

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

NINJA Foodi NeverStick POSSIBLEPOT.



Before First Use

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

Metal utensils including spatulas, spoons, whisks, and tongs are safe for use. Our PossiblePot spoon has been designed to fit the pot perfectly.

Heat Settings



Low

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



Medium

Use **medium** heat for reducing liquids.



Medium-High

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



High

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

Not Recommended

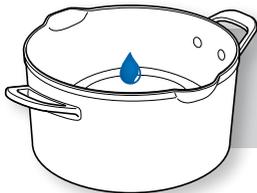
- Never use sharp instruments such as knives and forks or appliances such as electric mixers.
- Never use aerosol cooking spray.
- Do not cook in oven at temperatures above 500°F.
- Never leave an empty pan on high for more than 3 minutes.



For additional use and care info, tips, tricks, and FAQs, visit support.ninjakitchen.com or contact Customer Service at 1-855-460-5431.

Heat up before you cook up.

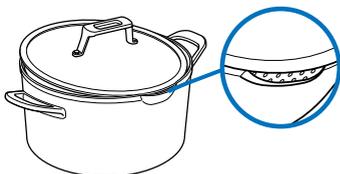
It can be tempting to cook food before the pan is hot enough. Preheating your pot not only prevents food from sticking, it also ensures an even sear on meat or fish and bright, flavorful vegetables.



How do you know when your pot is hot enough?

A droplet of water will sizzle and jump around on the surface of the dry pot.

Tips & Tricks



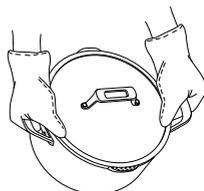
To allow steam to release when using the tempered glass lid for steaming or boiling, simply lift the lid slightly or align the straining holes in the lid with the pour spouts.



Designed specially for the PossiblePot, the included spoon fits the curvature of the pot and can safely rest on the lid handle during cooking. Works as both a ladle and a pasta server.



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



To strain liquids, align the straining holes in the lid with the pour spouts and use pot holders to tilt vessel away from you while straining.

Cleaning & Care Instructions

RECOMMENDED

- Let pot 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.