



One Pan

Use & Care Guide

READ AND REMEMBER: Take a moment to go through this guide and keep it handy for the future.

Welcome to Nutricook

High-five and thank you for choosing the Nutricook One Pan! We hope you enjoy the cooking journey ahead and make delicious memories along the way. Happy cooking!

Join us and
#ElevateYourLife
@nutricookworld


Explore more of our products and accessories on our website.
www.nutricookworld.com

START FRESH

Let's kick off the right way! Begin by giving your One Pan a quick hand-wash. A fresh beginning always sets the tone.

COOK WITH CONFIDENCE

Our ceramic non-stick coating is made **without** potentially harmful chemicals like PFOAs, PTFEs, other PFAs, lead and cadmium. It's all about delicious meals and peace of mind.

HANDLE WITH CARE

WARNING: BURN/SCALD HAZARD

Handle the Nutricook One Pan with extreme caution during and after cooking. The pan and lid can become very hot during use. **ALWAYS** use oven mitts or protective gloves when handling the pan and lid to avoid burns or scalds.

WARNING: HOT HANDLES AND KNOB

- The helper handle and the knob on the lid get hot during and after cooking.
- The main handle is designed to stay cool but can get hot with prolonged heat exposure.
- When using the pan inside the oven, all surfaces, handles and knob are hot.

ALWAYS use oven mitts or protective gloves to prevent burn or scald injuries.

WARNING:

DO NOT leave the pan unattended while cooking. **NEVER** let the pan boil dry. Boiling the pan dry can cause damage to the pan's non-stick ceramic coating.

AVOID HIGH HEAT

Cook on low to medium heat on the stovetop. **AVOID** using high heat, as it can damage the ceramic coating and reduce its non-stick properties.

OVEN SAFE

Use up to a maximum temperature of 250°C/480°F. **DO NOT** exceed this temperature when using inside the oven.



One Pan

Designed in California
Made in China

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