

100% performance of NeverStick® made 100% PTFE free.

NINJA NeverStick CERAMICPRO™

NOTE: CLEAN BEFORE USE

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PLEASE READ THIS MANUAL CAREFULLY BEFORE OPERATING YOUR
UNIT AND RETAIN FOR FUTURE REFERENCE.

Before First Use

Read all instructions carefully.

Wash cookware in hot, soapy water, then rinse and dry thoroughly.

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

"RECIPE BOOK NOT INCLUDED"

Heat Settings



HIGH*

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

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



MEDIUM-HIGH

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



MEDIUM

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



LOW

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

Tips and Tricks

Follow these tips and tricks to extend the life of your cookware.

USE APPROPRIATE HEAT



Use the recommended heat settings on the left to avoid overheating.

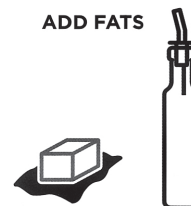
PREHEAT



Our pan construction makes for even heating and potentially longer preheat times than other cookware.

Preheat for 2-3 minutes to help prevent sticking and ensure even cooking and searing.

ADD FATS



Use butter or oil as needed to enhance flavors when cooking. Never use aerosol cooking sprays—they can burn at low temperatures and leave residue behind that can lead to sticking.

CLEANING



These pans are easy to hand-wash in warm, soapy water, and melamine sponges can be used to help remove stubborn spots from the interior and exterior. The pans are also dishwasher safe.

Storage

When nesting pans for storage, we recommend using a pan protector or paper towel to protect the nonstick coating.

Accessory type and quantity may vary depending on the model.

The image shown in this manual are for illustrative purposes only and may be subject to change.

Use & Care Guide

Thank you for your purchase of Ninja NeverStick™ Ceramic Pro™ Cookware. We hope you love your cookware and will be inspired to create something new in your kitchen.

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 600°F
- Made without PTFE, PFOA, lead, or cadmium

⚠WARNING

BURN/SCALD HAZARD. High cooking temperatures and longer cooking times may cause handles and lids to get hot. Use 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 nonstick 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 cause the handle to get hot. Avoid sliding cookware on glass cooktops as this can scratch the cooktop surface.

PREHEAT

Check to see if the pan is preheated by dropping a small amount of 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 are not necessary, but they will help the food release and add flavor.

OVEN & BROILER USE

Ninja NeverStick™ Ceramic Pro™ Cookware and lids are oven and broiler safe to 600°F, but always stay within the recommended heat settings to prevent overheating and to prolong your nonstick coating. If using cookware in an oven at temperatures between 400°F and 600°F, do not leave lids in oven for longer than 30 minutes. Allow lids to cool before immersing in water.

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.

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 NeverStick™ Ceramic Pro™ Cookware, but softer utensils made of wood, silicone, or plastic will help protect the nonstick coating. Surface scratches will not impact nonstick performance.

CLEANING & CARE

Allow cookware to cool completely before washing. Never immerse a hot pan in cold water as this may lead to permanent warping. Always clean cookware thoroughly after use as grease buildup can lead to food sticking. If you notice grease buildup or discoloring on your cookware, clean thoroughly with baking soda and white vinegar, then wipe with a sponge or soft cloth. Melamine sponges can also be used to remove burnt-on oils and stubborn spots.

DISHWASHER

Use automatic dishwashing detergent without bleach or citrus additives. Frequent, regular dishwashing may eventually wear away your nonstick coating, so hand-washing is recommended as much as possible. If pots and pans are 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

DO NOT use oven cleaners, steel wool, steel scouring pads, harsh detergents, or detergents containing bleach or peroxide, which can damage the pan. Nylon scrubbing pads can be used on stainless steel surfaces only. Never place a hot pan under cold water as this could lead to permanent warping.

STORAGE

For extra protection, place a pan protector or paper towel between pans when stacking to minimize chips and dents.

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 dishwasher safe, hand-washing with a mild liquid dish soap will help extend the life of your coating.
- Pans and lids can withstand temps up to 600°F on the stove or oven. If using cookware in an oven at temperatures between 400°F and 600°F, do not leave lids in oven for longer than 30 minutes.
- Never use aerosol cooking sprays. These burn at low temperatures and will leave a residue that causes sticking.
- Never allow cookware to boil dry.
- Never immerse a hot pan in cold water as this may lead to permanent warping.

