



NINJA COMBI™ 氣炸蒸烤箱

SFP701TW | 說明手冊



重要安全說明

僅限於室內家庭使用。使用前請先閱讀所有說明



請閱讀並複習使用說明，瞭解本產品的操作和使用方式。



表示若忽略與該符號相關的警告，將存在可能導致人身傷害、死亡或重大財產損失的危險。



請避免接觸高溫表面。務必使用手部保護措施，以免燒傷。



僅限室內和家庭使用

警告

若無法遵循上述指引，可能會導致觸電、火災或灼傷危害，進而引致財產損失、人身傷害或死亡。使用電器產品時，應一律遵循基本安全注意事項，包括以下內容：

- 1 為免幼童發生窒息危險，拆箱後請即丟棄所有包裝材料。
- 2 身心感官能力受限或缺乏相關經驗或知識者，可在獲得適當監督和指導安全使用本設備之方式，並瞭解相關風險後，使用本設備。
- 3 請將本設備及其電線放在兒童無法觸及的地方。請勿讓兒童操作本設備或拿來玩耍。在兒童附近使用時需密切監督。
- 4 濺出的食物可能會導致嚴重灼傷。請勿讓電線懸掛在桌子的邊緣。
- 5 為避免造成火災，請勿將設備放置於瓦斯或電爐上方或附近，也不可放在預熱的烤箱內。
- 6 將酥脆籃放進烹飪機時，請確保容器和烹調機櫃乾淨，並使用軟布拭乾。
- 7 酥脆籃無內容物時，請勿加熱超過 10 分鐘。此舉可能會損壞用於烹調的表面。
- 8 請勿將本設備用於油炸。
- 9 煎肉和快炒時應注意安全。雙手和臉部請遠離酥脆籃，特別是在加入新食材時，熱油可能會濺出。
- 10 本設備僅限家庭使用。請勿將本設備用於任何非原設計用途。請勿在移動中的車輛或船隻中使用。請勿在戶外使用。誤用本設備可能會造成人身傷害。
- 11 僅適合在工作檯使用。確保表面平坦、乾淨和乾燥。在操作期間，請勿將設備置於工作檯邊緣。
- 12 為了避免遭受電擊，請勿將電線、插頭或主裝置外殼浸泡在水中或其他液體中。僅限使用原廠隨附配件烹煮。
- 13 請勿使用延長線。使用較短電線是為了降低兒童抓取電線或電線纏繞的風險，同時避免人們被較長的電線絆倒。
- 14 如果電線或插頭損壞，請勿使用本設備。請定期檢查設備和電線。如果設備故障或曾有任何形式的損壞，請立即停止使用，並致電客服中心。
- 15 使用前務必確保設備已組裝妥當。
- 16 請勿在關閉機蓋時遮擋側面或背面的通風口。否則無法均勻烹調，並會損壞裝置或導致裝置過熱。
- 17 請勿使用非 SharkNinja 建議或販售的配件。請勿將配件放在微波爐、電烤箱、旋風烤箱或傳統烤箱內，也不要將配件放在陶瓷爐面、圈、瓦斯爐或室外燒烤爐上。使用非 SharkNinja 建議的配件可能導致火災、電擊或受傷。

重要安全說明

僅限於室內家庭使用。使用前請先閱讀所有說明

警告

若無法遵循上述指引，可能會導致觸電、火災或灼傷危害，進而引致財產損失、人身傷害或死亡。使用電器產品時，應一律遵循基本安全注意事項，包括以下內容：

- 18 使用本設備時，上方和四邊至少要保留15公分的空間，確保有充分的空氣循環。
- 19 務必遵從指引和食譜註明的最高和最低液體量。
- 20 為了避免蒸汽可能造成的損害，請勿在櫥櫃下方使用。
- 21 未在酥脆籃底部加入水和/或食材前，切勿使用 COMBI COOKER (組合烹調) 功能。
- 22 未在酥脆籃加入食物和液體前，切勿使用 SLOW COOK (慢燉) 設定。
- 23 請勿在使用期間移動設備。
- 24 請避免食物接觸加熱元件。請勿裝填超過容器的最高裝填線。裝填過多可能會導致人身傷害或財產損失，或是影響設備使用安全。
- 25 請勿使用本設備烹調熟飯。
- 26 電源插座電壓可能有所不同，並會影響產品的效能和熱能輸出。為避免潛在疾病，請使用溫度計確定食物已烹調至建議溫度。
- 27 如果設備冒出黑煙，請立即拔除插頭，待停止冒煙後，再取出深烤盤和酥脆盤。
- 28 請勿接觸高溫表面。操作設備和使用後，設備表面溫度較高。為避免造成燙傷或人身傷害，務必使用隔熱墊或耐高溫隔熱手套，並透過把手和旋鈕操作。
- 29 移動裝有熱油或其他高溫液體的設備時，必須格外小心。使用不當（包括移動烹飪機）可能會造成人身傷害，例如嚴重灼傷。
- 30 設備運作時，排氣口可能會釋放高溫蒸汽。放置設備時，請勿將排氣口直接朝向電源線、插座、櫥櫃或其他設備，雙手和臉部請遠離排氣口。
- 31 使用 SLOW COOK (慢燉) 設定時，務必將設備的門關緊。
- 32 蒸汽和內部容器中的高溫食物可能造成嚴重灼傷。烹調完成後，在釋放閥門前和過程中以及打開設備門期間，務必保持雙手、臉部和身體其他部位遠離釋放閥。
- 33 淺烤盤、酥脆盤和深烤盤在烹調過程中會變得非常燙。從設備取出深烤盤和酥脆盤時，請避開高溫蒸汽和空氣，取出後，務必將其放在耐高溫表面。請勿在烹調期間或烹調結束後立即接觸配件。
- 34 淺烤盤、酥脆盤和深烤盤在裝滿食材時可能會變得非常重，從烹飪機櫃中抬出時應多加小心。
- 35 請勿在烹調期間或烹調結束後立即接觸配件，它們在烹調過程中會變得非常燙。為避免造成燙傷或人身傷害，操作產品時務必小心。請使用長把手工具和隔熱墊或耐高溫隔熱手套。
- 36 不可讓兒童清潔或維護本設備。
- 37 清潔、拆卸、放入或取出零件以及收納之前，請先讓設備降溫。
- 38 未使用設備和清潔設備之前，請關閉設備並拔除插頭以中斷電源。
- 39 請勿使用金屬材質的海綿清潔設備。海綿可能會掉落碎屑並接觸到電子零件，進而導致觸電風險。
- 40 請參閱「清潔與維護」一節瞭解定期維護設備的說明。
- 41 本設備不適合連接到外部計時器或另一個遙控系統操作。

請妥善保存此說明

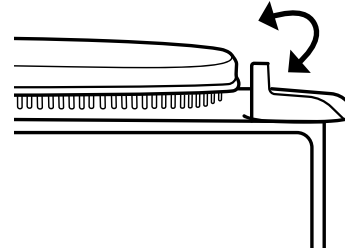
配件組裝和使用設備門

使用智慧旋鈕

智慧旋鈕可讓您在兩種烹調模式之間切換，請參考開關上的標籤。

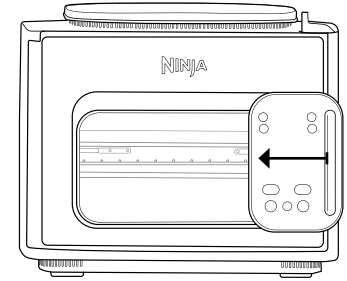
- Combi Cooker (組合烹調)
- Air Fry/Hob (氣炸/電爐)

智慧旋鈕 的位置決定可選擇的烹調功能。



如何打開和關上設備門

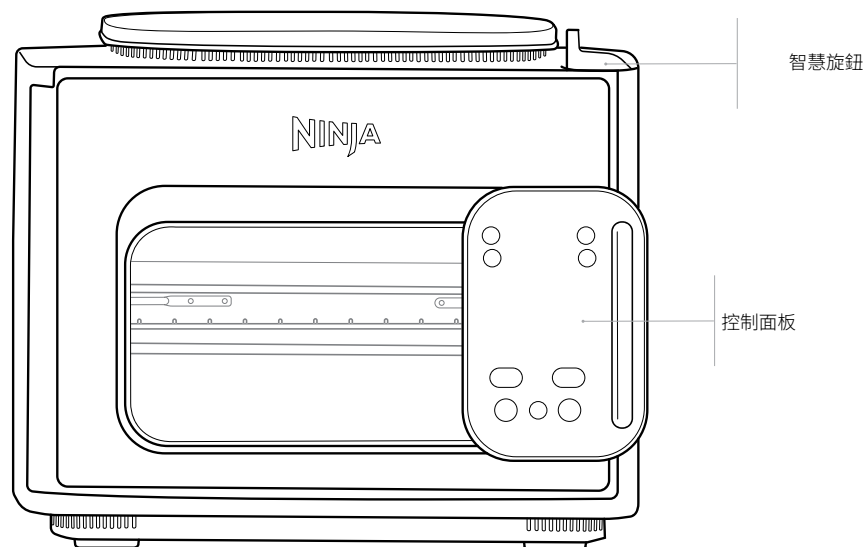
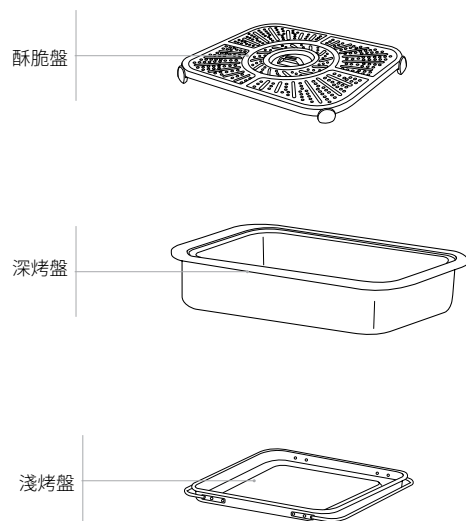
如要打開或關上設備門，請從把手右側拉開。設備門完全打開時會發出咔嚓聲，設備門妥當關上後同樣會發出咔嚓聲。



智慧旋鈕在 COMBI COOKER (組合烹調) 或 AIR FRY/Hob (氣炸/電爐) 位置時皆可打開或關上設備門。

零件和配件

隨附配件



使用控制面板



注意：並非所有模式都包括全部功能。

烹調功能

下蒸 上烤：一次烹調簡單的 3 道菜式，例如雞肉、飯和青花菜。

下蒸 上氣炸：適合根莖類蔬菜和蛋白質食物，可達到表面酥脆、汁水豐富的效果。

下蒸 上烘焙：快速烘烤鬆軟蛋糕和麵包。

蒸煮：在高溫下溫和烹煮精緻食物。

發酵：為麵團提供靜置和膨脹的環境。

米飯/義大利麵：選擇烹煮免洗米或義大利麵。

氣炸：少油或無油即可烹調出酥脆口感。

烘焙：像烤箱一般使用設備製作傳統烘烤點心等食物。

燒烤：使用上火高溫讓食物表面焦糖化並呈現棕色。

加熱：低溫加熱，讓冷藏菜餚重現酥脆美味。

吐司：烘烤麵包以達到精確的上色效果。

煎/炒：可作為電爐使用，用於煎烤肉類、炒菜、燉煮醬汁等。

慢燉：以低溫慢煮方式烹調食物。

舒肥：「真空低溫烹調法」的法語名稱。這項

功能是以準確且恆溫的低溫水浴，緩慢烹調使用塑膠袋真空密封包裝的食材。

操作按鈕

智慧旋鈕：上下撥動以切換 COMBI COOKER (組合烹調) 和 AIR FRY/HOB (氣炸/電爐) 模式。不同模式的可用功能會亮起。

注意：智慧旋鈕的位置決定可選擇的選項。

功能箭頭：使用智慧旋鈕選擇模式後，請使用中間的箭頭瀏覽選項，直到您想使用的功能亮起為止。

溫度(左側)箭頭：使用螢幕左側的上/下箭頭調整烹調溫度。

時間(右側)箭頭：使用螢幕右側上/下箭頭調整烹調時間，或是在使用吐司功能時調整的麵包片數。

「開始/停止」按鈕：按下按鈕開始烹調。設備烹調期間按下按鈕可停止目前的烹調功能。

⏻(電源)按鈕：此按鈕可開啟或關閉設備電源，並停止所有烹調功能。

💡(照明燈)按鈕：使用此按鈕打開和關上設備內部照明燈。照明燈會在烹調行程的最後 30 秒自動亮起。

第一次使用前

第一次使用前

- 請移除並丟棄設備的所有包裝材料、貼紙和膠帶。
- 為避免受傷或財產損失，請仔細閱讀操作說明、警告和重要安全說明。
- 請在溫肥皂水中清洗酥脆盤、深烤盤和淺烤盤，然後徹底沖洗和自然風乾。

警告：使用本設備時，上方和四邊至少要保留 15 公分的空間，確保有充分的空氣循環。

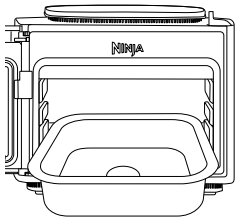
使用 NINJA COMBI™

使用 COMBI COOKER (組合烹調) 功能

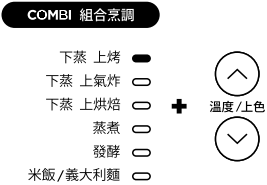
請將電源線插入壁式插座，然後按下 開機 按鈕。

下蒸上烤

- 1 請參閱《靈感食譜指南》，瞭解如何根據食譜/指南搭配食材和使用配件。請務必在深烤盤中加水。
- 2 將食材放入淺烤盤。
- 3 將深烤盤滑進第 1 層 (下層)，淺烤盤則滑進第 2 層 (上層)。



- 4 將智慧旋鈕向上撥到 COMBICOOKER (組合烹調) 位置，再使用功能箭頭選擇下蒸上烤。螢幕將會顯示預設設定。使用螢幕左側的上下箭頭選擇 150°C 到 240°C 的溫度。
- 5 使用螢幕右側的箭頭調整烹調時間，以 1 分鐘為單位



- 遞增，最高可到 60 分鐘。
- 6 按下「開始/停止」按鈕以開始烹調。

注意: 若溫度超過 200°C，只能延長 30 分鐘

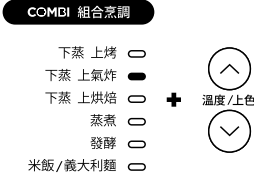
- 7 螢幕會顯示進度條，指示設備正在產生蒸汽。當設備達到適當蒸汽水平，計時器就會開始倒數。



- 8 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示「End (結束)」。

下蒸上氣炸

- 1 請參閱《靈感食譜指南》，瞭解如何根據食譜/指南搭配食材和使用配件。請務必在深烤盤中加水。
- 2 將智慧旋鈕撥到 COMBI COOKER (組合烹調) 位置。使用功能箭頭選擇下蒸上氣炸。螢幕將會顯示預設設定。使用螢幕左側的上下箭頭選擇 150°C 到 240°C 的溫度。
- 3 使用螢幕右側的上下箭頭調整烹調時間，以 1 分鐘為單位遞增，可調整為 1 到 45 分鐘。
- 4 按下「開始/停止」按鈕以開始烹調。



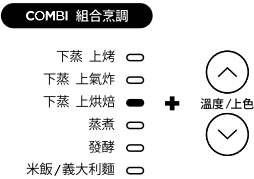
- 5 螢幕會顯示進度條，指示設備正在產生蒸汽。



- 6 當設備達到適當蒸汽水平，計時器就會開始倒數。
- 7 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示「End (結束)」。

下蒸上烘焙

- 1 請參閱《靈感食譜指南》，瞭解如何根據食譜/指南搭配食材和使用配件。請務必在深烤盤中加水。
- 2 將智慧旋鈕撥到 COMBI COOKER (組合烹調) 位置，再使用功能箭頭選擇下蒸上烘焙。螢幕將會顯示預設溫度設定。使用螢幕左側的上下箭頭選擇 105°C 到 210°C。



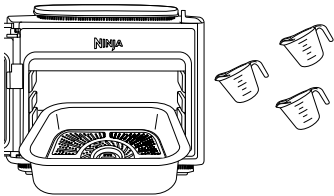
- 3 使用螢幕右側的上下箭頭調整烹調時間，以 1 分鐘為單位遞增，可調整為 1 分鐘到最高 1 小時又 15 分鐘。
- 4 按下「開始/停止」按鈕以開始烹調。
- 5 螢幕會顯示進度條，指示設備正在產生蒸汽，大約需時 20 分鐘。
- 6 完成預熱程序後，計時器就會開始倒數。
- 7 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示



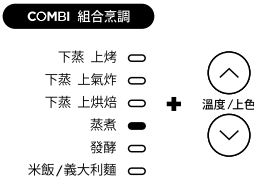
「End (結束)」。

蒸煮

- 1 若要開始使用，請在烤盤和酥脆盤中加水。在酥脆盤上方加入食材，並插入第 1 層。



- 2 將智慧旋鈕撥到 COMBI COOKER (組合烹調) 位置，再使用功能箭頭選擇蒸煮。



- 3 使用螢幕右側的上下箭頭調整烹調時間。
- 4 按下「開始/停止」按鈕以開始烹調。

注意: 使用蒸煮功能時無法調整溫度。

- 5 設備會開始預熱煮沸液體。螢幕會顯示進度條，指示設備正在產生蒸汽，完成預熱程序後，計時器就會開始倒數。



- 6 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示「End (結束)」。

注意: 行程結束後，請取出所有食物和配件，然後關門並按下「開始/停止」按鈕開始烘乾行程，以排出多餘水分。

使用 NINJA COMBI™ - 續

米飯/義大利麵

- 1 若要開始使用，請在酥脆籃中加入液體和米飯或義大利麵。將深烤盤滑到第 1 層。
- 2 將智慧旋鈕撥到 COMBI COOKER (組合烹調) 位置，再使用中間正面箭頭選擇米飯/義大利麵。
- 3 功能預設為煮煮米飯，按左或右的向上箭頭就可以選擇義大利麵，按左或右的向上箭頭就可以回到米飯。
- 4 按下“開始/停止”按鈕以開始烹調。螢幕在烹調時會顯示循環進度列。

COMBI 組合烹調

下蒸 上烤 ☐

下蒸 上氣炸 ☐

下蒸 上烘焙 ☐

蒸煮 ☐

發酵 ☐

米飯/義大利麵 ☒

☐

☒

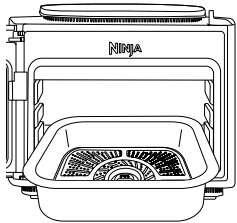
☐

溫度/上色

- 5 米飯或義大利麵完全煮熟後，設備就會發出嗶嗶聲，並會開始倒數計時器，可在盛盤前保溫食材。

發酵

- 1 請務必將酥脆盤放在深烤盤內。



- 2 將智慧旋鈕撥到 COMBI COOKER (組合烹調) 位置，再使用功能箭頭選擇發酵。螢幕將會顯示預設溫度設定。使用螢幕左側的上下箭頭選擇 20°C 到 35°C 的溫度，以 5 度為單位遞增。

COMBI 組合烹調

下蒸 上烤 ☐

下蒸 上氣炸 ☐

下蒸 上烘焙 ☐

蒸煮 ☐

發酵 ☒

米飯/義大利麵 ☐

☐

☒

☐

溫度/上色

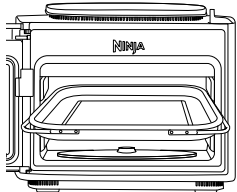
- 3 使用螢幕右側的上下箭頭調整發酵時間，以 5 分鐘為單位遞增，可調整為 15 分鐘到 4 小時。
- 4 按下“開始/停止”按鈕以開始烹調。
- 5 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示「End (結束)」。

使用 AIR FRY/HOB (氣炸/電爐) 功能

若要開啟設備電源，請將電源線插入壁式插座，然後按下 按鈕。

燒烤

- 1 在淺烤盤上加入食材，然後放進第 2 層。



- 2 將智慧旋鈕撥到 AIR FRY/HOB (氣炸/電爐) 位置，然後使用功能箭頭選擇燒烤。螢幕將會顯示預設溫度設定。使用螢幕左側的上下箭頭選擇溫度。

氣炸 / 電爐

☐ 氣炸

☐ 烘焙

☐ 燒烤

☒ 披薩

☐ 吐司

☐ 煎/炒

☐ 慢燉

☐ 舒肥

☐

☒

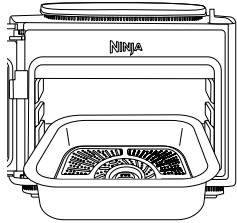
☐

溫度/上色

- 3 使用螢幕右側的上下箭頭調整烹調時間，以 1 分鐘為單位遞增，最高可到 30 分鐘。
- 4 按下“開始/停止”按鈕以開始烹調。
- 5 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示「End (結束)」。

氣炸

- 1 將酥脆盤放在深烤盤內，將深烤盤滑入指定導軌。
- 2 在酥脆盤上加入食材，然後放進第 1 層。



- 3 將智慧旋鈕撥到 AIR FRY/HOB (氣炸/電爐) 位置，設備預設為氣炸模式。螢幕將會顯示預設溫度設定。使用螢幕左側的上下箭頭選擇 150°C 到 240°C 的溫度。

氣炸 / 電爐

☒ 氣炸

☐ 烘焙

☐ 燒烤

☐ 披薩

☐ 吐司

☐ 煎/炒

☐ 慢燉

☐ 舒肥

☐

☒

☐

溫度/上色

- 4 使用螢幕右側的上下箭頭調整烹調時間，以 1 分鐘為單位遞增，最高可到 1 小時。
- 5 按下“開始/停止”按鈕以開始烹調。
- 6 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示「End (結束)」。

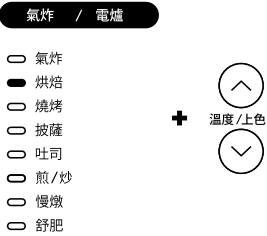
注意：為做出最佳成品，建議在氣炸期間定時搖晃食材。您可以打開設備門並使用矽膠料理夾翻動食材，以獲得均勻的焦香效果。完成後，請將深烤盤放回導軌並關門。

注意：使用氣炸時，請按建議的烹調時間多加 5 分鐘，在加入食材之前先預熱設備。

使用 NINJA COMBI™ - 續

烘焙

- 1 請參閱《靈感食譜指南》，瞭解如何根據食譜/指南搭配食材和使用配件。
- 2 將智慧旋鈕撥到 AIR FRY/HOB (氣炸/電爐) 位置，然後使用功能箭頭選擇 烘焙。設備將會顯示預設溫度設定。使用螢幕左側的上下箭頭選擇 120°C 到 210°C 的溫度。



- 3 使用螢幕右側的上下箭頭調整烹調時間，以 1 分鐘為單位遞增，最高可到 4 小時。

注意：設備會在計時器開始前預熱 3 分鐘。

- 4 按下“開始/停止”按鈕以開始烹調。
- 5 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示「End (結束)」。

披薩

- 1 請務必將深烤盤和酥脆盤放在烹飪機下層。
- 2 將智慧旋鈕撥到 AIR FRY/HOB (氣炸/電爐) 位置，然後使用中間箭頭選擇加熱。使用螢幕左側的上下箭頭選擇溫度。



- 3 使用螢幕右側的上下箭頭調整加熱時間。
- 4 按下“開始/停止”按鈕以開始烹調。
- 5 當烹調時間到達零時，設備就會發出嗶嗶聲，並顯示「End (結束)」。

煎/炒

- 1 先在深烤盤中放入食材，然後放入第 1 層。
- 2 將智慧旋鈕撥到 AIR FRY/HOB (氣炸/電爐)，然後使用功能箭頭選擇煎/炒。使用螢幕左側的上下箭頭選擇「Lo1 (小火 1)」、「2」、「3」、「4」或「Hi5 (大火 5)」。
- 3 按下“開始/停止”按鈕以開始烹調。計時器會開始倒數。



注意：使用煎/炒功能時無法調整時間。

- 4 按下“開始/停止”以關閉煎/炒功能。若要切換到不同的烹調功能，請按下“開始/停止”以結束烹調功能，然後使用智慧旋鈕和中間正面箭頭選擇所需功能。

注意：您只能在打開設備門時使用此功能。

注意：務必在深烤盤內使用不沾器具。請勿使用金屬器具，以免刮傷深烤盤的不沾塗層。

注意：選擇「4」和「Hi5 (大火 5)」時，煎/炒會在 1 小時後自動關閉；選擇「Lo1 (小火 1)」、「2」和「3」時，則會在 4 小時後關閉。

慢燉

- 1 開始操作前，請確定僅使用深烤盤，未使用酥脆盤。
- 2 將智慧旋鈕撥到 AIR FRY/HOB (氣炸/電爐) 位置，然後使用功能箭頭選擇慢燉。螢幕將會顯示預設溫度設定。使用螢幕左側的上下箭頭選擇「Hi (大火)」或「Lo (小火)」。



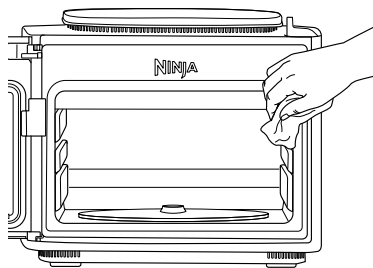
- 3 使用螢幕右側的上下箭頭調整烹調時間。
- 4 按下“開始/停止”按鈕以開始烹調。
- 5 當烹調時間到達零時，設備就會發出嗶嗶聲，並會自動切為 Keep Warm (保溫) 模式，然後開始倒數。

注意：LO 小火慢燉模式時間設定可調整為 6 到 12 小時。HI 大火慢燉模式時間設定可調整為 4 到 12 小時。

清潔與維護

日常清潔說明：

每次使用裝置後都應徹底清潔。



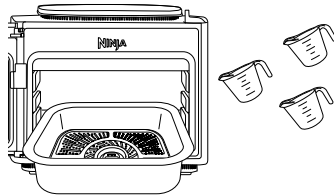
- 1 請先從壁式插座拔除裝置電源，清洗前請確定設備完全降溫。
- 2 若要清潔內部設備和控制面板，請用濕布擦拭。
請勿使用磨蝕性材質的海綿。
- 3 如果深烤盤或酥脆盤附著食物殘渣，請倒入清水，在清潔前先浸泡。**請勿**使用鋼絲球。如果需要刷洗，請使用非磨蝕性清潔劑或洗碗精搭配尼龍海綿或刷子。

注意：切勿將烹飪機機櫃放進洗碗機，或浸泡在水中或任何液體中。

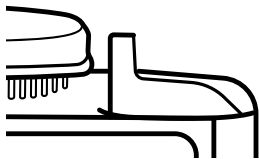
- 4 每次使用後自然風乾所有部件。

深度清潔說明：

- 1 在深烤盤內裝滿 3 杯水。



- 2 將智慧旋鈕撥到 COMBI COOKER (組合烹調) 位置。



- 3 選擇蒸煮並將時間設為 10 分鐘。關門並按下 START/STOP (開始/停止)。
- 4 當時間到達零並且設備已降溫後，用濕布或海綿擦拭設備內部。
注意：清潔設備內部時，請勿接觸風扇。
- 5 倒掉深烤盤內的水，並確定將深烤盤和酥脆盤沖洗乾淨，去除所有殘留物。

注意：深烤盤和設備底部的加熱器溫度非常高。清潔內側時請多加小心。

故障排除指南

使用 COMBI COOKER (組合烹調) 功能時螢幕上顯示的進度條。

- 這代表設備正在產生蒸汽。設備準備就緒後，您的烹調時間就會開始倒數。

使用蒸煮功能時，設備會冒出許多蒸汽。

- 烹調時排氣口釋出蒸汽屬正常現象。

烹調時間會累加而不是倒數。

- 烹調行程已完成，設備處於 Keep Warm (保溫) 模式。

螢幕顯示「ADD POT (放入深烤盤)」錯誤訊息。

- 深烤盤沒有完整放入蒸烤箱下層。所有 COMBI COOKER (組合烹調) 功能都需要使用深烤盤。

顯示「ERR (錯誤)」訊息。

- 設備未正常運作，請致電客服專線：**0800-000-605**。
為了更有效地協助您，請於 **SHARKNINJA.TW** 完成產品線上註冊，並在致電時備妥產品。

實用提示

- 1 參考《料理指南》時，較大的肉塊需增加 3 到 5 分鐘的烹調時間 (但請注意，這可能會導致穀物類過熟)。我們建議遵循建議的肉類高度和重量。
- 2 為了食物均勻上色，請確保食材在容器底部均勻鋪開，沒有互相重疊。如果食材重疊，請在設定的烹調時間過半時搖晃食材。

一 (1) 年有限保固

此一 (1) 年有限保固適用於從新加坡商維諾瓦股份有限公司臺灣分公司授權零售商購買的產品。保固範圍僅適用於原購買人及原產品，且不得轉讓。

SharkNinja 保證在正常家庭使用條件下，並依照《使用者指南》中所示的要求進行維護的情況下，本產品自購買日起一 (1) 年內不會出現材料或做工上的瑕疵，惟需遵守以下條件與排除項目：

保固涵蓋哪些項目？

1. 原裝置及/或 SharkNinja 自行判定為有瑕疵的非耗損零件，可在原購買日期起一 (1) 年內進行維修或更換。
2. 若為提供更換產品的情況，保固期限將於收到更換產品後六 (6) 個月或原保固期剩餘時間內 (取較長者) 結束。SharkNinja 保留以等值或更高價值產品進行更換的權利。

保固不涵蓋哪些項目？

1. 正常磨損的零件，這些零件需定期維護及/或更換以確保裝置正常運作，並不在保固涵蓋範圍內。替換零件可於 sharkninja.tw 購買。
2. 任何遭到竄改或用於商業用途的裝置。
3. 因誤用、濫用、疏忽操作、未按要求進行維護，或運輸過程中不當處理所造成的損壞。
4. 衍生性和附帶性損害。
5. 由非 SharkNinja 授權維修人員所造成的瑕疵。此類瑕疵包括由非 SharkNinja 授權人員在進行運送、修改或修理的過程中，所導致的 SharkNinja 產品 (或其零件) 損壞。

如何獲得維修服務

若您的設備在正常家庭使用條件下於保固期內無法正常運作，請造訪 sharkninja.tw 查詢產品保養與維護的自助服務。

如何提出產品保固聲明

您必須致電 0800-000-605 以提出產品保固聲明。為了更有效地協助您，請於致電前完成產品註冊，並在致電時備妥產品。您需要收據作為購買憑證。客戶服務專員將提供您退回及包裝的相關指示。我們也建議您於 sharkninja.tw 完成產品線上註冊，並在致電時備妥產品，以便我們能更有效地協助您。

產品保固註冊

請至 sharkninja.tw 上傳有效購買憑證 (須包含購買日期與商品明細，如發票、出貨或其他相關證明)，並登錄產品序號，即可完成線上保固註冊。

限用物質含有情況標示聲明書

Declaration of the Presence Condition of the Restricted Substances Marking

設備名稱: NINJA COMBI 氣炸烤箱 Equipment name		型號(型式):SFP701TW Type designation (Type)				
單元Unit	限用物質及其化學符號 Restricted substances and its chemical symbolsv					
	鉛 Lead (Pb)	汞 Mercury (Hg)	鎘 Cadmium (Cd)	六價鉻 Hexavalent chromium (Cr ⁺⁶)	多溴聯苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
PCBA	0	0	0	0	0	0
電機	0	0	0	0	0	0
充電端子支 撐架	0	0	0	0	0	0
塑膠外殼	0	0	0	0	0	0
內部配線	0	0	0	0	0	0
備考1. 超出0.1 wt %及 超出0.01 wt %係指限用物質之百分比含量超出百分比含量基準值。 Note 1: "Exceeding 0.1 wt %" and "exceeding 0.01 wt %" indicate that the percentage content of the restricted substance exceeds the reference percentage value of presence condition. 備考2. "0"係指該項限用物質之百分比含量未超出百分比含量基準值。 Note 2: "0" indicates that the percentage content of the restricted substance does not exceed the percentage of reference value of presence. 備考3. "-"係指該項限用物質為排除項目。 Note 3: The "-" indicates that the restricted substance corresponds to the exemption.						

掃描以註冊:
sharkninja.tw
型號:
XXXXXXXX
製造編號:
Y20A3109Z1A7



製造編號中前四位為製造日期編號。

In Manufacture Code, the first 4 letters are Manufacture Date Code.

以上圖中“Y20A”為例，Y代表製造月份 (參考表A)，20代表製造日期，A代表製造年份 (參考表B)。

Take "Y20A" in above picture as example, "Y" means Month (refer to Table A), "20" means Date, "A" means Year (refer to Table B).

表A Table A	
月份 Month	編號 Code
1月 January	A
2月 February	F
3月 March	H
4月 April	J
5月 May	K
6月 June	Q
7月 July	R
8月 August	S
9月 September	U
10月 October	Z
11月 November	X
12月 December	Y

表A Table A	
年份 Year	編號 Code
2016	A
2017	F
2018	H
2019	J
2020	K
2021	Q
2022	R
2023	S
2024	U
2025	Z
2026	X
2027	Y
接下來 Next	從A重新開始 Start over with "A"



NINJA COMBI™ 氣炸蒸烤箱

SFP701TW | Instruction booklet



IMPORTANT SAFETY INSTRUCTIONS

INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE



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.



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



For indoor and household use only

⚠ WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 3 Keep the appliance and its cord out of reach of children. **DO NOT** allow children to play with or use the appliance. Close supervision is necessary when used near children.
- 4 Spilled food can cause serious burns. **DO NOT** let cord hang over edges of tables.
- 5 To prevent fire, **DO NOT** place appliance on or near a gas or electric hob, or in a heated oven.
- 6 Before placing removable complete meal pot in the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- 7 When removable complete meal pot is empty, **DO NOT** heat it for more than 10 minutes. Doing so may damage the cooking surface.
- 8 **DO NOT** use this appliance for deep frying.
- 9 Caution should be used when searing meats and sautéing. Keep hands and face away from the removable complete meal pot, especially when adding new ingredients, as hot oil may splatter.
- 10 This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicle or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 11 Intended for worktop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a worktop during operation.
- 12 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the accessories provided.
- 13 **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.
- 14 **DO NOT** use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 15 **ALWAYS** ensure the appliance is properly assembled before use.
- 16 **DO NOT** cover the side air socket vent or rear air socket vent while lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.

IMPORTANT SAFETY INSTRUCTIONS

INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

- 17 **DO NOT** use accessory attachments not recommended or sold by SharkNinja. **DO NOT** place accessories in a microwave, toaster oven, convection oven, or conventional oven, or on a ceramic cooktop, electrical coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.
- 18 When using this appliance, provide at least 15cm of space above and on all sides for adequate air circulation.
- 19 **ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- 20 To avoid possible steam damage, **DO NOT** use under cabinets.
- 21 **NEVER** use **COMBI COOKER** functions without adding water and/or ingredients to bottom of removable cooking pot.
- 22 **NEVER** use **SLOW COOK** setting without food and liquids in the removable complete meal pot.
- 23 **DO NOT** move the appliance when in use.
- 24 Prevent food contact with heating elements. **DO NOT** overfill or exceed the MAX fill level of the pot. Overfilling may cause personal injury or property damage or affect safe use of the appliance.
- 25 **DO NOT** use this unit to cook instant rice.
- 26 Electrical socket voltages can vary, affecting the performance and heat output of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 27 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot and crisper tray.
- 28 **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 and knobs.
- 29 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Improper use, including moving the cooker, may result in personal injury such as serious burns.
- 30 When unit is in operation, hot steam is released through the air socket vent. Place unit so vent is not directed toward the power cord, electrical sockets, cabinets or other appliances. Keep your hands and face at a safe distance from vent.
- 31 When using **SLOW COOK** setting, **ALWAYS** keep the door closed.
- 32 Serious burns can result from the steam and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the release valve prior to or during release and when opening the door after cooking.
- 33 The cooking pot, crisper tray, and bake tray become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and crisper tray from the appliance, and **ALWAYS** place them on a heat resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 34 Removable cooking pot, crisper tray, and bake tray can be extremely heavy when full of ingredients. **CARE SHOULD BE TAKEN WHEN LIFTING POT FROM COOKER BASE.**
- 35 **DO NOT** touch accessories during or immediately after cooking, as they become extremely hot during the cooking process. To prevent burns or personal injury, **ALWAYS** use care when handling the product. Use long handed utensils and protective hot pads or insulated oven mitts.
- 36 Cleaning and user maintenance shall not be done by children.
- 37 Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 38 When not in use and before cleaning, turn the unit off and unplug from socket to disconnect.
- 39 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 40 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 41 This appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS

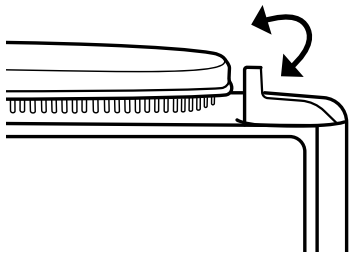
ACCESSORY ASSEMBLY & USING THE DOOR

USING THE SMARTSWITCH

The SmartSwitch allows you to change between the two cook modes, which are labeled on the switch for your reference.

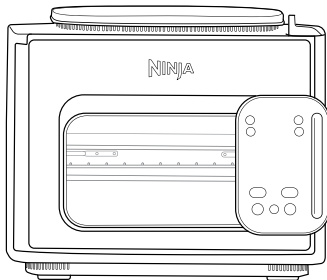
- Combi Cooker
- Air Fry/Hob

The SmartSwitch's position will determine which cooking functions are available for selection.



HOW TO OPEN & CLOSE THE DOOR

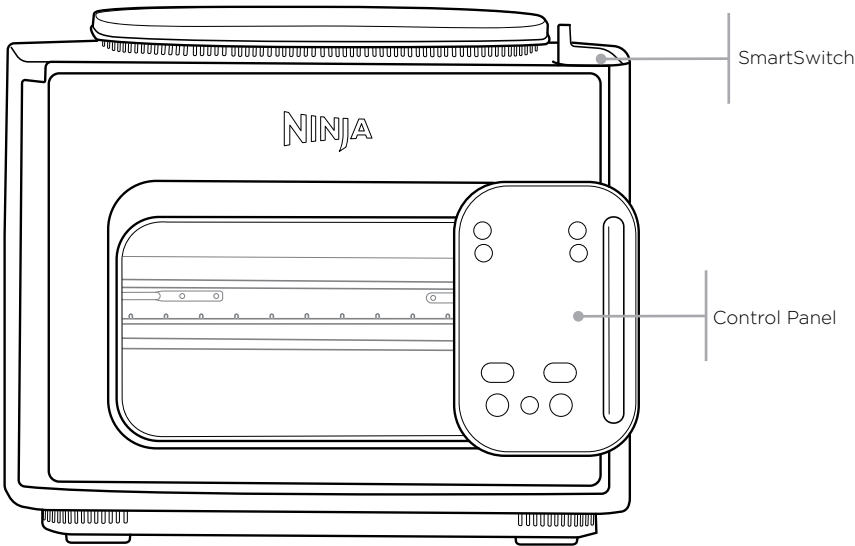
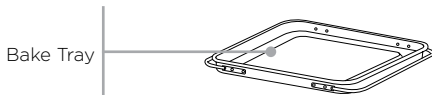
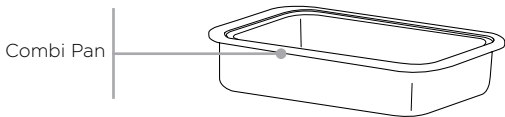
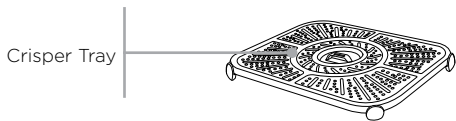
To open or close the door, pull from the right side of the handle. The door will click when it is fully opened. Likewise, it will click when it closes into place.



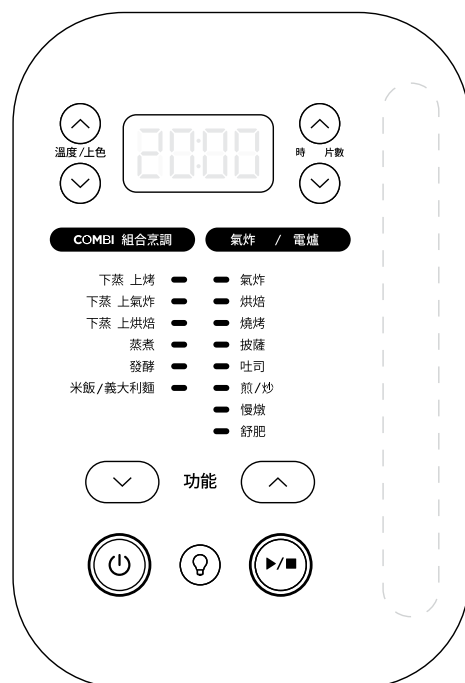
You can open or close the door when the SmartSwitch is in either the COMBI COOKER or AIR FRY/Hob position.

PARTS & ACCESSORIES

Accessories Included



USING THE CONTROL PANEL



NOTE: Not all models include all functions.

COOKING FUNCTIONS

COMBI MEALS: Make easy 3 part meals e.g. chicken, rice and broccoli all at once.

COMBI CRISP: Ideal for root vegetables and proteins for juicy interior and crispy exterior.

COMBI BAKE: Bake fluffy cakes and breads quickly.

STEAM: Gently cook delicate foods at a high temperature.

PROVE: Create an environment for dough to rest and rise.

RICE/PASTA: Choose between cooking no drain rice or pasta.

AIR FRY: Give food crispness and crunch with little to no oil.

BAKE: Use the unit like an oven for traditional baked treats and more.

GRILL: Use high heat from above to caramelize and brown the tops of your food.

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

TOAST: Toast bread with shade precision

SEAR/SAUTÉ: Use as a hob for browning meats, sautéing veggies, simmering sauces, and more.

SLOW COOK: Cook your food at a lower temperature for a longer period of time.

SOUS VIDE: French for “under vacuum,” this function slow cooks food sealed in a plastic bag in an accurately regulated water bath

OPERATING BUTTONS

SMARTSWITCH: Move up and down to switch between COMBI COOKER and AIR FRY/HOB mode. Available functions for each mode will illuminate.

NOTE: The position of the SmartSwitch will determine which options are available for selection.

FUNCTION arrows: Once you’ve chosen a mode using the SmartSwitch, use the center arrows to scroll through the options until your desired function is highlighted.

TEMP (left-hand) arrows: Use the up/down arrows to the left of the display to adjust the cooking temperature.

TIME (right-hand) arrows: Use the up/down arrows to the right of the display to adjust the cooking time or the number of slices of bread when toasting.

START/STOP button: Press to start cooking. Pressing the button while the unit is cooking will stop the current cooking function.

⏻ (POWER) button: This button turns the unit on and off and stops all cooking functions.

💡 (LIGHT) button: Use this button to turn the unit’s interior light on and off. The light will automatically illuminate in the last 30 seconds of the cook cycle.

BEFORE FIRST USE

BEFORE FIRST USE

- 1 Remove and discard any packaging material, stickers, and tape from the unit.
- 2 Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the Combi Pan, bake tray, and crisper tray in warm, soapy water, then rinse and dry thoroughly.

Warning: When using this appliance, provide at least 15cm of space above and on all sides for adequate air circulation.

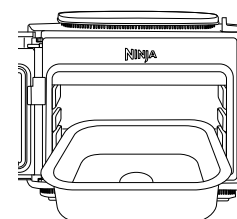
USING YOUR NINJA COMBI™

USING THE COMBI COOKER FUNCTIONS

To turn on the unit, plug the power cord into a wall socket, then press the button.

Combi Meals

- 1 Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts. Be sure to add water to the Combi Pan.
- 2 Add ingredients to the Bake Tray.
- 3 Slide the Combi Pan into level 1 (bottom position) and the bake tray into level 2 (top position).



- 4 Move the SmartSwitch up to COMBICOOKER, then use the FUNCTION arrows to select COMBIMEALS. The default setting will display. Use up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.

COMBI 組合烹調

下蒸 上烤
 下蒸 上氣炸
 下蒸 上烘焙 溫度/上色
 蒸煮
 發酵
 米飯/義大利麵

- 5 Use the arrows to the right of the display to adjust the cook time in 1 minute increments up to 60 minutes.

NOTE: Temperatures over 200°C only extend to 30 minutes

- 6 Press START/STOP to begin cooking.
- 7 The display will show progress bars, indicating the unit is building steam. When the unit reaches the appropriate steam level, the timer will begin counting down.



- 8 When cook time reaches zero, the unit will beep and display “End”. If your food requires more time, use the up arrows to the right of the display to add additional time. The unit will skip preheating.

Combi Crisp

- 1 Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts. Be sure to add water to the Combi Pan.
- 2 Move SmartSwitch to COMBI COOKER. Use the FUNCTION arrows to select Combi Crisp. The default setting will display. Use the up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.
- 3 Use the up and down arrows to the right of the display to adjust the cook time from 1 to 45 minutes, in 1 minute increments.

COMBI 組合烹調

下蒸 上烤
 下蒸 上氣炸
 下蒸 上烘焙 溫度/上色
 蒸煮
 發酵
 米飯/義大利麵

- 4 Press START/STOP to begin cooking.
- 5 The display will show progress bars, indicating the unit is building steam.



- 6 When the unit reaches the appropriate steam level, the timer will begin counting down.
- 7 When cook time reaches zero, the unit will beep and display “End”. If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.

USING YOUR NINJA COMBI™ - CONT.

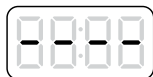
Combi Bake

- 1 Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts. Be sure to add water to the Combi Pan.
- 2 Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select COMBI BAKE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose from 105°C to 210°C.

COMBI 組合烹調

下蒸 上烤 ☐
 下蒸 上氣炸 ☐
 下蒸 上烘焙 ☒ + 溫度/上色 ☐
 蒸煮 ☐
 發酵 ☐
 米飯/義大利麵 ☐

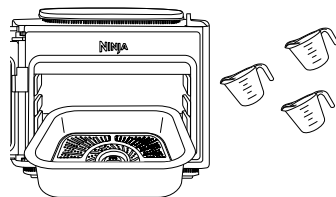
- 3 Use the up and down arrows to the right of the display to adjust the cook time from 1 minute up to 1 hour and 15 minutes, in 1 minute increments.
- 4 Press START/STOP to begin cooking.
- 5 The display will show progress bars indicating the unit is building steam. This will take about 20 minutes.
- 6 When preheating has completed, the timer will begin counting down.
- 7 When cook time reaches zero, the unit will beep



and display "End". If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating, beep and display "End".

Steam

- 1 To get started, add water to the Combi Pan and add the crisper tray. Add ingredients on top of the crisper tray and insert into level 1.



- 2 Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select STEAM.

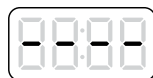
COMBI 組合烹調

下蒸 上烤 ☐
 下蒸 上氣炸 ☐
 下蒸 上烘焙 ☒ + 溫度/上色 ☐
 蒸煮 ☒
 發酵 ☐
 米飯/義大利麵 ☐

- 3 Use the up and down arrows to the right of the display to adjust the cook time.
- 4 Press START/STOP to begin cooking.

NOTE: There is no temperature adjustment when using the STEAM function.

- 5 The unit will begin preheating to bring the liquid to a boil. The display will show progress bars indicating the unit is building steam. When preheating has completed, the timer will begin counting down.



- 6 When cook time reaches zero, the unit will beep and display "End".

NOTE: After cycle is complete, remove ALL food and accessories, then close the door and press the START/STOP button to begin the dry cycle. This will help to remove excess water.

Rice/Pasta

- 1 To get started, add liquid and rice or pasta into the Combi Pan. Insert Combi Pan into Level 1.
- 2 Move the SmartSwitch to COMBI COOKER, then use the center front arrows to select RICE/PASTA.
- 3 The function will default to rice. Push either the left or right UP arrows to select PASTA. Push either the left or right DOWN arrows to go back to RICE.

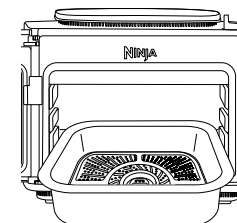
COMBI 組合烹調

下蒸 上烤 ☐
 下蒸 上氣炸 ☐
 下蒸 上烘焙 ☐ + 溫度/上色 ☐
 蒸煮 ☐
 發酵 ☐
 米飯/義大利麵 ☒

- 4 Push the START/STOP button to begin cooking. The display will show circulating bars while cooking.
- 5 When the rice or pasta is fully cooked, the unit will beep and start a count up timer. This will help to keep ingredients warm until ready for serving.

Proof

- 1 Be sure to place the Crisper Tray in the Combi Pan.



- 2 Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select PROOF. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 20°C to 35°C, in 5 degree increments.

COMBI 組合烹調

下蒸 上烤 ☐
 下蒸 上氣炸 ☐
 下蒸 上烘焙 ☐ + 溫度/上色 ☐
 蒸煮 ☐
 發酵 ☒
 米飯/義大利麵 ☐

- 3 Use the up and down arrows to the right of the display to adjust the proof time from 15 minutes to 4 hours, in 5 minute increments.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and display "End."

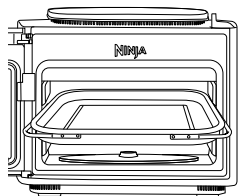
USING YOUR NINJA COMBI™ - CONT.

USING THE AIR FRY/HOB FUNCTIONS

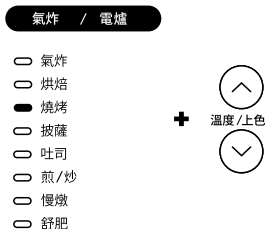
To turn on the unit, plug the power cord into a wall socket, then press the  button.

Grill

- 1 Add ingredients to the Bake Tray and install on Level 2.



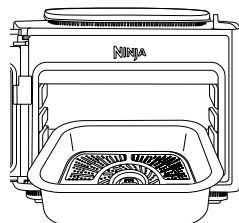
- 2 Move SmartSwitch to AIR FRY/HOB, then use the FUNCTION arrows to select GRILL. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature.



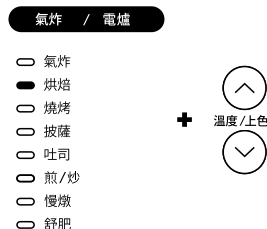
- 3 Use the up and down arrows to the right of the display to adjust the cook time up to 30 minutes in 1 minute increments.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and display "End".

Air Fry

- 1 Place the Crisper Tray in the Combi Pan. Slide the Combi Pan into the designated rail.
- 2 Add ingredients on the crisper tray and install in Level 1.



- 3 Move SmartSwitch to AIR FRY/HOB, the unit will default to AIR FRY. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.



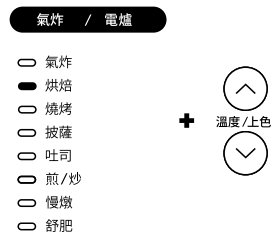
- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep and display "End".

NOTE: For best results, it is recommended to periodically shake ingredients during air frying. You can open the door and toss ingredients with silicone tipped tongs for even browning. When done, slide the Combi Pan back into the rails, and close the door.

NOTE: When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

Bake

- 1 Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts.
- 2 Move SmartSwitch to AIR FRY/HOB, then use the FUNCTION arrows to select BAKE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 120°C to 210°C.



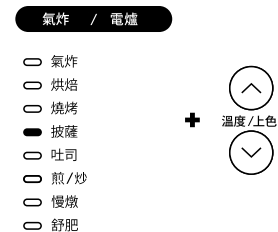
- 3 Use the up and down arrows to the right of the display to adjust the cook time up to 4 hours in 1 minute increments.

NOTE: The unit will preheat for 3 minutes before the timer starts.

- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and display "End".

Pizza

- 1 Be sure to position the Cook & Crisp tray in the bottom of the pot.
- 2 Move SmartSwitch to AIR FRY/HOB, then use the centre arrows to select REHEAT. Use the up and down arrows to the left of the display to choose a temperature.



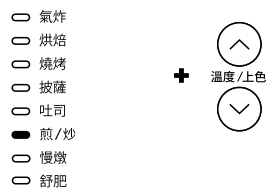
- 3 Use the up and down arrows to the right of the display to adjust the reheat time.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and display "End".

USING YOUR NINJA COMBI™ - CONT.

Sear/Sauté

- 1 Begin by adding ingredients to the Combi Pan and inserting into the Level 1 position.
- 2 Move SmartSwitch to AIR FRY/HOB then use the FUNCTION arrows to select SEAR/SAUTÉ. Use the up and down arrows to the left of the display to select "Lo1," "2," "3," "4," or "Hi5."
- 3 Press START/STOP to begin cooking. The timer will begin counting up.

氣炸 / 電爐



NOTE: There is no time adjustment available when using the Sear/Sauté function.

- 4 Press START/STOP to turn off the SEAR/SAUTÉ function. To switch to a different cooking function, press START/STOP to end the cooking function then use the SmartSwitch and center front arrows to select your desired function.

NOTE: You can only use this function with the door open.

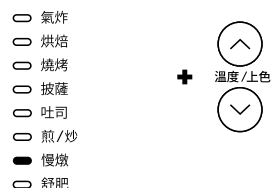
NOTE: ALWAYS use non-stick utensils in the Combi Pan. **DO NOT** use metal utensils, as they will scratch the non-stick coating on the pot.

NOTE: SEAR/SAUTÉ will automatically turn off after 1 hour for "4" and "Hi5" and 4 hours for "LO1," "2," and "3."

Slow Cook

- 1 Before getting started, ensure that you are only using the Combi Pan without the Crisper Tray.
- 2 Move SmartSwitch to AIR FRY/HOB, then use the FUNCTION arrows select SLOW COOK. The default temperature setting will display. Use the up and down arrows to the left of the display to select "Hi," "Lo."

氣炸 / 電爐



- 3 Use the up and down arrows to the right of the display to adjust the cook time.

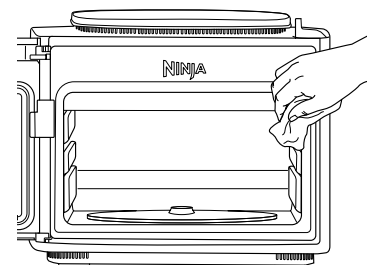
NOTE: The SLOW COOK LO time setting may be adjusted between 6 and 12 hours. The SLOW COOK HI time setting may be adjusted between 4 and 12 hours.

- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.

CLEANING & MAINTENANCE

EVERYDAY CLEANING INSTRUCTIONS:

The unit should be cleaned thoroughly after every use.



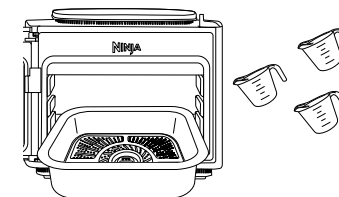
- 1 Unplug the unit from the wall socket and ensure the unit is fully cool before washing.
- 2 To clean the internal unit and the control panel, wipe them clean with a damp cloth. **DO NOT** use abrasive scouring pads.
- 3 If the food residue is stuck on the pot, crisper tray, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.

NOTE: NEVER put the cooker base in the dishwasher, or immerse it in water or any other liquid.

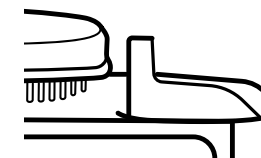
- 4 Air dry all parts after each use.

DEEP CLEANING INSTRUCTIONS:

- 1 Fill Combi Pan with 3 cups of water.



- 2 Move Smart Switch to COMBI COOKER.



- 3 Select STEAM and set time to 10 minutes. Close door and press START/STOP.
- 4 When time reaches zero and the unit has cooled down, use a wet cloth or sponge to wipe down the interior of the unit. **CAUTION:** When cleaning the interior of the unit, do not touch the fan.
- 5 Remove water from pot and be sure to rinse both the cooking pot and crisper tray to ensure all residue has been removed.

NOTE: The Combi Pan and bottom heater of the unit will be very hot. Clean the sides of the interior with caution.

TROUBLESHOOTING GUIDE

Progress bars are shown on the display screen when using COMBI COOKER functions.

- This indicates the unit is building steam. When the unit has finished, your set cook time will begin counting down.

There is a lot of steam coming from the unit when using the Steam function.

- It's normal for steam to release through the vent during cooking.

The unit is counting up rather than down.

- The cooking cycle is complete and the unit is in Keep Warm mode.

“ADD POT” error message appears on display screen.

- Complete Combi Pan is not inside the cooking base. The Combi Pan is required for all COMBI COOKER functions.

“ERR” message appears.

- The unit is not functioning properly. Please contact Customer Service at **0800-000-605**. So we may better assist you, please register your product online at **SHARKNINJA.TW** and have the product on hand when you call.

HELPFUL TIPS

- 1 When referencing our Meal Charts, for larger cuts of meat add 3 to 5 minutes to the cook time (but please note this may overcook grains). We recommend sticking to suggested height and weight of meats.
- 2 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the pot with no overlapping. If ingredients are overlapping, make sure to shake halfway through the set cook time.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

NJA_1_YR_IB_LMTD_WRNTY_TW_EN

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **OSONOVA PRIVATE LIMITED TAIWAN BRANCH**. 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 **sharkninja.tw**.
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.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit **sharkninja.tw** for product care and maintenance self-help. Our Customer Service Specialists are also available at **0800-000-605** to assist with product support and warranty service options. So we may better assist you, please register your product online at **sharkninja.tw** and have the product on hand when you call.

How to initiate a warranty claim

You must call **0800-000-605** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at **sharkninja.tw** 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.

感謝您 THANK YOU

購買 Ninja Combi™ 氣炸蒸烤箱 多合一烹飪機

for purchasing the Ninja Combi™ All-In-One Multicooker, Oven, and Air Fryer

歡迎造訪我們的網站 VISIT US ONLINE AT:

sharkninja.tw

請記錄如下資訊

型號: _____

序號: _____

購買日期: _____

(請保留收據)

購買商店: _____

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____

(Keep receipt)

Store of Purchase: _____

技術規格

電壓: 110V~, 60Hz

功率: 1580W

TECHNICAL SPECIFICATIONS

Voltage: 110V~, 60Hz

Watts: 1580W

提示: 型號和序號位於設備背面靠近電源線的 QR 碼標籤上。

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

經銷商:

新加坡商維諾瓦股份有限公司臺灣分公司

臺北市中山區

南京東路3段168號2樓之1

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SFP701TW_Series_IB_MP_Mv13



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