

# NINJA<sup>®</sup>

## Foodi<sup>™</sup>

### ZEROSTICK<sup>®</sup>

## COOKWARE

### TIPS FOR USING YOUR COOKWARE ON AN INDUCTION HOB

With an induction hob (unlike electric or ceramic) only the outer edge of the hob detects the pot or pan by means of electromagnetics. For pots and pans with induction technology to be recognised on the hob, the bottom of the pot or pan must come into contact with the outer edge of the hob ring.

In the exceptional case that your pan is not recognised by your hob, try the following:

#### 1. Place cookware on an appropriately sized hob ring

Induction technology only works effectively if the base of the cookware matches the size of the ring on the hob (see Figure 1).

If a ring is used that is larger than the cookware, the cookware may not be recognised and so will not heat up (see Figure 2).

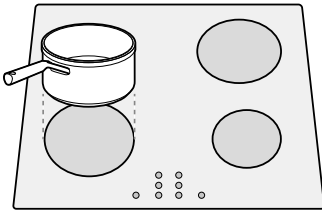


Figure 1

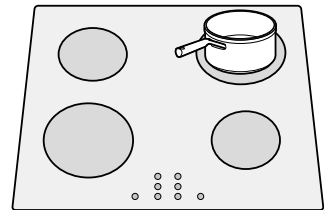


Figure 2

#### 2. Place cookware on a small ring

If you do not have a ring that matches the base of your cookware then select a smaller ring. (See Figure 3)

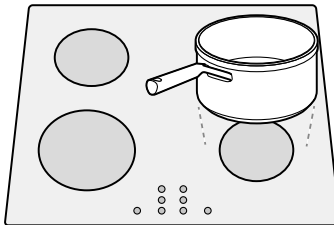


Figure 3

#### 3. Refer to your instruction manual for your induction hob

Check which diameter of pan is suitable for which ring.