

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

# NINJA Foodi NeverStick POSSIBLEPAN.



## 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 2 to 3 minutes using the heat setting you intend to use when cooking.

Metal utensils including spatulas, spoons, whisks, and tongs are safe for use. Our PossiblePan spatula has been designed to fit the pan perfectly.

## 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 and 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 3 minutes.



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

## Heat up before you cook up.

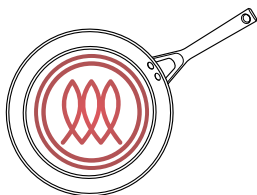
It can be tempting to cook food before the pan is hot enough. Preheating your pan not only prevents food from sticking, it also ensures an even sear on meat or fish and bright, flavorful vegetables.



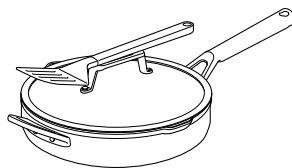
### How do you know when your pan is hot enough?

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

## Tips & Tricks



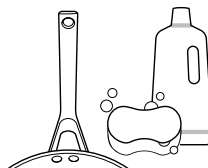
When using an induction stovetop, the base of the pan should match the size of the burner. If a burner does not detect the cookware, try placing it on a smaller burner.



Designed specially for the PossiblePan, the included spatula fits the curvature of the pan and can safely rest on the lid handle during cooking.



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.

## Cleaning & Care Instructions

### RECOMMENDED

- Let pan 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 handles, 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 cooktop surfaces.