# Foodi NeverStick POSSIBLEPAN

### Versatility that makes anything possible

Your new go-to pan combines NeverStick\* technology with elegant design and versatility to replace 12 cooking tools. Cook on the stovetop, bake in the oven, and serve right in the pan with table-worthy design.



#### **Roasting & Braising**

For smaller, tough cuts of meat, such as short ribs or pork shanks, the depth of the pan gives you about 2.5" of clearance between the food and the lid.

#### **Straining**

Conveniently strain pasta or vegetables. Simply place the steamer basket in the pan, add food, cover with water, and bring to a boil. Then lift the basket when food is ready.\*

\*Handles will be hot.



#### **Steaming**

Add water to the pan and simmer.

Place basket in the pan. (Water shouldn't come up through the holes.)

To keep basket handles cool, keep away from pour spots. Add food to the basket, place on the lid, and steam.

## Designed to do it all

Get to know your PossiblePan™



**CLEANING TIP:** Prolonged oven cooking at high temperatures may cause discoloration of the stainless steel handles. If you notice discoloring, clean thoroughly with baking soda and white vinegar and dry with a soft cloth.