

## STORAGE

Hang pans on a pot rack, or store flat in a single layer in a cupboard. If stacking or nesting cookware, gently nest the smaller pans in the larger ones. Using a paper towel or soft cloth in between pans can help protect the cooking surfaces when stacking.

## 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 100% dishwasher safe, hand-washing with a mild liquid dish soap is always best.
- Never preheat pans on high heat to speed up preheating. Excessive heat applied to an empty pan can damage the nonstick surface.
- Do not exceed 500°F on the stove or in the oven.
- Never use aerosol cooking sprays. These burn at low temperatures and will leave a residue that leads to sticking.
- Never allow cookware to boil dry.
- Never immerse a hot pan in cold water, as this may lead to irreparable warping.

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# NINJA™ Foodi™ NeverStick®

## COOKWARE

### USE & CARE GUIDE

Thank you for your purchase of Ninja™ Foodi™ Neverstick® 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
- Cookware and lids are dishwasher safe
- Safe for use with all utensil materials, including metal
- Oven and broiler safe up to 500°F
- PFOA free, lead free and cadmium free

Register your Ninja™ Foodi™ Neverstick® Cookware to stay up-to-date with what's new from Ninja and learn about our 10 year Guarantee.



### REGISTER YOUR PURCHASE



[registryourninja.com](http://registryourninja.com)



Scan QR code using mobile device

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

**⚠ 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.

**CAUTION:** Birds are sensitive to cooking fumes and burned food fumes. These fumes can be caused from overheating your cookware or from burning food, and can be hazardous or fatal to birds. Never keep pet birds in your kitchen.

### 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 cook tops.

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 cook tops as this can lead to scratching of the cook top surface.

### PREHEAT

Preheat the pan for 2 to 3 minutes using the heat setting you intend to use when cooking. To determine if the pan is hot enough for cooking, simply add a few drops of water. If you hear a sizzle, the pan is ready for use. **DO NOT** rush the preheating process by using high heat. We recommend using lower temperatures when you first begin using your cookware to avoid overcooking and burning until you become familiar with how your pan cooks.

- Use **high** heat for boiling liquids and searing. Never leave an empty pan on high for more than 3 minutes as this can damage the pan and lead to sticking.
- Use **medium-high** heat for sautéing, frying, and stir-frying.
- Use **medium** heat for reducing liquids and making pancakes, sandwiches, and omelets.
- Use **low** heat to warm foods, simmer ingredients, or prepare delicate sauces.

### OVEN & BROILER USE

Ninja™ cookware and lids are oven and broiler safe to 500°F. If using cookware in an oven at temperatures between 400°F and 500°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™ Foodi™ NeverStick® cookware. Never use sharp instruments such as knives or forks or appliances such as electric mixers to cut, chop, or whip foods in any nonstick pan. Such use will damage the nonstick finish and void the warranty.

### CLEANING & CARE

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 the stainless steel handles or stainless steel induction base, clean thoroughly with baking soda and white vinegar, then wipe with a sponge or soft cloth.

### DISHWASHER

Use automatic dishwashing detergent without bleach or citrus additives. Prolonged, regular dishwashing may eventually mark or discolor your cookware. If 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

Use mild liquid dish soap. Abrasive pads and sponges should only be used if they are approved for use on nonstick cookware. **DO NOT** use abrasive cleansers or cleaning pads not rated for nonstick cookware, as they can damage cookware.