

OXO CC008283-002

OXO Enhanced 11-inch Griddle Pan Instruction Manual

Model: CC008283-002

1. PRODUCT OVERVIEW

The OXO Enhanced 11-inch Griddle Pan is designed for superior cooking performance and durability. Featuring a PFAS-free ceramic nonstick coating reinforced with diamonds, this griddle ensures effortless food release and easy cleanup. Its hard-anodized aluminum body provides excellent heat conduction and scratch resistance, while the comfortable stainless steel handle offers a secure grip.

Key features include:

- **Top-Rated Nonstick:** Cook's Illustrated's highest-rated nonstick skillet for superior cooking performance.
- **Diamond-Reinforced Ceramic:** Premium ceramic nonstick coating enhanced with diamonds for exceptional durability and food release.
- **Toxin-Free Cooking:** Free of PFAS, PFOA, lead, and cadmium for healthier meals.
- **Hard-Anodized Construction:** Excellent heat conduction and scratch resistance for long-lasting use.
- **Ergonomic Design:** Comfortable stainless steel handles for secure grip and easy maneuvering.
- **Versatile Use:** Oven safe up to 430°F/220°C for a wide range of cooking techniques.
- **Effortless Cleanup:** Easy to wipe clean or dishwasher safe for convenient maintenance.

Ceramic Non-Stick

Reinforced with diamonds for outstanding performance & easier cleaning



Figure 1: Front view of the OXO Enhanced 11-inch Griddle Pan.

2. SETUP AND FIRST USE

Before first use, wash the griddle pan thoroughly with warm, soapy water and a soft sponge. Rinse and dry completely. It is recommended to season the pan lightly by rubbing a small amount of cooking oil (such as vegetable or canola oil) over the nonstick surface. Heat the pan over low heat for 30 seconds, then let it cool and wipe off any excess oil. This helps maintain the nonstick properties.

The griddle pan is compatible with electric coil, gas, and smooth surface non-induction cooktops. Ensure the pan is centered over the heat source for even cooking.



Figure 2: The diamond-reinforced ceramic nonstick surface.

3. OPERATING INSTRUCTIONS

For optimal performance and longevity of your nonstick griddle pan, follow these guidelines:

- **Heat Management:** Use low to medium heat settings. High heat can damage the nonstick coating over time and is generally not necessary due to the pan's efficient heat conduction.
- **Oil Usage:** Always use a small amount of butter or oil. Avoid cooking sprays, as they can leave a residue that may affect the nonstick performance.
- **Utensils:** Use silicone, wood, or plastic utensils to prevent scratching the nonstick surface. While the pan is scratch-resistant, metal utensils are not recommended for prolonged use.
- **Oven Use:** The griddle pan is oven safe up to 430°F (220°C).



Figure 3: Pancakes cooking evenly on the griddle pan.

Video 1: Demonstration of the OXO griddle pan's nonstick properties and ease of use.

4. MAINTENANCE AND CLEANING

Proper care ensures the longevity of your griddle pan:

- **Hand Washing:** For best results, hand wash with warm, soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads that can damage the nonstick surface.
- **Dishwasher Safe:** The griddle pan is dishwasher safe. However, hand washing is recommended to preserve the nonstick coating over time.
- **Storage:** Store the pan carefully to prevent scratching the nonstick surface. Placing a paper towel or pan protector between stacked pans is advisable.



Figure 4: The easy-to-clean surface of the griddle pan.

5. TROUBLESHOOTING

If you encounter issues with your griddle pan, consider the following:

- **Food Sticking:** Ensure you are using a small amount of oil or butter. Avoid cooking sprays. Overheating can also cause food to stick; use low to medium heat.
- **Uneven Heating:** Verify the pan is centered on the burner. For gas stoves, ensure the flame does not extend beyond the base of the pan.
- **Warping:** While designed to resist warping, extreme temperature changes (e.g., placing a hot pan under cold water) can cause damage. Allow the pan to cool before washing.
- **Coating Degradation:** Avoid using metal utensils and abrasive cleaners. Always use recommended heat settings.

6. SPECIFICATIONS

Feature	Detail
Brand	OXO

Model Name	Enhanced 11" Griddle Pan
Item Model Number	CC008283-002
Material	Hard-anodized aluminum body, Stainless steel handle
Coating Description	Ceramic nonstick with diamond reinforcement
Color	Black
Product Dimensions	19.29 x 11.33 x 3.14 inches
Item Weight	2.35 pounds
Maximum Temperature	430 Degrees Fahrenheit (220°C)
Is Oven Safe	Yes
Is Dishwasher Safe	Yes
Compatible Devices	Electric Coil, Gas, Smooth Surface Non Induction



Figure 5: Detail of the hard-anodized construction for durability.

7. WARRANTY AND SUPPORT

The OXO Enhanced 11-inch Griddle Pan comes with a **Limited Lifetime Warranty**. For specific details regarding warranty coverage, claims, or product support, please refer to the official OXO website or contact OXO customer service directly. Keep your purchase receipt as proof of purchase.

Video 2: Overview of OXO Enhanced Cookware features and benefits.

