



Ninja EverClad™

Quick Start Guide

Before First Use

Read all instructions carefully. Wash cookware in hot, soapy water, then rinse and dry thoroughly. For best cooking results, use an appropriately sized burner for the pan you are cooking with, and never allow the handle to extend over the burner.

Getting the most out of stainless steel

1. PREHEAT



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

2. CHOOSE AN APPROPRIATE OIL



When cooking with high heat, use high smoke point oils such as canola, vegetable, sunflower, peanut, and sesame to avoid the oils smoking.

3. ADD FAT



Always add enough oil or butter to coat the bottom and sides of the pan to help with food release.

4. COOK



Allow food to cook. When searing, food is ready to turn when it no longer sticks to the pan.

Cleaning tips for stainless steel

STANDARD CLEANING

- Let pan cool completely.
- Use warm water to rinse off any food remains.
- Use soapy, lukewarm water to soak, then clean with a cloth or a sponge.
For more intense cleaning, use a nylon scouring pad.
- Use warm water to rinse off cookware, then dry.

BURNT FOOD

- Sprinkle baking soda on the pan, add water and bring to a boil.
- Use a wooden spoon to gently scrape the burnt food bits.

DIFFICULT SPOTS

- For those food bits that just won't budge: clean with a gentle, chlorine-free cleanser, like Bar Keeper's Friend® or Bon Ami®.
- Add a minimal amount of water to create a thick paste, apply it to the cooking surface and allow it to sit for about 1 minute.
- Using a sponge or cloth, rub the paste onto the cooking surface to clean.
- Rinse with warm water and dry immediately.

DISCOLORATION

- A rainbow coloring can sometimes appear on stainless steel. This is caused by a reaction with the chromium in the pan at high temperatures. This is common with stainless steel cookware and does not impact cooking performance. To remove the rainbow finish, wipe the pan with diluted 1:1 parts water and white vinegar using a soft sponge or cloth.
- White spots can occur if you have hard water or do not dry your cookware immediately after washing. These can be removed by boiling a solution of 1:1 parts water and white vinegar and drying immediately.

Not Recommended

- Do not shock a hot pan with cold water, as it can cause warping.
- Avoid sliding cookware on glass cooktops, as this can scratch cooktop surfaces.
- With the exception of preheating, empty pans should not be left on a hot burner. Overheating can cause discoloration.
- If cooking on a gas range, do not allow flame to rise along the outside of the pan, as this may lead to discoloration and cause the handle to get hot.
- Avoid adding salt until liquids are boiling or food is cooking to help prevent pitting.
- Do not leave cookware lids in oven at temperatures between 400°F and 600°F for longer than 30 minutes.



Perfectly Seared Steak

TIP

This recipe cooks steak to medium rare. For a more well-done steak, cook for an additional minute on each side.

PREP: 5 MINUTES

COOK TIME: APPROX. 8 MINUTES (DEPENDING ON DESIRED DONENESS)

MAKES: 1 SERVING

INGREDIENTS

1 New York strip steak (12-16 ounces), room temp, excess fat trimmed

Kosher salt, as desired

Ground black pepper, as desired

1 teaspoon canola oil

DIRECTIONS

1. Pat the steak dry on both sides, then liberally season with salt and pepper.
2. Place the Ninja EverClad™ pan over high heat and let preheat for 2 minutes.
3. Evenly coat the bottom of the pan with oil and let preheat for 30 seconds.
4. Place the steak in the preheated pan and, using a metal spatula, press the steak for 10 seconds to enhance searing. Cook the steak for 4 minutes on each side.
5. When cooking is complete, transfer the steak to a cutting board. Let rest for 5 minutes, then slice and enjoy.

Use & Care Guide

Thank you for your purchase of Ninja EverClad™ Cookware and welcome to the Ninja family! 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
- Safe for use with all utensil materials, including metal
- Oven and broiler safe up to 600°F
- Chemical free, lead free, and cadmium free

Register your Ninja EverClad™ Cookware to stay up to date with what's new from Ninja and learn about our Limited Lifetime Guarantee.



REGISTER YOUR PURCHASE

 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. Exercise 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 handle to extend over the burner. If cooking on a gas range, do not allow the flame to rise along the outside of the pan, as this may lead to discoloration and cause the handle to get hot. Avoid sliding cookware on glass cooktops as this can lead to scratching of the cooktop surface.

PREHEAT

Check to see if the pan is preheated by dropping 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 will help aid in food release as well as add flavor to your food. Be sure to add enough oil to cover the area of the pan where food will come into contact with it. Until you become familiar with how your pan cooks, we recommend starting with lower temperatures to avoid overcooking and burning.

Recommended Heat Settings



Low

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



Medium

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



Medium-High

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



High*

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

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

OVEN & BROILER USE

Ninja EverClad™ cookware and lids are oven and broiler safe to 600°F. Do not leave lids in oven for longer than 30 minutes if temperatures are between 400°F and 600°F. Allow pans and 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 that 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 EverClad™ cookware.

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. Only nylon scouring pads should be used for more intense cleaning.

Allow cookware to cool completely before washing. Never immerse a hot pan in cold water, as this may lead to irreparable warping. Always clean cookware thoroughly after use, as grease buildup over time can lead to food sticking. If you notice grease or discoloring on your cookware, clean thoroughly with baking soda and white vinegar, then wipe with a sponge or soft cloth.

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.
- Pans and lids can withstand temps up to 600°F on the stove or in the oven. Do not leave lids in oven for more than 30 minutes at temperatures between 400°F and 600°F.
- Never allow cookware to boil dry.
- Never immerse a hot pan in cold water, as this may lead to irreparable warping.