

USE & CARE GUIDE

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.

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.

Please make sure to read the enclosed Ninja™ Use and Care Guide prior to using your unit.

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NINJA Foodi NeverStick POSSIBLEPAN.

"Recipe book not included"



Before First Use

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

For best results, be sure to use an appropriately sized burner for the pan you are cooking with. Preheat the pan for 2 to 3 minutes using the heat setting you intend to use when cooking.

Metal utensils including spatulas, spoons, whisks, and tongs are safe for use. Our PossiblePan spatula has been designed to fit the pan perfectly.

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 omelets.



Medium-High

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



High

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

Not Recommended

- Never use sharp instruments such as knives and forks or appliances such as electric mixers.
- Never use aerosol cooking spray.
- Do not cook in oven at temperatures above 500°F.
- Never leave an empty pan on high for more than 3 minutes.



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.

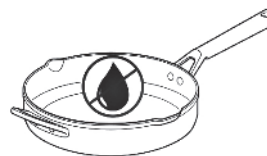
Tips & Tricks



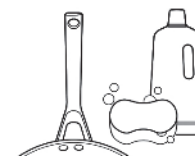
When using an induction stovetop, the base of the pan should match the size of the burner. If a burner does not detect the cookware, try placing it on a smaller burner.



Designed specially for the PossiblePan, the included spatula fits the curvature of the pan and can safely rest on the lid handle during cooking.



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



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.

Cleaning & Care Instructions

RECOMMENDED

- Let pan 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 cooktops, as this can lead to scratching of cooktop surfaces.

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.

NINJA 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.



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.

Designed to do it all

Get to know your PossiblePan™



Matches the curvature of the pan for easy access



Unique resting feature keeps spatula head off the countertop

Tempered glass lid with sturdy stainless steel handle



Pairs with the spatula for easy storage



Integrated, stainless steel steamer/strainer basket with two helper handles



4-quart capacity

Nests with pan and lid for easy storage

Small pour spout for precision pours like draining grease



Long helper handle for easy maneuverability

Wide pour spout for draining

4-quart capacity

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.

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