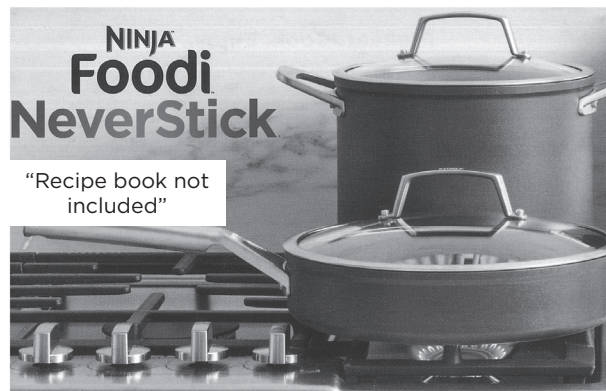
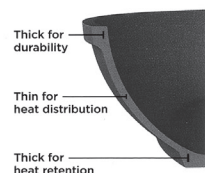




Please Read this guide carefully before using the device and keep it for future reference.



NeverStick Cookware is not your typical cookware.

Our forged construction is designed for even heat distribution and control. The thicker gauge aluminum may lead to longer preheat times than you are used to, but the result is a durable, forgiving pan that prevents sticking.

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.

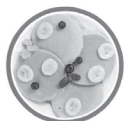
Preheat. Cook. Enjoy.

No matter what you cook, preheating is the best way to get the most out of your cookware. Here are preheating guidelines for some family favorites. Preheat times can vary a bit based on your stove, pan size, and burner size.



Seared Steak

preheat on high for 3 minutes
cook for 8 minutes
(4 minutes per side)



Pancakes

preheat on medium-high for 3-4 minutes
cook for 3 minutes
(flip after 2 minutes)



Fajitas

preheat on medium-high for 2 minutes
cook for 15 minutes

Recommended 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 making omelets.



Medium-High

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



High*

Use high heat for boiling liquids and searing.

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

Beyond the Stove

Go from stovetop to the oven—finish cooking thick juicy meats, melt cheese, brown crispy toppings, and bake one-pan dishes like scalloped potatoes. Do not cook in oven at temperatures above 500°F.



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.

NOTE: CLEAN BEFORE USE

Use & Storage



To allow steam to release when using the tempered glass lids for steaming or boiling, simply lift or angle the lid slightly to release steam.



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.



Make sure your cookware and lids are dried thoroughly before using them on the stovetop or in the oven.



When stacking your cookware to store, place a paper towel between each piece to protect the cooking surface.

Cleaning & Care Instructions

RECOMMENDED

Let pans 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 cook tops, as this can lead to scratching of the cook top surfaces.

- Accessory type and quantity may vary depending on the model.
- The images shown in this manual are for illustrative purposes only and may be subject to change.

NOTE:

In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

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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

⚠ 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.

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.

BAKEWARE

USE & CARE GUIDE

IMPORTANT SAFETY, USE & CARE INFORMATION

Thank you for your purchase of Ninja NeverStick™ Bakeware and welcome to the Ninja family! We hope you love your bakeware and will be inspired to create something new in your kitchen. These guidelines include suggestions for how to maintain your bakeware as well as important safety information.

BEFORE FIRST USE

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

IMPORTANT SAFETY GUIDELINES

- Keep small children away from the oven while baking.
- For oven use only. **DO NOT** use bakeware on the stovetop or over a direct flame.
- Use caution when handling hot bakeware and always have potholders available for use.
- Never use your bakeware in the microwave.

HEAT SETTINGS

It is not recommended to exceed a baking temperature of 500°F (260°C). Ninja NeverStick™ Bakeware conducts heat efficiently. We suggest monitoring the oven temperature and baking times for the first several uses and reducing time and temperature as necessary.

DO NOT use your bakeware under the broiler as temperatures often exceed 500°F (260°C).

PAN USE & CARE

Ninja NeverStick™ Bakeware is dishwasher safe, but hand-washing with a mild liquid dish soap is always best to keep your bakeware looking and performing like new.

- Follow recipe instructions, greasing and flouring as directed.
- Use of aerosol cooking sprays is not recommended. These burn at low temperatures and will leave a residue that leads to sticking.
- Avoid soaking pans overnight. Rinse and dry thoroughly after washing.
- Do not use oven cleaners or dishwasher detergent tablets to clean bakeware as they will damage the finish.
- Avoid cleaning with abrasive cleansers or scouring pads.
- Baking foods that contain a high oil content may stain your bakeware but will not affect performance.

STORAGE

If stacking or nesting bakeware, gently place the smaller pan inside the larger one. Place a paper towel or soft cloth in between pans to help protect the coating when stacking. Direct contact between pans during storing could lead to scratching or damage to the coating.

UTENSIL USE

Use only silicone, nylon, or wooden utensils.

DO NOT use sharp metal utensils such as knives or forks.

DO NOT cut directly on your bakeware as it will damage the coating and void the warranty.