Pan Nachos + Pigs In a Blanket



BOTTOM OVEN
AIR FRY | 15 MINS

TOP OVEN
BAKE | 10 MINS



Baked "Grilled Cheese" + Sweet Potato Fries



BOTTOM OVEN
AIR FRY | 30 MINS

TOP OVEN
BAKE | 35 MINS



Roasted Turkey Breast + Veggie Stuffing Bake



BOTTOM OVEN
ROAST | 1 HR

Whole-Roasted BBQ Chicken with Mac & Cheese Bake



BEGINNER RECIPE ●○○

PREP: 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 60 MINUTES | **TOP OVEN:** 45 MINUTES
BOTTOM OVEN: 60 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 1 BAKE PAN, 2 WIRE RACKS,
8X8-INCH/9X9-INCH BAKING PAN, ALUMINUM FOIL

INGREDIENTS

TOP OVEN (MAC & CHEESE)

1/2 box (8 ounces) macaroni pasta
2 cups whole milk
1/2 teaspoon kosher salt
2 tablespoons unsalted butter,
cut in 1/2-inch cubes
1/2 brick (4 ounces) cream cheese,
cut in 1/2-inch cubes

1/3 cup heavy cream
2 1/2 cups shredded Colby jack
cheese, divided
1/3 cup seasoned panko
bread crumbs

BOTTOM OVEN (CHICKEN)

1 fresh, uncooked whole chicken
(4-4 1/2 pounds), patted dry,
trussed (or legs tied together)
Nonstick cooking spray
Kosher salt, as desired
Ground black pepper, as desired
1 cup prepared barbecue sauce

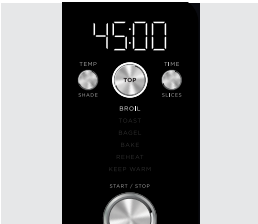
DIRECTIONS



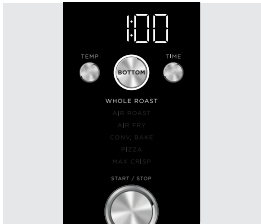
To prepare the macaroni, add pasta, milk, salt, butter, cream cheese, heavy cream, and 2 cups cheese in a 8x8-inch/9x9-inch baking pan and mix to combine. Evenly top with remaining cheese and bread crumbs, then cover tightly with aluminum foil.



Place trussed chicken on top of bake pan. Lightly spray chicken with cooking spray and season with salt and pepper as desired.



Press **TOP** and turn dial until **BAKE** is illuminated. Press **TEMP/SHADE** and set to 400°F, then press **TIME/SLICES** and set to 45 minutes.



Press **BOTTOM** and turn dial until **WHOLE ROAST** is illuminated. Press **TEMP** and set to 375°F, then press **TIME** and set to 1 hour. Press **SMART FINISH**, then press **START/STOP** to begin preheating.



When preheating is complete, place mac & cheese dish on the top oven rack. Next, insert wire rack in **LEVEL 1** position of bottom oven, then place bake pan with whole chicken on the rack. Close door to begin cooking (top oven will read **HOLD** until 45 minutes remain on each cook timer).



When cooking is complete, remove chicken and ensure internal temperature reads 165°F on an instant-read food thermometer. Cover with aluminum foil and let rest for 10 to 15 minutes. Brush chicken with barbecue sauce and serve hot with mac & cheese.

TIP For a crispier mac & cheese, remove foil when 5 minutes of cook time is left, then switch to the **BROIL** function.

TIP Swap classic pasta with gluten-free.

TIP Swap any dairy ingredients with dairy-free/vegan options.

Bake Pan Pancake & Quiche

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 40 MINUTES | **TOP OVEN:** 15 MINUTES
BOTTOM OVEN: 40 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 1 BAKE PAN, 2 WIRE RACKS



TOP OVEN (PANCAKES)

- 3 cups pancake mix of choice
- 1 1/2 cups whole milk
- 2 large eggs
- 3 tablespoons vegetable oil
- 1 cup toppings of choice (sliced bananas, chocolate chips, strawberries)
- Nonstick cooking spray

BOTTOM OVEN (QUICHE)

- 5 large eggs
- 1/2 cup whole milk
- 1/2 cup heavy cream
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 1/2 cup shredded cheddar
- 1 cup fillings of choice (chopped peppers, onions, broccoli, bacon, ham)
- (9-inch) premade frozen pie crust

TO SERVE

- Butter
- Maple Syrup
- Cinnamon

TIP Swap classic pie crust and pancake mix with gluten-free options and cook as directed.

DIRECTIONS

- 1 To prepare quiche, add eggs, milk, cream, salt, pepper, and cheese to a large bowl and whisk until combined. Place fillings of choice in an even layer across bottom of pie crust, then pour egg mixture over top.
- 2 Press **BOTTOM** and turn dial until CONV. BAKE is illuminated. Press TEMP and set to 325°F, then press TIME and set to 40 minutes. Press START/STOP to begin preheating.
- 3 When bottom oven is preheated, insert wire rack in LEVEL 1 position, and place quiche on rack. Close door to begin cooking.
- 4 While quiche is cooking, spray bake pan with cooking spray. To prepare pancakes, whisk all top oven ingredients (except for toppings) until smooth. Transfer all of the batter into the prepared pan and top as desired.
- 5 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 400°F, then press TIME/SLICES and set to 15 minutes. Press START/STOP to begin preheating.
- 6 When top oven is preheated, place the bake pan on the rack. Close door to begin cooking.
- 7 When bottom oven cooking is complete, ensure quiche center is set and slightly jiggly. Remove quiche and allow to cool completely before cutting and serving.
- 8 When top oven cooking is complete, remove pancake and serve immediately.

French Toast Bake & Candied Bacon

BEGINNER RECIPE ●○○

PREP: 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **TOP OVEN:** 30 MINUTES
BOTTOM OVEN: 15 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, 8X8-INCH/9X9-INCH BAKING PAN, AIR FRY BASKET



INGREDIENTS

TOP OVEN (FRENCH TOAST)

- 1/2 cup heavy cream
- 1 cup whole milk
- 4 large eggs
- 1/2 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon kosher salt
- 4 cups brioche bread, cut in 1-inch pieces (can be fresh, toasted, or stale)
- Nonstick cooking spray

BOTTOM OVEN (BACON)

- 8 slices bacon
- 1/4 cup brown sugar
- 1 teaspoon ground black pepper

TIP For a dairy-free option, use a dairy-free cream and milk.

TIP Swap brioche bread with gluten-free bread and cook as instructed.

DIRECTIONS

- 1 To prepare the French toast, whisk together cream, milk, eggs, sugar, cinnamon, and salt until combined. Add bread and toss until evenly coated. Allow bread to sit for 5 minutes until liquid is absorbed.
- 2 Spray a 8X8-inch/9X9-inch baking pan with cooking spray and transfer bread mixture to pan and cover with aluminum foil.
- 3 To prepare the candied bacon, lay slices of bacon on Air Fry basket (some overlap is OK). Then evenly cover with sugar and black pepper.
- 4 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 30 minutes.
- 5 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 390°F, then press TIME and set to 15 minutes. Press SMART FINISH, then press START/STOP to begin preheating.
- 6 When preheating is complete, place the French toast bake on the top oven rack. Place wire rack in LEVEL 1 position of the bottom oven, then place bake pan on top (this will catch any bacon fat drippings and sugar). Insert Air Fry Basket in LEVEL 2 position of bottom oven. Close door to begin cooking (bottom oven will read HOLD until 15 minutes remain on each cook timer).
- 7 When bottom timer begins, open top oven door and remove foil from French toast. Close door and continue cooking until time is expired.
- 8 When cooking is complete, remove French toast and candied bacon from unit and serve warm.

Top Oven



Bottom Oven



Bake Pan Nachos & Pigs in a Blanket

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 15 MINUTES | **TOP OVEN:** 15 MINUTES
BOTTOM OVEN: 15 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, 1 BAKE PAN, AIR FRY BASKET

INGREDIENTS

TOP OVEN (NACHOS)

1/2 bag (6 ounces) tortilla chips
1 cup canned black beans, drained, rinsed
1 container (12 ounces) pre-cooked shredded chicken (or 2 cups pulled rotisserie chicken)
2 cups shredded cheese of choice
Salsa, as desired
Sour cream, as desired
Guacamole, as desired

BOTTOM OVEN (PIGS IN A BLANKET)

2 packages (8 ounces each) crescent roll dough
8 hot dogs, cut in half
Nonstick cooking spray

TIP To make this recipe vegetarian-friendly or vegan, sub in vegan cheese/sour cream and plant-based chicken/hot dogs.

DIRECTIONS

- 1 To prepare the pigs in a blanket, unroll the crescent roll dough and cut the 8 pre-cut triangles in half lengthwise to make 16 triangles.
- 2 Place one hot dog half in the center of each dough triangle, then roll it up to create a pig in a blanket. Repeat with remaining dough and hot dogs.
- 3 Spray Air Fry Basket with cooking spray and place pigs in a blanket in basket.
- 4 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 350°F, then press TIME and set to 15 minutes. Press START/STOP to begin preheating.
- 5 When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Close door to begin cooking.
- 6 While the pigs in a blanket are cooking, prepare the nachos. Place chips in an even layer on the bake pan and top with chicken, beans, and cheese.
- 7 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 15 minutes. Press START/STOP to begin preheating.
- 8 When top oven is preheated, place bake pan with nachos on the rack.
- 9 When top oven cooking is complete, remove nachos and serve with salsa, sour cream, guacamole, and other desired toppings.
- 10 When bottom oven cooking is complete, remove pigs in a blanket and serve immediately.



Spinach & Artichoke Dip with Homemade Pita Chips

BEGINNER RECIPE ●○○

PREP: 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **TOP OVEN:** 35 MINUTES
BOTTOM OVEN: 16 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, 8X8-INCH BAKING PAN, AIR FRY BASKET

INGREDIENTS

TOP OVEN (SPINACH & ARTICHOKE DIP)

1 block (8 ounces) cream cheese, softened
3/4 cup sour cream
1/4 cup mayonnaise
2 teaspoons minced garlic
1 1/2 cups shredded mozzarella
1 cup shredded Parmesan
1 block (10 ounces) frozen spinach, defrosted, strained
1 can (14 ounces) artichoke hearts, drained, chopped

BOTTOM OVEN (PITA CHIPS)

4 (8-inch) pita rounds, each round cut into 8 triangles
3 tablespoons olive oil
1 teaspoon kosher salt
1/2 teaspoon garlic powder
1/2 teaspoon ground black pepper

TIP Swap classic pita with gluten-free and cook as instructed.

TIP Swap dairy ingredients with any vegan/dairy-free options as desired.



DIRECTIONS

- 1 To prepare dip, combine all top oven ingredients in a medium bowl. Transfer mixture to a 8X8-inch baking pan and smooth into an even layer.
- 2 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 375°F, then press TIME/SLICES and set to 35 minutes. Press START/STOP to begin preheating.
- 3 When top oven is preheated, place spinach & artichoke dip on the rack. Close door to begin cooking.
- 4 While dip is cooking, toss pitas with oil and seasoning in a large bowl until evenly coated. Transfer half of the pitas to the Air Fry Basket in a single layer.
- 6 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 375°F, then press TIME and set to 16 minutes. Press START/STOP to begin preheating.
- 7 When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Close door to begin cooking.
- 8 When 8 minutes remain, remove the first batch of pita chips and add the remaining pitas to the Air Fry Basket in a single layer. Return to unit to continue cooking.
- 9 When cooking is complete, remove pita chips and dip and serve warm.

Stuffed Mushrooms & Scallops Wrapped in Bacon

INTERMEDIATE RECIPE ●●○

PREP: 25 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **TOP OVEN:** 20 MINUTES
BOTTOM OVEN: 25 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, 1 BAKE PAN, AIR FRY BASKET

INGREDIENTS

TOP OVEN (STUFFED MUSHROOMS)

1 package (5.2 ounces) spreadable garlic and herb cheese
1/2 cup grated Parmesan
1/4 cup seasoned panko bread crumbs
2 tablespoons fresh parsley, chopped
12 medium/large button mushrooms, washed, stems removed

DIRECTIONS

- 1 In a medium bowl, combine herbed cheese, Parmesan, bread crumbs, and parsley. Mix until evenly combined.
- 2 Divide cheese filling evenly among the mushroom caps, filling each mushroom with approximately 1 tablespoon filling. Transfer mushrooms to bake pan.
- 3 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 20 minutes. Press START/STOP to begin preheating.
- 4 When top oven is preheated, place bake pan with stuffed mushrooms on the rack. Close door to begin cooking.
- 5 While the stuffed mushrooms are cooking, wrap 1/2 slice of bacon around each scallop, then place bacon-wrapped scallops seam-side down in Air Fry Basket. Season with salt and pepper as desired.
- 6 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 350°F, then

BOTTOM OVEN (SCALLOPS)

1 pound (10/20 count) frozen scallops
8 slices bacon, cut in half
Kosher salt, as desired
Ground black pepper, as desired

- press TIME and set to 15 minutes. Press START/STOP to preheat oven.
- 7 When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Place wire rack in LEVEL 1 position of the bottom oven, then place bake pan on top (this will catch any bacon fat drippings). Close door to begin cooking.
 - 8 When bottom oven cooking is complete, press TEMP and set to 425°F, then press TIME and set to 10 minutes. Press START/STOP to begin cooking and crisp the bacon.
 - 9 When cooking is complete, serve mushrooms and scallops immediately.

TIP Swap classic bread crumbs with gluten-free.

TIP Use dairy-free/vegan cheese as a substitute.



Top Oven



Bottom Oven



Pizza Dough Dinner Rolls with Roasted Garlic Herb Dipping Oil



BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **PREHEAT:** 3 MINUTES | **PROOF:** 1 HOUR | **TOTAL COOK TIME:** 45 MINUTES
TOP OVEN: 45 MINUTES | **BOTTOM OVEN:** 25 MINUTES | **MAKES:** 10 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 1 BAKE PAN, 9" ROUND CAKE PAN, ALUMINUM FOIL, PLASTIC WRAP

INGREDIENTS

TOP OVEN (DIPPING OIL)

- 1/2 cup cloves garlic, peeled, trimmed
- 1/2 cup + 1 tablespoon olive oil, divided
- 2 sprigs thyme, stems removed
- 1 teaspoon Italian seasoning
- 1/2 teaspoon kosher salt
- 2 tablespoons grated Parmesan cheese
- 1/2 teaspoon crushed red pepper

DIRECTIONS

- 1 Place garlic cloves in the center of a 12 x 12-inch square of aluminum foil, then drizzle with 1 tablespoon olive oil and fresh thyme. Fold foil to make a packet, sealing the edges closed. Place foil packet onto bake pan.
- 2 Insert a wire rack in the top oven. Press **TOP** and turn dial until BAKE illuminates. Press TEMP/ SHADE and set temperature to 350°F. Press TIME/SLICES and set time to 45 minutes. Press START/STOP to begin preheating.
- 3 When preheating is complete, place bake pan with garlic cloves on the rack in the top oven, and close door to begin cooking.
- 4 When cooking is complete, remove bake pan and allow garlic to cool for 10 minutes, then place the garlic and oil from the foil packet into a small bowl and add remaining TOP OVEN ingredients. Stir to combine, then set aside.
- 5 Divide the pizza dough into 10 equal pieces and roll into balls. Place them in the a 9" round cake pan, evenly spaced apart.

BOTTOM OVEN (ROLLS)

- 1 pound prepared pizza dough, room temperature
- Nonstick cooking spray
- 2 tablespoons unsalted butter, melted
- 1 teaspoon kosher salt

Spray surface of dough with nonstick cooking spray and cover with plastic wrap.

- 6 Insert a wire rack into Level 1 in the bottom oven. Place the cake pan with dough on top of bake pan. Add two tablespoons of water to the bake pan and slide onto the wire rack in bottom oven.
- 7 Press **BOTTOM** and turn dial until PROOF illuminates. Press TEMP and set temperature to 95°F. Then press TIME and set to 1 hour (or until dough has doubled in size). Press START/STOP to begin proofing. When proofing is complete, remove bake pan with cake pan from oven. Brush dough with melted butter and sprinkle with salt.
- 8 With wire rack still inserted on Level 1 in bottom oven, press **BOTTOM** and turn dial until CONV. BAKE illuminates. Press TEMP and set temperature to 350°F, then press TIME and set time to 25 minutes. Press START/STOP to begin preheating.
- 9 When preheating is complete, place pan with rolls on the rack in the bottom oven, and close door to begin cooking.
- 10 When cooking is complete, remove rolls and allow to cool for 5 minutes before serving with dipping oil.

Baked “Grilled” Cheese with Sweet Potato Fries

BEGINNER RECIPE ●○○

PREP: 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **TOP OVEN:** 10 MINUTES
BOTTOM OVEN: 30 MINUTES | **MAKES:** 4 SANDWICHES / 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK,
1 BAKE PAN, AIR FRY BASKET

INGREDIENTS

TOP OVEN (“GRILLED” CHEESE)

8 slices American cheese
4 slices cheddar cheese
8 slices bread of choice
4–6 tablespoons butter, softened

BOTTOM OVEN (SWEET POTATO FRIES)

2 medium sweet potatoes, peeled,
cut into 1/4-inch-thick sticks
2 tablespoons canola or olive oil
1 teaspoon kosher salt
1/2 teaspoon garlic powder
Ground black pepper, as desired



DIRECTIONS

- 1 To prepare the grilled cheese sandwiches, place 2 slices of American cheese and 1 slice of cheddar cheese on one piece of bread, then close with a second piece of bread. Evenly cover the outside of the bread slices with butter. Repeat with remaining cheese and bread, then place sandwiches on bake pan.
- 2 To prepare the sweet potato fries, add all bottom oven ingredients to a large bowl and toss to combine, then transfer to the Air Fry Basket.
- 3 Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 375°F, then press TIME and set to 30 minutes. Press START/STOP to begin preheating.
- 4 When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Close door to begin cooking.
- 5 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 400°F, then press TIME/SLICES and set to 10 minutes. Press START/STOP to begin preheating.
- 6 When top oven is preheated, place bake pan with sandwiches on the rack.
- 7 When cooking is complete, serve grilled cheese and sweet potato fries immediately.

TIP Classic or gluten-free bread can be used. Add 5 to 10 minutes to cook time for desired level of browning.

TIP Sub in vegan cheese and butter for a dairy-free option.



Top Oven



Bottom Oven

Top Oven

Smart
Finish
Meals



Bottom Oven



Roasted Turkey Breast with Veggie Stuffing Bake



BEGINNER RECIPE ●○○

PREP: 20 MINUTES | **COOK:** 3 MINUTES | **TOTAL COOK TIME:** 45 MINUTES | **TOP OVEN:** 35 MINUTES
BOTTOM OVEN: 60 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 1 BAKE PAN, 8X8-INCH BAKING PAN

INGREDIENTS

TOP OVEN (STUFFING)

1 box (6 ounces) turkey stuffing mix,
plus butter and liquid recommendations on box
1 cup frozen mixed veggies

BOTTOM OVEN (TURKEY)

1 split turkey breast, bone-in (2-2 1/2 pounds)
3 tablespoons salted butter, softened
1 tablespoon canola oil
1 teaspoon dried rosemary
1/2 teaspoon dried thyme
1/2 teaspoon dried sage
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 In a medium bowl, combine stuffing mix, butter, and liquid per box instructions. Add frozen veggies and mix to combine. Transfer to a 8X8-inch baking pan then smooth top into an even layer.
- 2 In a small bowl, combine the canola oil and butter, then evenly rub on turkey breast. Season with dried herbs, kosher salt, and pepper, then place turkey breast on bake pan.
- 3 Press **TOP** and turn dial until **BAKE** is illuminated. Press **TEMP/SHADE** and set to 350°F, then press **TIME/SLICES** and set to 35 minutes.
- 4 Press **BOTTOM** and turn dial until **WHOLE ROAST** is illuminated. Press **TEMP** and set to 375°F, and set time to 60 minutes. Press **SMART FINISH**, then press **START/ STOP** to begin preheating.
- 5 When preheating is complete, place pan with stuffing on the top oven rack. Then insert wire rack in **LEVEL 1** position of the bottom oven, then place bake pan with turkey breast on the rack. Close door to begin cooking.
- 6 Cooking is complete when the internal temperature of stuffing and turkey breast read 165°F on an instant-read thermometer. Remove food from unit and allow turkey to rest for 10 minutes before slicing and serving with stuffing.

TIP Swap in a fresh 2-3-lb boneless breast and add 10-15 minutes to total cook time.

TIP Swap classic stuffing mix with gluten-free.

Mini Meatloaves with Roasted Baby Potatoes

INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **TOP OVEN:** 30 MINUTES
BOTTOM OVEN: 30 MINUTES | **MAKES:** 4-6 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 2 BAKE PANS

INGREDIENTS

TOP OVEN (ROASTED POTATOES)

- 1 1/2 pounds baby potatoes, cut in half
- 2 tablespoons olive oil
- 2 teaspoons kosher salt
- 1/2 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

BOTTOM OVEN (MEATLOAF)

- 1 pound ground beef (80/20 blend)
- 1 small onion, peeled, diced
- 1/2 cup ketchup, divided
- 1 cup seasoned bread crumbs
- 2 large eggs
- Kosher salt, as desired
- Ground black pepper, as desired



DIRECTIONS

- To prepare the potatoes, add all top oven ingredient in a large bowl and toss to combine. Transfer to a bake pan and arrange in an even layer.
- Press **TOP** and turn dial until BAKE illuminates. Press TEMP/SHADE and set to 400°F, then press TIME/SLICES and set to 30 minutes. Press START/STOP to begin preheating.
- When top oven is preheated, place bake pan with potatoes on the rack. Close door to begin cooking.
- While potatoes are cooking, prepare meatloaves. Add all bottom oven ingredients (reserving 1/4 cup ketchup) to a medium bowl and mix to combine.
- Divide the mixture into 4 even loaves and place on a second bake pan. Ensure meatloaves are equally spaced apart and not touching.
- Press **BOTTOM** and turn dial until AIR ROAST is illuminated. Press TEMP and set to 325°F, then press TIME and set to 30 minutes. Press START/STOP to begin preheating.
- When bottom oven is preheated, insert wire rack in LEVEL 1 position, then place bake pan with meatloaves on the rack. Close door to begin cooking.
- When 10 minutes remain, brush each meatloaf with 1 tablespoon of reserved ketchup. then return to the unit to continue cooking.
- When cooking is complete, ensure potatoes are fork tender and meatloaves read 165°F on an instant-read thermometer. Serve hot.

TIP For crispier potatoes, place flesh side down onto pan.

TIP Prefer a leaner meat? Swap beef with ground chicken or turkey.

TIP Swap classic bread crumbs with gluten-free.

Eggplant Parmesan with Garlic Bread

BEGINNER RECIPE ●○○

PREP: 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **TOP OVEN:** 5 MINUTES
BOTTOM OVEN: 25 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 2 BAKE PANS

INGREDIENTS

TOP OVEN (GARLIC BREAD)

- 1 stick salted butter, soft
- 1 teaspoon minced garlic
- 1/2 teaspoon Italian seasoning
- 2 tablespoons grated Parmesan cheese
- 1 loaf crusty Italian bread, cut in 6-8 slices, 1-2 inches thick

DIRECTIONS

- To prepare the garlic bread, add butter, garlic, Italian seasoning, and grated cheese to a medium bowl and mix until fully combined.
- Evenly cover sliced bread in butter mixture, then place on a bake pan.
- To prepare the eggplant Parmesan, set up a dredging station with three separate shallow plates: one with flour (season with salt and pepper as desired), one with whisked eggs, and one with seasoned bread crumbs.
- Evenly coat both sides of each piece of eggplant in flour, egg, then bread crumbs. Place breaded eggplant on bake pan in an even layer.
- Press **BOTTOM** and turn dial until AIR ROAST is illuminated. Press TEMP/SHADE and set to 400°F, then press TIME/SLICES and set to 15 minutes. Press START/STOP to begin preheating.
- When bottom oven is preheated, insert wire rack in LEVEL 1 position, then place bake pan



BOTTOM OVEN (EGGPLANT PARMESAN)

- 3/4 cup all-purpose flour
 - Kosher salt, as desired
 - Ground black pepper, as desired
 - 3 large eggs, whisked
 - 3/4 cup seasoned Italian bread crumbs
 - 1 medium eggplant, peeled, sliced into 1/2-inch discs
 - 1 1/2 cups tomato sauce
 - 2 cups shredded mozzarella
 - 1/4 cup grated Parmesan cheese
 - 1/4 cup chopped fresh basil
- with eggplant on the rack. Close door to begin cooking.
- When cooking is complete, remove pan and top eggplant slices with sauce and cheese and return to oven.
 - Press **BOTTOM** and turn dial until AIR ROAST is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 10 minutes. Press START/STOP to begin cooking, allowing sauce to warm and cheese to melt.
 - While melting cheese in the bottom oven, place bake pan with garlic bread on the top oven rack.
 - Press **TOP** and turn dial until BROIL is illuminated. Press TEMP/SHADE and set to HI, then press TIME/SLICES and set to 5 minutes. Press START/STOP to begin broiling.
 - When cooking is complete, serve garlic bread and eggplant immediately, garnished with basil as desired.

Pasta Bake & Fresh Pizza

INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **TOP OVEN:** 50 MINUTES
BOTTOM OVEN: 15 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 BAKE PAN, 2 WIRE RACKS, 8X8-INCH BAKING PAN, ALUMINUM FOIL



INGREDIENTS

TOP OVEN (PASTA BAKE)

- 1/2 box (8 ounces) macaroni pasta
- 1 teaspoon kosher salt
- 1 jar (24 ounces) tomato sauce
- 1 cup water
- 1 cup shredded mozzarella cheese
- 1/4 cup Parmesan cheese, plus more for topping

BOTTOM OVEN (FRESH PIZZA)

- Canola oil, for greasing as necessary
- 8 ounces raw pre-made pizza dough, room temperature
- 1/4 cup marinara sauce
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup toppings of choice (pepperoni, vegetables, etc.)

TIP If using larger pasta, ensure all pasta is submerged in liquid prior to baking. Add 2–3 tablespoons water if needed.

TIP Swap classic pizza dough and pasta with gluten-free.

TIP Swap any cheese with dairy-free/vegan variety.

TIP Prefer homemade pizza dough? Swap 1:1 with any homemade recipe.

DIRECTIONS

- To prepare the pasta bake, add all top oven ingredients to a 8X8-inch baking pan, mix until combined, then cover with aluminum foil.
- Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 425°F, then press TIME/SLICES and set to 45 minutes. Press START/STOP to begin preheating.
- When top oven is preheated, place pan with pasta on the rack. Close door to begin cooking.
- Lightly grease the bake pan accessory. While pasta bake is cooking, shape pizza dough into a 12-inch circle and transfer to bake pan. Top pizza dough with marinara sauce, mozzarella, and desired toppings.
- Press **BOTTOM** and turn dial until PIZZA is illuminated. Press TEMP and set to 400°F, then press TIME and set to 15 minutes. Press START/STOP to begin preheating.
- When bottom oven is preheated, insert wire rack in LEVEL 1 position, then place bake pan with pizza on the rack. Close door to begin cooking.
- When pasta has completed cooking, remove foil from pan, and sprinkle with Parmesan cheese as desired Press **TOP** and turn dial until BROIL is illuminated. Press TEMP/SHADE and set to HI, then press TIME/SLICES and set to 5 minutes. Press START/STOP to begin broiling.
- When cooking is complete, serve pasta and pizza immediately.

Cheesesteak Sandwiches with French Fries & Onion Rings

BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 40 MINUTES | **TOP OVEN:** 15 MINUTES
BOTTOM OVEN: 40 MINUTES | **MAKES:** 4–6 SERVINGS | **ACCESSORIES:** 1 BAKE PAN, 2 WIRE RACKS



INGREDIENTS

TOP OVEN (CHEESESTEAK)

- 1 pound uncooked shaved steak
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 bag (12 ounces) frozen peppers and onions (or 1 large pepper and 1 small onion, thinly sliced)
- 1 tablespoon canola oil
- 8 slices American cheese

BOTTOM OVEN (FRIES & ONION RINGS)

- 1 pound frozen shoestring French fries
- 8 ounces frozen onion rings

TIP Swap classic cheese with dairy-free.

TIP Toast sub rolls, if desired, before or after cooking.

TIP Substitute gluten-free rolls and onion rings based on dietary needs.

DIRECTIONS

- Place French fries and onion rings in Air Fry Basket.
- Press **BOTTOM** and turn dial until AIR FRY is illuminated. Press TEMP and set to 390°F, then press TIME and set to 30 minutes. Press START/STOP to begin preheating. When bottom oven is preheated, insert Air Fry Basket in LEVEL 2 position. Close door to begin cooking. Toss French fries and onion rings 1–2 times throughout cooking for even crisping.
- Place shaved steak, salt, pepper, frozen peppers, onion, and oil on a bake pan and toss to combine. Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 450°F, then press TIME/SLICES and set to 15 minutes. Press START/STOP to begin preheating.
- When top oven is preheated, place bake pan with steak on the rack. Close door to begin cooking. When top oven cooking is complete, remove steak, drain off residual liquid, and divide into 4 portions on bake pan.
- Top each portion of steak with two slices of cheese. Place bake pan back into top oven.
- Press **TOP** and turn dial until BROIL is illuminated. Press TEMP/SHADE and set to HI, then press TIME/SLICES and set to 3 minutes. Press START/STOP and broil cheese until melted.
- When cheese is melted, remove bake pan from top oven and fill rolls with steak and cheese.
- When bottom oven cooking is complete, serve French fries and onion rings immediately with sandwiches.

Top Oven



Bottom Oven



Sugar Cookies & Apple Pie



BEGINNER RECIPE ●○○

PREP: 20 MINUTES | **COOK:** 6 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **TOP OVEN:** 35 MINUTES
BOTTOM OVEN: 50 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** PARCHMENT PAPER, 2 WIRE RACKS, 1 BAKE PAN,
8X8-INCH BAKING PAN, 9-INCH PIE PAN

INGREDIENTS

TOP OVEN (SUGAR COOKIES)

Nonstick cooking spray
1 package (16 ounces) pre-made
sugar cookie dough
1 cup pre-made frosting of choice
Rainbow sprinkles, as desired

BOTTOM OVEN (APPLE PIE)

1 box (2 sheets) frozen pre-made
pie dough, thawed
2 cans (21 ounces each) apple pie filling
2 tablespoons whole milk or cream

DIRECTIONS

- 1 To prepare the sugar cookie bars, spray a 8X8-inch baking pan with cooking spray, then line the bottom and sides with parchment paper. Transfer cookie dough to pan and press into a smooth, even layer.
- 2 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 325°F, then press TIME/SLICES and set to 35 minutes. Press START/STOP to begin preheating.
- 3 When top oven is preheated, place baking pan on rack. Close door to begin cooking.
- 4 When cooking is complete, remove cookies and allow to cool in pan.
- 5 While the cookies cool, line a 9-inch pie pan with one sheet of pie dough, trimming as necessary. Add apple pie filling, then place second sheet of pie dough on top.
- 6 Fold and crimp edges of dough to seal, then brush top of dough with milk or cream. Using a knife, create a 1-inch vent in the center of the dough.
- 7 Press **BOTTOM** and turn dial until CONV. BAKE is illuminated. Press TEMP and set to 350°F, then press TIME and set to 50 minutes. Press START/STOP to begin preheating.
- 8 When bottom oven is preheated, insert wire rack in LEVEL 1 position, then place apple pie on the rack. Close door to begin cooking.
- 9 When cooking is complete, remove pie and allow to cool before slicing and serving.
- 10 Once sugar cookie bars are cool, remove from pan. Frost and decorate with sprinkles as desired, then slice and serve.

TIP Swap pie crust or cookie dough with gluten-free options.

TIP Swap milk or cream with dairy-free options.

TIP Prefer a different kind of pie? Use 2 21-oz cans of ANY prepared pie filling.

Cookies & Cream Chocolate Chip Cookies & Salted Caramel Brownies



BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 40 MINUTES | **TOP OVEN:** 12 MINUTES
BOTTOM OVEN: 40 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 1 WIRE RACK, 1 BAKE PAN, 8X8-INCH BAKING PAN

INGREDIENTS

TOP OVEN (COOKIES)

1 package (16 ounces) prepared cookie dough (12 cookies)
12 cookies and cream sandwich cookies

BOTTOM OVEN (BROWNIES)

1 box (18.3 ounces) brownie mix, prepared per box instructions
1/4 cup prepared caramel sauce
1/2 teaspoon kosher salt
Nonstick cooking spray

DIRECTIONS

- 1 To prepare cookies, cover each sandwich cookie with 1 portion of cookie dough, shaping the dough around the cookie to completely cover and seal. Place 6 cookies onto bake pan, spaced evenly apart. Place remaining 6 cookies in fridge until ready to bake.
- 2 Press **TOP** and turn dial until COOKIES is illuminated. Press TEMP/SHADE and set to 350°F, then press TIME/SLICES and set to 12 minutes. Press START/STOP to begin preheating.
- 3 When top oven is preheated, place bake pan with cookies on the rack. Close door to begin cooking.
- 4 When cooking is complete, remove cookies and allow to cool for 5 minutes before removing from pan. Place remaining 6 cookies on pan and repeat steps 2 and 3.

- 5 Spray a 8X8-inch baking pan with cooking spray. Prepare the brownie batter according to the box ingredients and instructions, then transfer the batter to the prepared pan.
- 6 Pour caramel sauce on top of brownie batter. With a butter knife, marble caramel through the batter, then sprinkle with salt.
- 7 Press **BOTTOM** and turn dial until CONV. BAKE is illuminated. Press TEMP and set to 350°F, then press TIME and set to 40 minutes. Press START/STOP to begin preheating.
- 8 When bottom oven is preheated, insert wire rack in LEVEL 1 position, then place brownie pan on the rack. Close door to begin cooking.
- 9 When cooking is complete, remove brownies and cookies and allow to cool completely before serving.

TIP Use gluten-free cookie dough or gluten-free brownie mix to accommodate dietary needs.

Vanilla Cheesecake with Roasted Berry Topping



INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **PREHEAT:** 3 MINUTES | **TOTAL COOK TIME:** 55 MINUTES | **TOP OVEN:** 55 MINUTES
BOTTOM OVEN: 15 MINUTES | **MAKES:** 4 SERVINGS | **ACCESSORIES:** 2 WIRE RACKS, 2 BAKE PANS

INGREDIENTS

TOP OVEN (CHEESECAKE)

2 blocks (8 ounces each) cream cheese
1 cup granulated sugar
1/4 cup sour cream
3 large eggs
2 teaspoons vanilla extract
1 (6 ounce) prepared graham cracker pie crust

BOTTOM OVEN (BERRY TOPPING)

2 cups fresh strawberries, hulled and halved
1 cup fresh blueberries
1 cup fresh raspberries
1/4 cup granulated sugar

DIRECTIONS

- 1 To prepare the cheesecake filling, add cream cheese and sugar to a large bowl and mix with a rubber spatula until fully combined.
- 2 Add sour cream, eggs, and vanilla and continue to mix until smooth and combined. Pour batter into the prepared crust and smooth top into an even layer. Transfer crust to bake pan.
- 3 Press **TOP** and turn dial until BAKE is illuminated. Press TEMP/SHADE and set to 300°F, then press TIME/SLICES and set to 55 minutes. Press START/STOP to begin preheating.
- 4 When top oven is preheated, place bake pan with filling on the rack. Close door to begin cooking.
- 5 Press **BOTTOM** and turn dial until AIR ROAST is illuminated. Press TEMP and set to 400°F, then press TIME and set to 15 minutes. Press START/STOP to begin preheating.
- 6 While bottom oven is preheating, add all bottom oven ingredients to a large bowl and gently toss until evenly coated in sugar. Transfer berry mixture to bake pan.
- 7 When bottom oven is preheated, insert wire rack in LEVEL 1 position, then place bake pan with berry mixture on rack. Close door to begin cooking.
- 8 When bottom oven cooking is complete, remove berry mixture to cool.
- 9 Top oven cooking is complete when cheesecake is lightly brown on top and jiggly in the center. Carefully remove cheesecake from oven and allow to cool for 20 minutes at room temperature, then transfer to fridge for at least 3 hours before slicing. Serve with fruit topping.

TIP Use gluten-free graham cracker crust instead of classic for a gluten-free cheesecake.

Air Fry Cooking Chart

FOR BEST RESULTS: Shake, flip, or rotate. We recommend checking your food frequently. Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	SINGLE (BOTTOM) OVEN AIR FRY TIME	DUAL OVEN COOKING TIME
MEAT, POULTRY, FISH						
Chicken breasts	4–6 breasts (8–10 oz each)	Pat dry, season as desired	Toss with 2 tbsp oil	390°F	25–30 mins	30–35 mins
Chicken drumsticks	12 drumsticks	Pat dry, season as desired	Toss with 2 tbsp oil	400°F	25–30 mins	45–50 mins
Bone-in, skin-on chicken thighs	4–6 thighs (8–10 oz each)	Pat dry season as desired	Toss with 2 tbsp oil	375°F	35–40 mins	45–48 mins
Chicken wings	3–4 lbs	Pat dry	1 tbsp	390°F	25–30 mins	35–40 mins
Crab cakes	6–8 cakes (6 oz each)	None	Brush with 1 tbsp oil	400°F	15–20 mins	23–88 mins
Salmon fillets	4–6 fillets (6 oz each)	None	Brush with 2 tbsp oil	400°F	10–15 mins	25–28 mins
Sausage	6–12 sausages, whole	None	None	390°F	10–15 mins	16–18 mins
VEGETABLES						
Asparagus	2 bunches (approx. 2 lbs)	Trim stems	2 tbsp	400°F	10–15 mins	23–25 mins
Beets	1–1 1/2 lbs (approx. 3–4 cups)	Peel, cut in 1/2-inch cubes	2 tbsp	400°F	25–30 mins	35–40 mins
Bell peppers (for roasting)	4 peppers	Cut in quarters, remove seeds	2 tbsp	400°F	15–20 mins	30–35 mins
Broccoli	1–1 1/2 lbs (1–3 crowns)	Cut in 1–2-inch florets	2 tbsp	375°F	10–15 mins	26–30 mins
Brussels sprouts	1–2 lbs	Cut in half, remove stems	1 tbsp	425°F	20–25 mins	26–30 mins
Cauliflower	1–1 1/2 lbs (1–3 crowns)	Cut in 1–2-inch florets	2 tbsp	375°F	20–25 mins	24–30 mins
Green beans	1–1 1/2 lbs	Trim	2 tbsp	425°F	10–15 mins	25–28 mins
Kale (for chips)	4 oz (approx. 4 cups)	Tear into pieces, remove stems	None	325°F	10–15 mins	15–18 mins
Mushrooms	1–1 1/2 lbs	Rinse, slice thinly	2 tbsp	400°F	20–25 mins	25–30 mins
Potatoes, wedges	1–2 lbs (approx. 2–4 large potatoes, cut into 8 wedges)	Cut in 1-inch wedges	2 tbsp	390°F	30–35 mins	45–50 mins
Potatoes, russet	1–2 lbs (approx. 2–4 large potatoes, cut into 8 wedges)	Hand cut fries, soak 20 mins in cold water, then pat dry	3 tbsp	390°F	30–35 mins	35–40 mins
Potatoes, russet	1–2 lbs (approx. 2–4 large potatoes, cut into 8 wedges)	Hand cut into 1/2-inch-thick frie	3 tbsp	375°F	30–35 mins	30–35 mins
Zucchini	4 medium zucchini	Cut into 1” rounds	1 tbsp	390°F	15–20 mins	20–24 mins

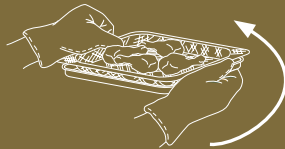
NOTE: Use these cook times as a guide, adjusting to your preference.

For best results, shake, flip, or rotate often

We recommend frequently checking your food and shaking, rotating, or flipping it to ensure desired results. Use these cook times as a guide, adjusting to your preference.



Shake your food AND



Toss or flip with silicone-tipped tongs

Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.

Max Crisp Chart

FOR BEST RESULTS: Shake, flip, or rotate. We recommend checking your food frequently. Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	SINGLE (BOTTOM) OVEN AIR FRY TIME	DUAL OVEN COOKING TIME (BOTTOM)	DUAL OVEN COOKING TIME (TOP)
FROZEN FOODS							
Chicken nuggets	1-2 lbs	None	None	450°F	20-25 mins	25-30 mins	35-40 mins
Fish fillets (breaded)	1-2 lbs	None	None	450°F	14-15 mins	15-20 mins	15-17 mins
Fish sticks	1-2 lbs	None	None	450°F	20-25 mins	25-30 mins	30-35 mins
French fries	1-2 lbs	None	None	450°F	30-35 mins	35-45 mins	40-55 mins
Sweet potato fries	1-2 lbs	None	None	450°F	15-20 mins	25-30 mins	30-35 mins
Mozzarella sticks	1-2 lbs	None	None	450°F	6-8 mins	7-9 mins	8-10 mins
Pizza rolls	1-2 lbs	None	None	450°F	8-10 mins	8-10 min	9-12 mins
Popcorn shrimp	1-2 lbs	None	None	450°F	15-20 mins	15-20 mins	17-25 mins
Tater tots	1-2 lbs	None	None	450°F	20-30 mins	25-35 mins	30-45 mins

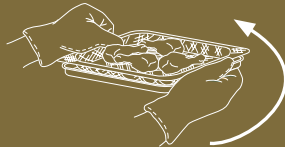
For best results,
shake, flip,
or rotate often

We recommend frequently checking your food and shaking, rotating, or flipping it to ensure desired results.

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



Shake your food
AND



Toss or flip with
silicone-tipped tongs

Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.

NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NINJA[®]

Double Oven^{Pro}

COUNTERTOP OVEN & AIR FRYER

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