

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



NINJA CRISPi[®] Dual Zone[™]

2-BASKET GLASS AIR FRYER

Quick Start Guide

Recipes, charts, and
how-tos to get cooking.



Meet your Ninja CRISPi® DualZone™

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

NO PFAS | NO PTFE | THERMAL SHOCK RESISTANT



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Meal prep made easy

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

Get yours at sharkninja.com.



4-qt DualZone Glassware

GET TO KNOW THE Ninja CRISPi® DualZone™

Control Panel

Customizable cooking functions with precise temperature control for perfect results every time.

NOTE:

Functions may vary by model.

Two 4-qt CleanCrisp™ DualZone™ Glassware

Designed for nontoxic cooking—cook 2 foods, 2 ways with 8-qt total capacity.



Counter-Safe Feet

Fixed heat protection allows you to serve safely without damaging your counters or tabletops.

Self-Aligning Track

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

Main Unit

1785-watt cooking power.

GET TO KNOW THE Control Panel



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

IMPORTANT:

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

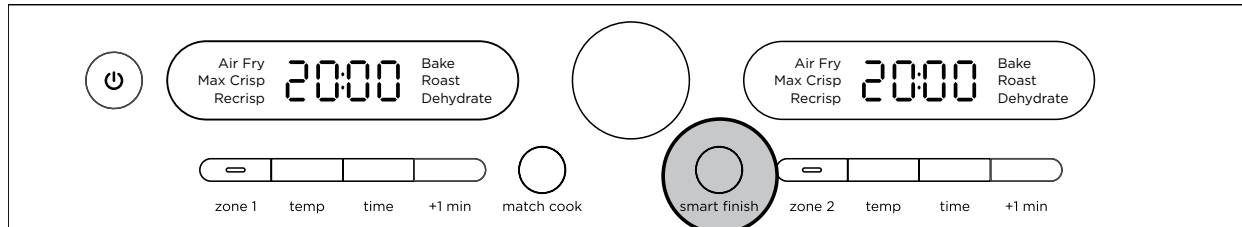
Shake Reminder

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

USING SMART FINISH®

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

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

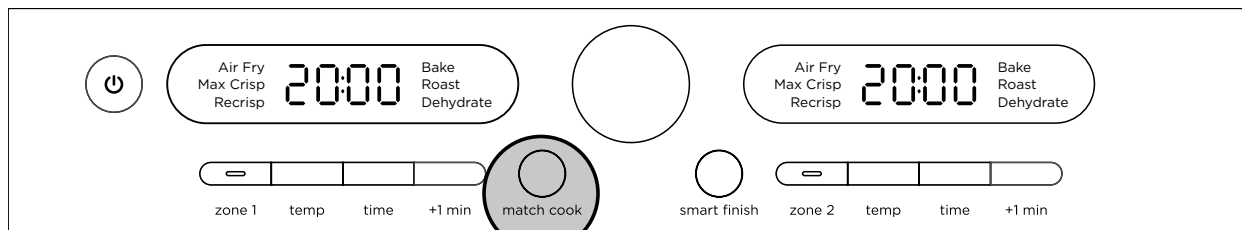


USING MATCH COOK®

To cook a larger amount of the same food, or cook different foods using the same function, temperature, and time:

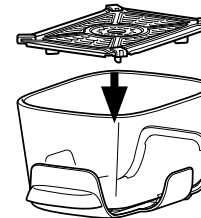
- 1 Place ingredients in the glass containers, then insert in unit.
- 2 Select your desired cooking function. Press TEMP and use the dial to set temperature, then press TIME and use the dial to set the time. *Air Broil unavailable for Match Cook.*
- 3 Press Match Cook to copy one side's settings to the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

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



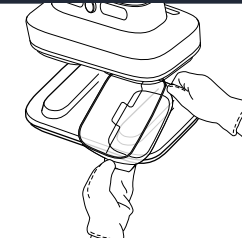
COOKING WITH THE Ninja CRISPi DualZone™

STEP 1



Install a crisper plate in the Ninja® glass container, ensuring it's secure and level. Handle with care to avoid bending the plate. After plate is installed, add ingredients.

STEP 2



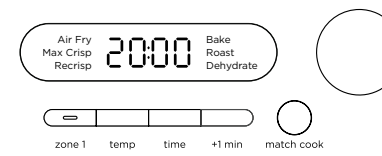
Align the container with the base guide and push it back toward the spine until it clicks into place.

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

Add Pot

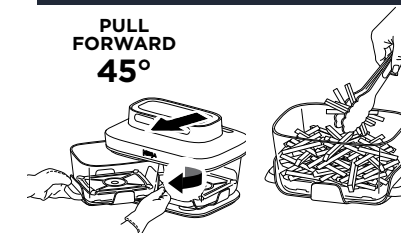
TIP: "ADD POT" will display if the container isn't installed properly. Push the glass container toward the back until it clicks into place.

STEP 3



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

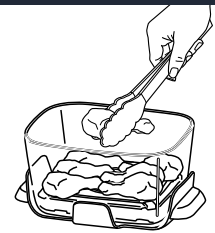
STEP 4



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

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

STEP 5



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



LET'S GET STARTED WITH **DualZone™** TECHNOLOGY

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



FAMILY-SIZED MEALS



MAINS & SIDES



APPETIZERS & DESSERTS



WEEKLY MEAL PREP

MAKE 2 FOODS, 2 WAYS **FINISH AT THE SAME TIME**

with Smart Finish®



Air Fry | 16 mins



Roast | 1 hour

&

MAKE DOUBLE THE FOOD **IN XL BATCHES**

with Match Cook®



Air Fry | 47 mins



Air Fry | 47 mins



Air Fry | 15 mins



Roast | 12 mins

Smart Finish®

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

Intelligently syncs settings so every dish finishes perfectly at the same time. The unit beeps to indicate the start and end of cook times.



Bake | 20 mins



Bake | 20 mins

Match Cook®

Automatically match cook settings for the same foods.

Set Zone 1 and press the Match Cook button to copy the same settings over to Zone 2. The unit beeps to indicate the start and end of cook times.



+ 1 Minute Button

Easily add an extra minute.

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

CleanCrisp DualZone™ Glassware

DESIGNED FOR

NONTOXIC

Cooking & Storing

Two 4-qt XL Glass Containers

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



Family-sized
cooking

Dinner
and dessert

Batch cooking
and meal prep

Level-up
leftovers

GET TO KNOW THE Ninja® CleanCrisp™ DualZone™ Glassware

NO PTFE | NO PFAS | DISHWASHER SAFE

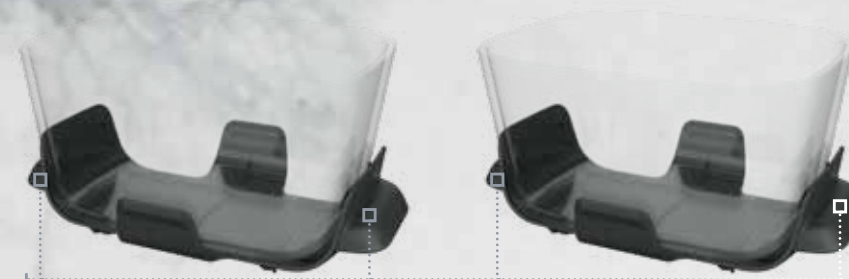
Storage Lid (x2)

BPA-free lids for easy prepping and storing.



Crisper Plate (x2)

Elevates food for optimal airflow and crisping.



Easy-Grip Heat Protection

Secure, easy-grip handles make kitchen-to-table transport effortless, while heat protection allows you to serve safely without damaging your counters or tabletops.

SAFE ON:



GRANITE



LAMINATE



BUTCHER
BLOCK



MARBLE

Scan here

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



NOTE: Functions may vary by model.

Customizable Cook Functions

Air Fry



Perfectly crisp your favorites with little to no oil—best for fresh proteins and vegetables.
For inspiration and cook times, see the chart toward the end of this booklet.

Max Crisp



NOTE: THIS FUNCTION CAN ONLY BE USED IN ONE ZONE AT A TIME.

Perfect for adding extra crunch to frozen foods.
For inspiration and cook times, see the chart toward the end of this booklet.

Bake/Proof



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

Bake puff pastries, biscuits, scones, and other low-rise items directly on the crisper plate.
For batter-based items, fill an oven-safe ramekin or silicone mold and place it on the crisper plate.

Roast



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

Air Broil



Top-down heat for a crispy finish. Best for melting cheese or finishing dishes with a crisp.

Recrisp



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

Keep Warm



Perfect to keep your food warm until you are ready to serve. Note: this is not intended to warm food from a cold state.

Dehydrate



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

Tips & Tricks

Use a ramekin

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

Shake and flip often

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

Space is good

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

Rest proteins

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

GARLIC KNOTS & PIZZA DIP

FUNCTIONS: BAKE, AIR FRY, SMART FINISH | **PREP:** 10 MINUTES
TOTAL COOK TIME: 20 MINUTES | **MAKES:** APPROX. 8-10 SERVINGS

INGREDIENTS

- 1 block (8 ounces) cream cheese, softened
- 1/2 cup whole milk ricotta cheese
- 1/3 cup grated Parmesan cheese
- 1/4 teaspoon kosher salt
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder

- 2 boxes (7.3 ounces each) frozen garlic knots
- 1 jar (12.3 ounces) pizza sauce
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup mini pepperoni



DIRECTIONS

- 1 Install crisper plate in one of the glass containers and set containers aside.
- 2 To a medium bowl, add cream cheese, ricotta cheese, Parmesan cheese, salt, Italian seasoning, and garlic powder and stir to combine. Add mixture to the glass container without the crisper plate and spread into an even layer. Insert the container in **Zone 1** by aligning the container with the base and pushing the container all the way back until it clicks in place.
- 3 To the second glass container, add one box of garlic knots, then insert the container in **Zone 2**.
- 4 Select **Zone 1** and use the dial to select **BAKE**. Press **TEMP** and use the dial to set temperature to 400°F. Press **TIME** and use the dial to set time to 20 minutes.
- 5 Select **Zone 2** and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set temperature to 400°F. Press **TIME** and use the dial to set time to 18 minutes.
- 6 Then select **SMART FINISH** and press the dial to begin cooking in the zone with the longest cook time. The other zone will display **HOLD** and beep to activate when both zones have the same time remaining.
- 7 When 10 minutes remain on **Zone 1**, stir the cheese mixture and spread it into an even layer, pour the pizza sauce over the top and spread it out into an even layer, then evenly top with mozzarella cheese and pepperoni. Return container to the unit to continue cooking.
- 8 When 9 minutes remain on **Zone 2**, remove the first batch of garlic knots, add the other box of garlic knots to the container, then return container to the unit to start cooking.
- 9 When cooking is complete, the unit will beep, and “End” will appear on the display. Transfer garlic knots to a serving dish and serve with pizza dip.

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

BAKE
AIR FRY

BEGINNER RECIPE
●○○

SMART FINISH®



BAKED FETA PASTA WITH CHICKEN SAUSAGE

FUNCTIONS: AIR FRY, SMART FINISH, MAX CRISP | **PREP:** 5 MINUTES | **TOTAL COOK TIME:** 29 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

- | | |
|---|---|
| 1 package (11 ounces) Italian-style chicken sausage | 1 block (8 ounces) feta cheese |
| 1 1/2 pints cherry tomatoes | 3 bags (7 ounces each) fully cooked microwavable rotini pasta, cooked according to package instructions |
| 1 tablespoon minced garlic | 1 cup shredded mozzarella cheese |
| 1 tablespoon canola oil | |
| 1 teaspoon Italian seasoning | |
| 1/2 teaspoon kosher salt | |
| 1/4 teaspoon ground black pepper | |



DIRECTIONS

- 1 Install crisper plate in one of the glass containers, then add the chicken sausage on top and insert the container in **Zone 1** by aligning the container with the base and pushing the container all the way back until it clicks in place.
- 2 To the second glass container without the crisper plate, add tomatoes, garlic, oil, Italian seasoning, salt, and pepper and toss until evenly coated. Place the block of feta on top of the tomato mixture and insert the container in **Zone 2**.
- 3 Select **Zone 1** and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set temperature to 390°F. Press **TIME** and use the dial to set time to 20 minutes.
- 4 Select **Zone 2** and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set temperature to 325°F. Press **TIME** and use the dial to set time to 25 minutes.
- 5 Then select **SMART FINISH** and press the dial to begin cooking in the zone with the longest cook time. The other zone will display **HOLD** and beep to activate when both zones have the same time remaining.
- 6 **When 10 minutes remain on Zone 1**, pull out the container, flip sausages, then return container to the unit to continue cooking.
- 7 When cooking is complete, the unit will beep, and “End” will appear on the display. Remove container with tomato mixture and mash the tomatoes and feta with the back of a fork. Once completely mashed, add the pasta and mix to evenly combine. Top with an even layer of mozzarella, then insert the container back into **Zone 2**.
- 8 Select **Zone 2** and use the dial to select **MAX CRISP**. Press **TEMP** and use the dial to set temperature to 450°F. Press **TIME** and use the dial to set time to 4 minutes.

TIP: Swap Italian-style chicken sausage for Italian sausage—no change to time needed.

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

**AIR FRY
MAX CRISP**

BEGINNER RECIPE
●○○○

SMART FINISH®



SALMON WITH ROASTED ASPARAGUS & TOMATOES WITH CHICKEN TENDERS & PARMESAN FRIES

FUNCTIONS: AIR FRY, MAX CRISP, SMART FINISH | **PREP:** 10 MINUTES | **TOTAL COOK TIME:** 30 MINUTES
MAKES: 4 SERVINGS (2 ADULTS AND 2 KIDS)

INGREDIENTS

SALMON WITH ROASTED ASPARAGUS & TOMATOES

- 1 bunch asparagus, ends trimmed, cut in half
- 2 teaspoons canola oil
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 2 salmon fillets (6–8 ounces each), skin removed
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon seafood seasoning
- 1 cup cherry tomatoes
- 1/2 lemon

CHICKEN TENDERS & PARMESAN FRIES

- 4 frozen breaded chicken tenders
- Half bag (14 ounces) shoestring frozen French fries
- 1 teaspoon canola oil
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon kosher salt
- 2 tablespoons grated Parmesan cheese



DIRECTIONS

- 1 Install a crisper plate in both glass containers. To one container, add asparagus, oil, salt, and pepper, and toss to evenly coat. Insert the container in **Zone 1** by aligning the container with the base and pushing the container all the way back until it clicks in place.
- 2 To the second glass container, add the chicken tenders and French fries and insert the container in **Zone 2**.
- 3 Select **Zone 1** and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set temperature to 400°F. Press **TIME** and use the dial to set time to 30 minutes.
- 4 Select **Zone 2** and use the dial to select **MAX CRISP**. Press **TEMP** and use the dial to set temperature to 450°F. Press **TIME** and use the dial to set time to 30 minutes.
- 5 Then select **SMART FINISH** and press the dial to begin cooking.
- 6 While food is cooking, season the salmon fillets with onion powder, garlic powder, and seafood seasoning; set aside.
- 7 **When 15 minutes remain on Zone 1**, pull out the container, add the tomatoes to the asparagus, toss to combine, then place the seasoned salmon fillets and lemon on top. Return container to the unit to continue cooking.
- 8 **When 15 minutes remain on Zone 2**, pull out the container, toss the chicken and French fries, then return container to the unit to continue cooking.
- 9 When cooking is complete, the unit will beep, and “End” will appear on the display. Transfer French fries to a medium bowl, add oil and toss to evenly coat. Then season with onion powder, garlic powder, salt, and Parmesan cheese and toss to evenly coat.
- 10 Divide chicken tenders and fries between 2 plates. Divide salmon and roasted vegetables between 2 other plates, squeeze lemon over the top, and serve.

AIR FRY
MAX CRISP

BEGINNER RECIPE
●○○

SMART FINISH®



STEAK TACOS WITH STREET CORN

FUNCTIONS: AIR FRY, SMART FINISH | **PREP:** 20 MINUTES | **MARINATE:** 30 MINUTES-OVERNIGHT
TOTAL COOK TIME: 25 MINUTES | **MAKES:** 3-4 SERVINGS

INGREDIENTS STEAK TACOS

Juice of 1 lime
2 tablespoons canola oil
1 packet (1.12 ounces) fajita seasoning
1 1/2 pounds flank steak
Kosher salt, as desired

STREET CORN

3 ears corn, shucked, cut in half
1 tablespoon canola oil
1/4 teaspoon kosher salt
1/4 cup mayonnaise
1/4 cup sour cream
Juice of 1/2 a lime
1/2 cup cotija cheese, crumbled, plus more for serving
1/2 teaspoon chili powder
1/4 cup fresh cilantro, chopped

FOR SERVING

1 avocado, peeled, sliced
1/2 white onion, peeled, diced
12 corn tortillas



DIRECTIONS

- 1 Prepare the tacos. To one glass container, add lime juice, oil, and fajita seasoning. Stir to combine, then add the flank steak, ensuring all sides are coated with the marinade. Place lid on the container and marinate in the refrigerator for 30 minutes to overnight.
- 2 Once marinated, remove the steak from the glass container and install crisper plate in the container (leave the excess marinade in bottom of the container), and insert the container in **Zone 1** by aligning the container with the base and pushing the container all the way back until it clicks in place.
- 3 To the second glass container, add corn, oil, and salt and toss to evenly coat. Insert the container in **Zone 2**.
- 4 Select **Zone 1** and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set temperature to 400°F. Press **TIME** and use the dial to set time to 25 minutes.
- 5 Select **Zone 2** and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set temperature to 390°F. Press **TIME** and use the dial to set time to 20 minutes.
- 6 Then select **SMART FINISH** and press the dial to begin cooking in the zone with the longest cook time. The other zone will display **HOLD** and beep to activate when both zones have the same time remaining.
- 7 **When 20 minutes remain on Zone 1**, pull out the container, add the steak, then return the container to the unit to continue cooking.
- 8 **When 10 minutes remain on Zone 1 and Zone 2**, pull out both containers, flip the steak and flip the corn, then return containers to the unit to continue cooking.
- 9 When cooking is complete, the unit will beep, and “End” will appear on the display. Transfer the steak to a cutting board to rest.
- 10 While the steak is resting, in a small bowl, mix together mayonnaise, sour cream, and lime juice. Brush each piece of corn with the mayonnaise mixture, then coat the corn on all sides with crumbled cotija cheese. Sprinkle with chili powder and cilantro.
- 11 Once the street corn has been assembled, slice the steak, divide it evenly between the tortillas, and top with avocado, onion, cilantro, and cotija cheese.

AIR FRY

INTERMEDIATE RECIPE

SMART FINISH®



S'MORES DIP WITH CINNAMON-SUGAR PITA CHIPS

FUNCTIONS: AIR FRY, MATCH COOK | **PREP:** 15 MINUTES | **TOTAL COOK TIME:** 18 MINUTES
MAKES: APPROX. 6-8 SERVINGS

INGREDIENTS

CINNAMON-SUGAR PITA CHIPS

- 1/4 cup granulated sugar
- 1 1/2 teaspoons ground cinnamon
- 1/2 cup (1 stick) salted butter, divided
- 1 package (11 ounces) pita bread, each pita cut in 12 pieces
- Fresh strawberries, for serving

S'MORES DIP

- 2 cups semi-sweet chocolate chips
- 1 1/3 cups heavy cream
- 1/2 bag (12 ounces) marshmallows



- ## DIRECTIONS
- 1 In a small bowl, add sugar and cinnamon and stir to combine; set aside. Install crisper plate in one of the glass containers and set aside.
 - 2 To a large microwave-safe bowl, add half the butter (4 tablespoons) and heat in the microwave until melted. Once melted, add the pita pieces to the bowl, toss to evenly coat, then place them in the glass container with the crisper plate. Insert the container in **Zone 1** by aligning the container with the base and pushing the container all the way back until it clicks in place.
 - 3 To the second glass container without the crisper plate, add chocolate chips and heavy cream and insert the container in **Zone 2**.
 - 4 Select **Zone 1** and use the dial to select **AIR FRY**. Press **TEMP** and use the dial to set temperature to 390°F. Press **TIME** and use the dial to set time to 18 minutes.
 - 5 Then select **MATCH COOK** to copy the settings from Zone 1 to Zone 2 and press the dial to begin cooking in both zones.
 - 6 **When 15 minutes remain on Zone 2**, pull out the container, stir the chocolate mixture to encourage melting, then return container to the unit to continue cooking.

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

AIR FRY

INTERMEDIATE RECIPE

MATCH COOK®

- 7 **When 10 minutes remain on both zones**, pull out the container from **Zone 1**, toss the pita chips, then return the container to the unit to continue cooking. Remove the chocolate mixture and whisk to completely combine. Arrange the marshmallows on top in an even layer and return container to the unit to continue cooking.
- 8 When cooking is complete, the unit will beep, and “End” will appear on the display. Add remaining butter (4 tablespoons) to a large microwave-safe bowl and heat in the microwave until melted. Add the pita chips to the bowl and toss to evenly coat them, then add the reserved cinnamon-sugar mixture and toss again to coat. Serve warm with s'mores dip and strawberries.

Find additional recipe inspiration online



SMART FINISH®

JALAPEÑO POPPERS & PIGS IN A BLANKET
INTERMEDIATE RECIPE ●●○
COOK: 18 MINUTES



SMART FINISH

MAPLE GLAZED CHICKEN BREAST WITH GREEN BEAN CASSEROLE
INTERMEDIATE RECIPE ●●○
COOK TIME: 30 MINUTES



SMART FINISH®

FILET MIGNON WITH GARLIC PARMESAN BROCCOLINI & POTATOES
BEGINNER RECIPE ●○○
COOK TIME: 30 MINUTES



SMART FINISH

STUFFED PORK CHOPS WITH ROASTED POTATOES & BAKED PEAR TARTS
ADVANCED RECIPE ●●●
COOK: 38 MINUTES

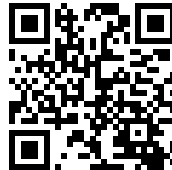


SMART FINISH

FALAFEL WRAPS & ZA'ATAR FRIES
BEGINNER RECIPE ●○○
COOK: 16 MINUTES



Scan here
for more recipes.



Using DualZone™ Technology: SMART FINISH®

NOTE: SMART FINISH eliminates the need for back-to-back cooking. Now you can cook two different foods with two different cook times, and watch as they finish at the same time. Simply program each zone, and let the SMART FINISH feature do the rest. The unit will beep at the start and end of cook times.

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

CHOOSE ANY TWO		ADD ONE RECIPE PER ZONE		SET BOTH ZONES AND USE SMART FINISH®	
RECIPE	AMOUNT	MIX OR COMBINE THESE INGREDIENTS	FUNCTION	TEMP/TIME	
Crab Cakes	2 cakes (6–8 oz each)	Brush with oil	Air Fry	390°F 10–15 mins	
Balsamic Roasted Tomatoes	2 pints cherry tomatoes	1½ cup balsamic vinegar 1 Tbsp canola oil	Air Fry	325°F 20–25 mins	
Maple Sage Pork Chops	2 boneless chops (8 oz each)	1 Tbsp canola oil 1 Tbsp maple syrup	Air Fry	390°F 14–20 mins	
Cajun Sweet Potatoes	1 lb, cut in 1-inch chunks	1 Tbsp canola oil 1 Tbsp Cajun seasoning	Air Fry	400°F 20–35 mins	
Classic Meatloaf	1 lb meatloaf mix (beef, pork, veal)	¼ cup ketchup, ¼ cup yellow mustard, 1 egg, ½ cup panko bread crumbs, ¼ cup Parmesan cheese	Air Fry	330°F 20–35 mins	
Green Beans with Almonds	1 bag (12 oz) green beans, ends trimmed	2 Tbsp canola oil ½ cup sliced almonds	Air Fry	390°F 10–25 mins	
Miso Glazed Salmon	2 fillets (4–6 oz each)	2 Tbsp miso paste, 1 teaspoon canola oil Rub onto salmon	Air Fry	400°F 14–16 mins	
Honey Hazelnut Brussels Sprouts	1 lb Brussels sprouts, cut in half	2 Tbsp canola oil, ¼ cup honey, ½ cup chopped hazelnuts	Air Fry	390°F 20–35 mins	
Buffalo Chicken Thighs	4 boneless skin-on chicken thighs (4–5 oz each)	1 cup Buffalo sauce, toss with chicken	Air Fry	390°F 18–28 mins	
Burgers	2 quarter-pound patties, 80% lean ½-inch thick	Season as desired	Air Fry	390°F 11–17 mins	
Mediterranean Cauliflower	1 head cauliflower, cut in ½-inch florets	½ cup tahini, 2 Tbsp canola oil	Air Fry	390°F 17–30 mins	

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

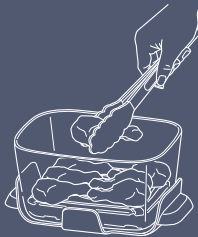
NOTE: For your own best results, start checking food for doneness 2 minutes before cook time is complete. Stop cooking at any time if the desired level of crispiness has been achieved, but make sure any raw proteins have reached a food-safe temperature.

The Flip reminder helps you get even, crispy results

Max Crisp

FLIP

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



Scan here for more recipes.



Air Fry Cooking Chart

NOTE: *Don't see the food you're looking for in the charts below? Find a similar food, and decrease cook time by 25%. For frozen foods, decrease the cook time on the packaging by 25%. For best results, check on food often, increasing cook time if necessary.*

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP
VEGETABLES				
Asparagus	1 bunch	Whole, stems trimmed	2 Tsp	390°F
Bell peppers (for roasting)	3 small peppers	Whole	None	390°F
Broccoli	1 head	Cut in 1-inch florets	1 Tbsp	390°F
Brussels sprouts	1 lb	Cut in half, stems removed	1 Tbsp	400°F
Butternut squash	1 lb	Cut in 1-inch pieces	1 Tbsp	390°F
Carrots	1 lb	Peeled, cut in 1-inch pieces	1 Tbsp	390°F
Cauliflower	1 head	Cut in 1-inch florets	2 Tbsp	390°F
Corn on the cob	2 ears, cut in half	Husks removed	1 Tbsp	390°F
Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F
Mushrooms	8 oz	Rinsed, cut in quarters	1 Tbsp	390°F
Potatoes, russet	1 lb	Hand-cut fries*, thick	¹ / ₂ -3 Tbsp, canola	400°F
	2 whole (1 lb)	Pierced with fork 3 times	None	400°F
Potatoes, sweet	2 whole (1 lb)	Cut in 1-inch chunks	1 Tbsp	400°F
	3 whole (1 lb)	Pierced with fork 3 times	None	400°F
Zucchini	1 lb	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F

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



SINGLE ZONE
when cooking in one zone and not using the other zone.



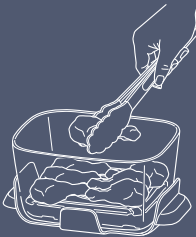
DUALZONE™
when cooking in both zones—same or different foods.

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Max Crisp

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SCAN HERE for more recipes.



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

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

Air Fry Cooking Chart

NOTE: Don't see the food you're looking for in the charts below? Find a similar food, and decrease cook time by 25%. For frozen foods, decrease the cook time on the packaging by 25%. For best results, check on food often, increasing cook time if necessary.

INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP	not using the other zone.		same or different foods.
BEEF							
Burgers	2 quarter-pound patties, 80% lean	1/2-inch thick	None	390°F	11-14 mins	13-17 mins	
Steaks	2 steaks (8 oz each)	Whole	Brushed with oil	390°F	15-20 mins	25-30 mins	
PORK							
Pork chops	1 chop (10-12 oz)	Bone in	Brushed with oil	390°F	12-15 mins	15-20 mins	
	2 chops (8 oz each)	Boneless	Brushed with oil	390°F	14-17 mins	17-20 mins	
Pork tenderloins	1 lb	None	Brushed with oil	375°F	25-30 mins	30-35 mins	
Sausages	4 sausages	None	None	390°F	10-15 mins	15-20 mins	
POULTRY							
Chicken breasts	1 breast (8-12 oz each)	Bone in	Brushed with oil	390°F	25-30 mins	32-37 mins	
	4 breasts (8-12 oz each)	Boneless	Brushed with oil	390°F	28-33 mins	31-35 mins	
Chicken thighs	2 thighs (5-9 oz each)	Bone in	Brushed with oil	390°F	22-29 mins	26-29 mins	
	4 thighs (4-8 oz each)	Boneless	Brushed with oil	390°F	18-22 mins	25-28 mins	
Chicken wings	2 lbs	Drumettes & flats	1 Tbsp	390°F	18-22 mins	43-47 mins	
FISH & SEAFOOD							
Crab cakes	2 cakes (6-8 oz each)	None	Brushed with oil	390°F	11-15 mins	10-13 mins	
Lobster tails	2 tails (3-4 oz each)	Whole	None	390°F	10-15 mins	15-18 mins	
Salmon fillets	2 fillets (4-6 oz each)	None	Brushed with oil	400°F	10-16 mins	14-18 mins	
Shrimp	1 lb	Whole, peeled, tails on	1 Tbsp	390°F	7-12 mins	10-15 mins	

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



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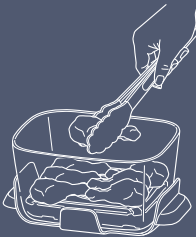
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Max Crisp Cooking Chart

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
FROZEN FOODS						
Chicken nuggets	1 box (12 oz)	None	None	MAX CRISP	11-15 mins	Toss halfway through cooking
Egg bites	8 bites (2 oz each)	None	None	MAX CRISP	8-10 mins	None
Fish fillets	1 box (6 fillets)	None	None	MAX CRISP	10-15 mins	None
Fish sticks	18 fish sticks (11 oz)	None	None	MAX CRISP	10-15 mins	Flip halfway through cooking
French fries	1 lb	None	None	MAX CRISP	10-15 mins	Toss halfway through cooking
Hash brown patties	4 patties (10 oz)	None	None	MAX CRISP	10-15 mins	Flip halfway through cooking
Mozzarella sticks	2 boxes (11 oz each)	None	None	MAX CRISP	10-12 mins	Flip halfway through cooking
Pizza rolls	1 bag (24 oz)	None	None	MAX CRISP	10-15 mins	Toss every 5 minutes
Popcorn shrimp	1 box (14 oz)	None	None	MAX CRISP	10-15 mins	Toss halfway through cooking
Pot stickers	2 bags (12 oz each)	None	None	MAX CRISP	10-12 mins	Flip halfway through cooking
Sweet potato fries	1 bag (20 oz)	None	None	MAX CRISP	15-20 mins	Flip halfway through cooking
Tater tots	1 lb	None	None	MAX CRISP	10-15 mins	Toss halfway through cooking

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NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.



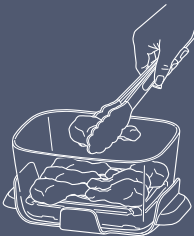
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Dehydrate Chart

INGREDIENTS	PREPARATION	TEMP
FRUITS & VEGETABLES		
Apples	Cored, cut in 1/8-inch slices, rinsed in lemon water, patted dry	135°F
Bananas	Peeled, cut in 3/8-inch slices	135°F
Beets	Peeled, cut in 1/8-inch slices	135°F
Eggplant	Peeled, cut in 1/4-inch slices, blanched	135°F
Fresh herbs	Rinsed, patted dry, stems removed	135°F
Ginger root	Cut in 3/8-inch slices	135°F
Mangoes	Peeled, cut in 3/8-inch slices, pit removed	135°F
Mushrooms	Cleaned with soft brush (do not wash)	135°F
Pineapple	Peeled, cored, cut in 3/8-1/2-inch slices	135°F
Strawberries	Cut in half or in 1/2-inch slices	135°F
Tomatoes	Cut in 3/8-inch slices or grated; steam if planning to rehydrate	135°F
MEAT, POULTRY, FISH		
Beef jerky	Cut in 1/4-inch slices, marinated overnight	150°F
Chicken jerky	Cut in 1/4-inch slices, marinated overnight	150°F
Salmon jerky	Cut in 1/4-inch slices, marinated overnight	150°F
Turkey jerky	Cut in 1/4-inch slices, marinated overnight	150°F



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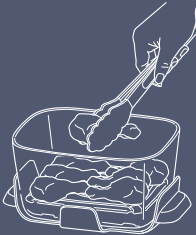
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