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**Ninja Extended Life™ Ceramic Cookware**

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# **Quick Start Guide**

# Before First Use

Read all instructions carefully.

Wash cookware in hot, soapy water, then rinse and dry thoroughly.

Preheat your pan. To test if your pan is ready, drop a bit of water onto the hot surface and it will pill when the right temperature is reached.

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 Settings



### HIGH\*

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

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



### MEDIUM-HIGH

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



### MEDIUM

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



### LOW

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

## Preserve and prolong the ceramic coating

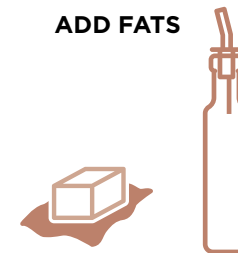
Follow these tips and tricks to extend the life of your cookware.

### USE APPROPRIATE HEAT



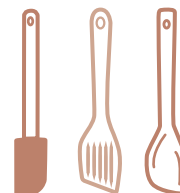
Use the recommended heat settings on the left to avoid overheating.

### ADD FATS



Use butter or oil as needed to enhance flavors when cooking. Never use aerosol cooking sprays--they can burn and leave residue behind.

### CHOOSE YOUR TOOLS



Metal utensils are safe to use, but softer utensils made of wood, silicone, or plastic will help protect the ceramic coating.

### CLEANING



These pans are easy to hand-wash in warm, soapy water, and melamine sponges can be used to help remove stubborn spots. The pans and utensils are also dishwasher safe.

## Storage

When nesting pans for storage, we recommend using a pan protector or paper towel to protect the ceramic coating.



## 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  
Kosher salt, ground pepper, herbs of choice, as desired

### DIRECTIONS

1. Place pan on burner and preheat on medium to medium-high heat for 2 to 3 minutes on a gas burner, or 4 to 5 minutes on an electric burner. Preheat times can vary a bit based on your stove, 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 rubber or metal 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 to 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?

Join us and thousands of Foodi™ friends on the Official Ninja Foodi Family™ Community.  
Facebook.com/groups/NinjaFoodiFamily

    @NinjaKitchen

 youtube.com/EPNinjaKitchen

## Use & Care Guide

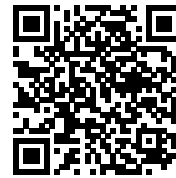
Thank you for your purchase of Ninja Extended Life™ Ceramic Cookware. We hope you love your cookware and will be inspired to create something new in your kitchen.

This guide includes suggestions for how to maintain your cookware.

### Features:


- Compatible with all cooktops, including induction
- Cookware and lids are dishwasher safe
- Safe for use with all utensil materials, including metal
- Oven and broiler safe up to 550°F
- Made without PFAS, lead, or cadmium

Register your Ninja Extended Life™ Ceramic Cookware to stay up to date with what's new from Ninja and learn about our 5 Year Guarantee.



### REGISTER YOUR PURCHASE

 [ninjakitchen.com/register/guarantee](https://ninjakitchen.com/register/guarantee)

 Scan QR code using mobile device

### ⚠ WARNING

**BURN/SCALD HAZARD.** Shorter handles, high cooking temperatures, and longer cooking times may cause handles to get hot. Use caution when cooking on the stovetop, and always use a potholder or oven mitt to prevent burns when removing from the oven.

### ⚠ WARNING

**FIRE HAZARD.** Do not leave pots and pans unattended while cooking. Never let a pot or pan boil dry.

### BEFORE FIRST USE

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

### STOVETOP USE

Safe for use on gas, electric, electric coil, halogen, induction, and ceramic cooktops. Be sure to use an appropriately sized burner for the pan you are cooking with, and never allow the flame to rise along the outside of the pan as this may cause the handle to get hot. Avoid sliding cookware on glass cooktops as this can scratch the cooktop surface.

## PREHEAT

Check to see if the pan is preheated by dropping a small amount of water onto the surface. It will pill when the right temperature is reached. Add oil or butter once the pan is ready. Oil and butter are not necessary but will help the food release and add flavor to your food.

## OVEN & BROILER USE

Ninja Extended Life™ Ceramic Cookware and lids are oven and broiler safe to 550°F, but always stay within the recommended heat settings to prevent overheating and to prolong your ceramic coating. If using cookware in an oven at temperatures between 400°F and 550°F, do not leave lids in oven for longer than 30 minutes. Allow lids to cool before immersing in water.

## HANDLES

Our exclusively designed stainless steel handles are comfortable to hold and securely attached with double rivets so they won't become loose over time. Please note, short handles, high cooking temperatures, and long cook times can cause handles to get hot on the stovetop, and all handles will be hot when used in the oven.

## UTENSILS

Metal utensils including spatulas, spoons, whisks, and tongs are safe for use with your Ninja Extended Life™ Ceramic Cookware, but softer utensils made of wood, silicone, or plastic will help protect the ceramic coating.

## CLEANING & CARE

Allow cookware to cool completely before washing. Never immerse a hot pan in cold water as this may lead to permanent warping. Always clean cookware thoroughly after use as grease buildup can lead to food sticking. If you notice grease buildup or discoloring on your cookware, clean thoroughly with baking soda and white vinegar, then wipe with a sponge or soft cloth. Melamine sponges can also be used to remove burnt-on oils and stubborn spots.

## DISHWASHER

Use automatic dishwashing detergent without bleach or citrus additives. Frequent, regular dishwashing may eventually wear away your ceramic coating, so hand-washing is recommended as much as possible. If pots and pans are regularly washed in the dishwasher, some darkening of the exterior of the base may occur—this is normal and will not affect cooking performance.

## HAND-WASHING

**DO NOT** use oven cleaners, steel wool, steel scouring pads, harsh detergents, or detergents containing bleach or peroxide, which can damage the pan. Nylon scrubbing pads can be used on stainless steel surfaces only. Never place a hot pan under cold water as this could lead to permanent warping.

## STORAGE

For extra protection, place a pan protector or paper towel between pans when stacking to minimize chips and dents.

## EXTENDING THE LIFE OF YOUR COOKWARE

Our cookware is designed to withstand the toughest use, but to keep it looking and performing like new, follow these guidelines:

- Never use sharp instruments such as knives, forks, or appliances such as electric mixers.
- While our product is dishwasher safe, hand-washing with a mild liquid dish soap will help extend the life of your coating.
- Pans and lids can withstand temps up to 550°F on the stove or oven. If using cookware in an oven at temperatures between 400°F and 550°F, do not leave lids in oven for longer than 30 minutes.
- Never use aerosol cooking sprays. These burn at low temperatures and will leave a residue that causes sticking.
- Never allow cookware to boil dry.
- Never immerse a hot pan in cold water as this may lead to permanent warping.

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