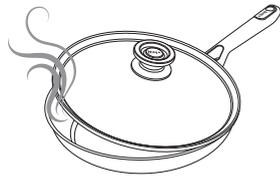
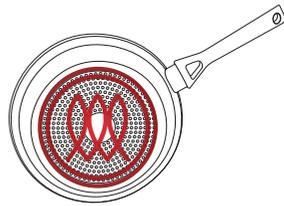


Use & Storage



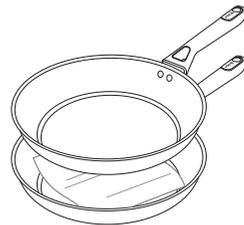
To allow steam to release when using the tempered glass lids for steaming or boiling, simply lift or angle the lid slightly to release steam.



When using an induction stovetop, the base of the pan should match the size of the burner. If a cooktop does not detect the cookware, try placing it on a smaller burner.



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



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

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.

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

NOT RECOMMENDED

Never use sharp instruments such as knives and forks or appliances such as electric mixers.

Do not use metallic or abrasive sponges.

Never use aerosol cooking spray.

Avoid sliding cookware on glass cooktops, as this can lead to scratching of the cooktop surface.



Register your purchase

 [registeryourninja.com](https://www.registeryourninja.com)  Scan QR code using mobile device

Register your Ninja NeverStick™ Cookware to stay up to date with what's new from Ninja and learn about our 10 Year Guarantee.

For additional use and care info, tips, tricks, and FAQs, visit [ninjakitchen.com](https://www.ninjakitchen.com) or contact Customer Service at 1-855-460-5431.

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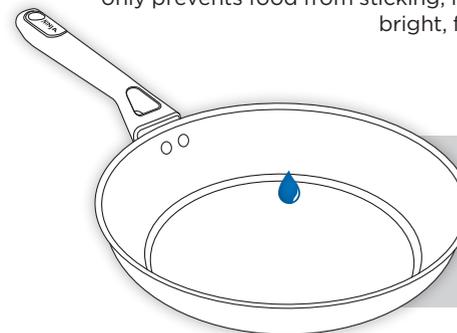
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NINJA NeverStick™



Heat up before you cook up.

It can be tempting to cook food before the pan is hot enough. Preheating your pan not only prevents food from sticking, it also ensures an even sear on meat or fish and bright, flavorful vegetables.



How do you know when your pan is hot enough?

A droplet of water will sizzle and jump around on the surface of the dry pan.

Preheat. Cook. Enjoy.

No matter what you cook, preheating is the best way to get the most out of your cookware. Here are preheating guidelines for some family favorites. Preheat times can vary a bit based on your pan size and burner size.



Seared Steak

preheat on high for 3 minutes
cook for 8 minutes
(4 minutes per side)



Pancakes

preheat on medium-high
for 3-4 minutes
cook for 3 minutes
(flip after 2 minutes)



Fajitas

preheat on medium-high
for 2 minutes
cook for 15 minutes

Recommended 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 omelettes.



Medium-High

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



High*

Use high heat for boiling liquids and searing.

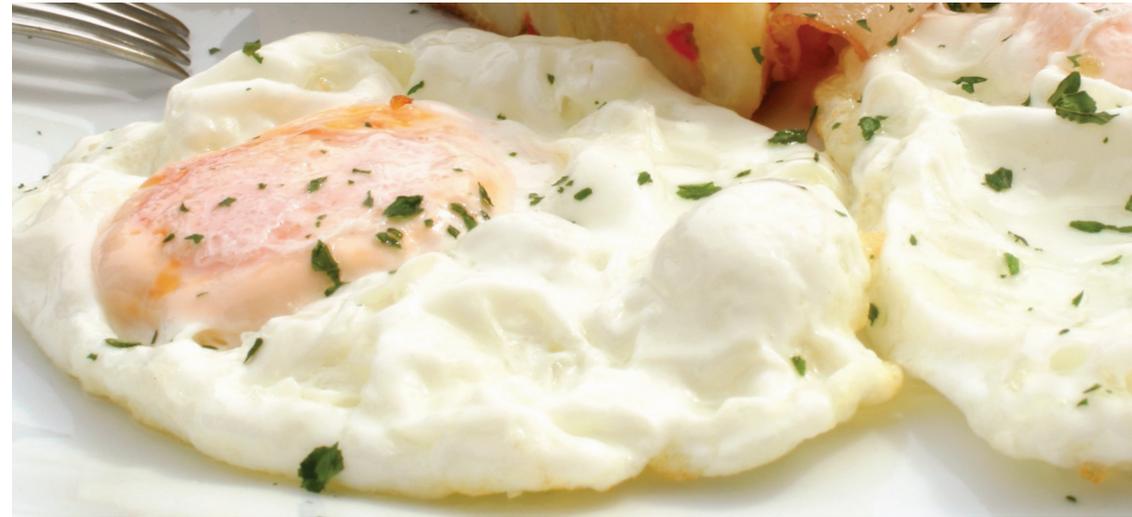
*Never leave an empty pan on high for more than 2-3 minutes.

Beyond the Stove

Go from cooktop to the oven—finish cooking thick juicy meats, melt cheese, brown crispy topping flavor, and bake one-pan dishes like scalloped potatoes. Do not cook in oven at temperatures above 350°F.



Get started with a classic.



For the recipe below, you don't need any oil or butter. If you'd still like to use some for flavor or texture, place 1 tablespoon of either in the pan when preheating.

INGREDIENTS

1 large egg
Salt, ground pepper,
herbs of choice, as
desired

DIRECTIONS

- 1 Place pan on burner and preheat on medium to medium-high heat for 2-4 minutes. Preheat times can vary a bit based on your pan size and burner size.
- 2 Crack egg in pan and let cook for at least 1 minute 30 seconds (up to 2 minutes), or until most of the white has set. Season egg with salt and/or pepper as desired.
- 3 Use a silicone spatula to carefully flip egg over and cook for an additional minute to set the white. This will yield a runny yolk. Cook an extra 1-2 minutes for a firmer yolk.
- 4 Garnish with any herbs of your choice, like parsley or chives.

Looking for more recipe inspiration, tips, and tricks?

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