GreenPan CC000118-001

GreenPan Chatham 8" Frying Pan Skillet Instruction Manual

Model: CC000118-001 | Brand: GreenPan

Product Overview

The GreenPan Chatham 8" Frypan is designed for everyday ease, perfect for cooking smaller dishes like fried eggs or a seared salmon filet. It features GreenPan's Thermolon healthy ceramic nonstick coating, reinforced with diamonds for exceptional durability and metal utensil safety. This advanced coating allows for frying, searing, braising, and deglazing with effortless food release.

Constructed with durable hard anodized aluminum, the pan offers maximum strength, scratch protection, and chip resistance. It is free of PFAS, PFOA, lead, and cadmium, ensuring a worry-free cooking experience. The pan also boasts drip-free edges for easy pouring and durable stainless steel handles for a secure grip. It is oven and broiler safe up to 600°F, making it a versatile addition to any kitchen.



Image: The GreenPan Chatham 8-inch frying pan, showcasing its sleek gray ceramic nonstick interior and stainless steel handle.

Setup and First Use

1. **Unpack and Inspect:** Carefully remove the frypan from its packaging. Inspect for any damage during transit.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water using a soft sponge or cloth. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** While not strictly necessary due to the nonstick coating, a light seasoning can enhance performance. Heat the pan over low heat for 30 seconds, then add a teaspoon of high smoke point oil (like vegetable or canola oil). Spread the oil evenly with a paper towel. Let it cool, then wipe off any excess.

Operating Instructions

Cooking Tips

- **Use Low to Medium Heat:** The Thermolon ceramic nonstick coating heats quickly and efficiently. High heat is rarely necessary and can damage the coating over time. Always preheat the pan for a minute or two on low to medium heat before adding food.
- **Add a Small Amount of Oil or Butter:** Although nonstick, a small amount of cooking oil or butter is recommended for optimal cooking results and flavor development. Avoid aerosol cooking sprays as they can leave a residue that is difficult to remove and may affect the nonstick performance.
- **Metal Utensil Safe:** The diamond-reinforced coating is designed to be metal utensil safe. However, for prolonged life of the nonstick surface, silicone, wooden, or nylon utensils are recommended.
- **Oven and Broiler Safe:** This pan is oven and broiler safe up to 600°F (315°C), allowing for versatile cooking from stovetop to oven.



Image: A perfectly fried egg easily slides off the nonstick surface of the GreenPan Chatham frying pan, demonstrating its superior food release.



Image: Preparing pancakes in the GreenPan Chatham frying pan, showing its ample surface for various cooking tasks.



Image: Sautéed vegetables in the GreenPan Chatham frying pan, highlighting its suitability for healthy cooking.

Official Product Video: GreenPan Chatham Healthy Ceramic Nonstick Cookware

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Video: This official GreenPan video demonstrates the key features and benefits of the Chatham Healthy Ceramic Nonstick Cookware line, including its non-toxic coating, easy food release, and versatile use.

Maintenance and Cleaning

- **Cool Down Before Cleaning:** Always allow the pan to cool completely before washing to prevent warping and preserve the nonstick coating.
- **Hand Washing:** For best results and to prolong the life of your pan, hand washing with warm, soapy water and a soft sponge is recommended.
- **Dishwasher Safe:** The GreenPan Chatham frypan is dishwasher safe for convenience. However, frequent dishwasher use may dull the exterior finish over time.

- **Stubborn Food Residue:** For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning. Avoid abrasive cleaners or scouring pads, which can damage the nonstick surface.
- **Storage:** When storing, place a pan protector or a paper towel between pans if stacking to prevent scratches to the nonstick surface.



Image: A hand wiping the interior of the pan under running water, illustrating the ease of cleaning.



Image: GreenPan cookware inside a dishwasher, demonstrating its dishwasher-safe feature.

Troubleshooting

Problem	Possible Cause	Solution
Food sticking to the pan.	Too high heat; insufficient oil; residue buildup from cooking sprays.	Use low to medium heat. Always use a small amount of high smoke point oil or butter. Avoid aerosol cooking sprays. Clean thoroughly after each use.
Discoloration or dullness of the exterior.	Frequent dishwasher use; exposure to high heat.	Hand washing is recommended for maintaining the exterior finish. Ensure heat is not excessively high.

Problem	Possible Cause	Solution
Pan warping.	Sudden temperature changes (e.g., hot pan under cold water).	Always allow the pan to cool completely before washing.

Specifications

- **Brand:** GreenPan
- **Model Name:** Chatham
- **Item Model Number:** CC000118-001
- **Size:** 8" Frying Pan Skillet
- **Material:** Hard Anodized Aluminum body, Thermolon Ceramic Nonstick Coating, Stainless Steel Handle
- **Color:** Gray
- **Item Weight:** 1.19 Pounds
- **Product Dimensions:** 12 x 8 x 2 inches
- **Maximum Temperature:** 600°F (315°C)
- **Compatible Cooktops:** Gas, Smooth Surface Non Induction, Electric Coil
- **Special Features:** Oven Safe, Broiler Safe, Non Stick, Metal Utensil Safe, PFAS-Free, PFOA-Free, Lead-Free, Cadmium-Free, Dishwasher Safe
- **Recommended Uses:** Sautéing, Frying, Grilling, Pancake, Omelet

Warranty and Support

For detailed warranty information and customer support, please refer to the official GreenPan website or contact their customer service directly. Keep your purchase receipt for warranty claims.
You can also find additional resources and FAQs on the GreenPan Store on Amazon.

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