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GreenPan Valencia Pro Ceramic Nonstick Frying Pan Skillet Set Instruction Manual

Model: CC000672-001

1. PRODUCT OVERVIEW

The GreenPan Valencia Pro Frying Pan Skillet Set offers advanced ceramic nonstick technology for healthy and efficient cooking. This set includes an 8-inch and a 10-inch frying pan, crafted with strengthened hard-anodized aluminum for durability and scratch resistance. The pans feature Thermolon Minerals Pro ceramic nonstick coating, which is diamond-infused, metal utensil safe, and designed for even heating, effortless food release, and easy cleanup. The Magneto induction bases ensure superior performance on all stovetops, including induction, without heat loss. Stainless steel handles allow for seamless transfer from stovetop to oven.

VALENCIA PRO COLLECTION

EXTRA TOUGH & DURABLE



Image: The GreenPan Valencia Pro 8-inch and 10-inch frying pans, showcasing their sleek design and nonstick interior.

Key Features:

- **Cutting-Edge Ceramic Nonstick:** Diamond-infused Thermolon Minerals Pro coating for durability and performance.
- **Toxin-Free:** Free of PFAS, PFOA, lead, and cadmium.
- **DuoForged Hard Anodized Bodies:** Extra tough and scratch-resistant construction.
- **Magneto Induction Bases:** Optimized for all stovetops, including induction.
- **Comfortable Stainless Steel Handles:** Riveted, ergonomic design with a V-shaped cutout to stay cool.
- **Oven and Broiler Safe:** Pans are safe up to 600°F (lids up to 425°F).
- **Dishwasher Safe:** Designed for effortless cleanup.

2. SETUP AND FIRST USE

Before using your new GreenPan Valencia Pro cookware for the first time, please follow these steps to ensure optimal performance and longevity:

1. **Remove Packaging:** Carefully remove all packaging materials, labels, and tags from the pans.

2. **Wash Thoroughly:** Wash the pans in warm, soapy water using a soft sponge or cloth. Rinse thoroughly and dry completely.
3. **Seasoning (Optional but Recommended):** For enhanced nonstick performance, lightly coat the cooking surface with a small amount of high smoke point oil (e.g., canola, grapeseed, or refined coconut oil). Heat the pan over low heat for 30-60 seconds. Remove from heat and let cool. Wipe off any excess oil with a paper towel. Repeat this process periodically.
4. **Ready for Use:** Your GreenPan Valencia Pro pans are now ready for cooking.

3. OPERATING INSTRUCTIONS

Stovetop Cooking:

- **Heat Settings:** Use low to medium heat settings for most cooking. High heat should only be used for searing or boiling liquids for short periods. Overheating can damage the nonstick coating over time.
- **Oil/Butter Use:** While the nonstick coating allows for cooking with little to no oil, a small amount of oil or butter is recommended for flavor and to optimize browning. Avoid using aerosol cooking sprays as they can leave a residue that may affect nonstick performance.
- **Utensils:** The Thermolon Minerals Pro coating is metal utensil safe. However, for prolonged life of the nonstick surface, silicone, wooden, or plastic utensils are recommended.
- **Stovetop Compatibility:** The Magneto induction base ensures compatibility with all stovetops, including gas, electric, ceramic, and induction.

STAY-FLAT BASE



ENSURES STABILITY

PREVENTS OIL FROM RUNNING TO THE SIDES OF THE PAN

Image: A GreenPan Valencia Pro frying pan on an induction stovetop, demonstrating its compatibility and even heating while cooking an egg.

Oven and Broiler Use:

- **Temperature Limits:** GreenPan Valencia Pro pans are oven and broiler safe up to 600°F. Lids are oven safe up to 425°F.
- **Handle Heat:** The stainless steel handles are designed to stay cool on the stovetop but will become hot in the oven. Always use oven mitts or pot holders when handling hot pans.



THE ORIGINAL CERAMIC NONSTICK

WE INVENTED IT. WE MAKE IT BETTER.



AWARD-WINNING NONSTICK

CELEBRATED FOR A LEGACY OF INNOVATION



COOK TOXIN-FREE

FREE OF PFAS, PFOA, LEAD & CADMIUM



GROUNDBREAKING TECHNOLOGY

OVER 150 PATENTS TO MAKE COOKING BETTER

Image: A GreenPan Valencia Pro frying pan with shrimp cooking inside an oven, highlighting its oven-safe capability.

Video Demonstration:

Your browser does not support the video tag.

Video: This video demonstrates the GreenPan Valencia Collection's features, including its Magneto induction technology and compatibility with various stovetops, showing how it efficiently cooks different dishes.

4. MAINTENANCE AND CARE

Proper care will extend the life and performance of your GreenPan Valencia Pro cookware.

- **Cleaning:** The pans are dishwasher safe for convenience. For best results and to preserve the nonstick coating, hand washing with warm, soapy water and a soft sponge is recommended. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface.
- **Cool Down:** Always allow the pan to cool completely before washing to prevent warping and thermal shock.
- **Storage:** When storing pans, place a soft cloth or pan protector between them to prevent scratching the nonstick surface.

HEALTHY CERAMIC NONSTICK



COOK TOXIN-FREE: NO PFAS

WE'RE PROUD OF THE THINGS WE DON'T PUT IN OUR PANS

Image: A GreenPan Valencia Pro frying pan being cleaned under running water with a sponge, illustrating its easy-to-clean nonstick surface.

5. TROUBLESHOOTING

- **Food Sticking:** If food begins to stick, ensure you are using a small amount of oil or butter. Over time, residue from cooking sprays or high heat can build up. Try a deep clean: fill the pan with water and 2 tablespoons of baking soda, bring to a boil, then simmer for 10 minutes. Discard water, let cool, and gently scrub with a melamine sponge. Re-season the pan after cleaning.
- **Discoloration:** High heat can sometimes cause slight discoloration over time. This does not affect the pan's performance or safety. Always use low to medium heat for most cooking.
- **Warping:** Rapid temperature changes (e.g., placing a hot pan under cold water) can cause warping. Always allow pans to cool naturally before washing.

6. SPECIFICATIONS

Feature	Description
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Brand	GreenPan
Model Name	Valencia Pro
Set Includes	8" Frying Pan, 10" Frying Pan
Material	Hard Anodized Aluminum, Thermolon Minerals Pro Ceramic Nonstick, Stainless Steel Handles
Color	Gray
Nonstick Coating	Yes (PFAS-Free, PFOA-Free, Lead-Free, Cadmium-Free)
Stovetop Compatibility	All stovetops, including Induction (Magneto Base)
Oven Safe	Yes, up to 600°F (Lids up to 425°F)
Dishwasher Safe	Yes
Metal Utensil Safe	Yes
Item Weight	1.8 Pounds
Product Dimensions	21.85 x 5.7 x 11.61 inches

7. WARRANTY AND SUPPORT

GreenPan Valencia Pro cookware comes with a limited lifetime warranty, ensuring quality and durability. For any questions, concerns, or warranty claims, please refer to the official GreenPan website or contact their customer support directly.

Your browser does not support the video tag.

Video: This official GreenPan video highlights the PFAS-free ceramic nonstick coating and other features of the Valencia collection, emphasizing its health and environmental benefits.