

Please make sure to read the enclosed Ninja™ Use and Care Guide prior to using your unit.

# NINJA Foodi NeverStick

The NeverStick™  
cookware that NEVER sticks,  
chips, or flakes



## Before First Use

Read all instructions carefully. Wash cookware in hot, soapy water, then rinse and dry thoroughly.

## For Best Results

Be sure to use an appropriately sized burner for the pan you are cooking with. Preheat the pan for 1 to 2 minutes using the heat setting you intend to use when cooking.

Metal utensils including spatulas, spoons, whisks, and tongs are safe for use.

## Heat Settings



### LOW

Use **low** heat for warming foods, simmering, or preparing delicate sauces.



### MEDIUM

Use **medium** heat for reducing liquids, and making pancakes, sandwiches, and omelets.



### MEDIUM-HIGH

Use **medium-high** heat for sautéing, frying, and stir-frying.



### HIGH

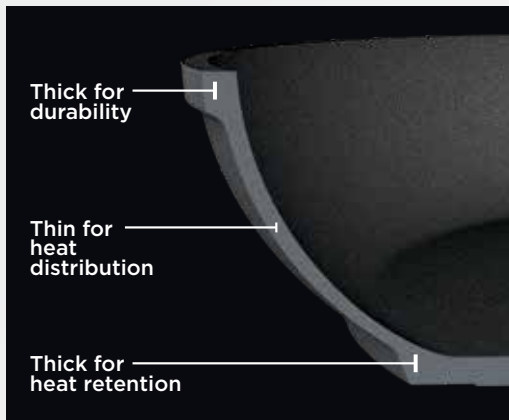
Use **high** heat for boiling liquids and searing.

## Not Recommended

- Never use sharp instruments such as knives, forks, or appliances such as electric mixers.
- Never use aerosol cooking spray.
- Do not cook in oven at temperatures above 500°F.
- Never leave an empty pan on high for more than 2 or 3 minutes.



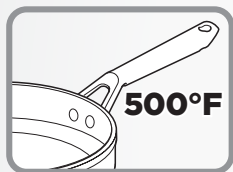
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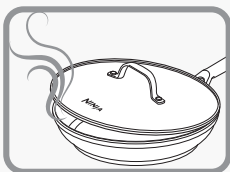
## NeverStick™ cookware is not your typical cookware.

Our forged construction is designed for even heat distribution and control. The thicker gauge aluminum may lead to **longer preheat times** than you are used to, but the result is a forgiving pan that cooks consistently again and again.

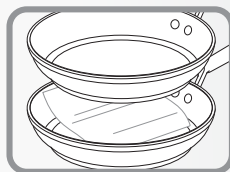
## Tips & Tricks



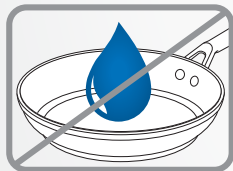
Our stainless-steel handles, lids, and cooking surfaces are uniquely designed to be oven safe to 500°F.



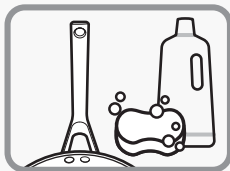
To allow steam to release when using the tempered glass lids for steaming or boiling, simply lift or angle the lid slightly to release steam.



When stacking your cookware to store, place a paper towel between each piece to protect the cooking surface.



Make sure your cookware and lids are dried thoroughly before using on the stovetop or in the oven.



If you notice grease or discoloring on the stainless steel handles, clean thoroughly with baking soda and white vinegar and then wipe with a sponge or soft cloth.



If you have any questions while using your cookware, turn to the Use and Care Guide for more details.

## Cleaning & Care Instructions

### RECOMMENDED

- Let pans cool before cleaning.
- While our product is 100% dishwasher safe, hand-washing with a mild liquid dish soap is always best.

### NOT RECOMMENDED

- Do not place hot pans in cold water.
- Do not use metallic or abrasive sponges.