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> [GreenPan Valencia Pro Hard Anodized Healthy Ceramic Nonstick 8" Frying Pan Skillet User Manual](#)

GreenPan Valencia Pro CC002677-001

GreenPan Valencia Pro 8-inch Frying Pan Skillet User Manual

Model: Valencia Pro CC002677-001

INTRODUCTION

This manual provides essential instructions for the safe and effective use, care, and maintenance of your GreenPan Valencia Pro 8-inch Frying Pan Skillet. Please read this manual thoroughly before first use and retain it for future reference.

The GreenPan Valencia Pro collection features strengthened hard anodized aluminum for durability and scratch resistance, combined with Thermolon Minerals Pro ceramic nonstick coating. It is designed for use on all stovetops, including induction, and is oven safe.

SETUP AND FIRST USE

- Unpacking:** Carefully remove all packaging materials and labels from the frying pan.
- Initial Cleaning:** Wash the pan thoroughly with warm soapy water and a soft sponge. Rinse and dry completely.
- Conditioning (Optional but Recommended):** Before first use, condition the nonstick surface by rubbing a small amount of cooking oil (e.g., refined coconut oil, grapeseed oil) onto the entire nonstick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let it cool. Wipe off any excess oil. This step helps optimize the nonstick performance.

WINNER—BEST CERAMIC NONSTICK



Image: Front view of the GreenPan Valencia Pro 8-inch Frying Pan Skillet.

OPERATING INSTRUCTIONS

Heat Settings

- Always 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 distribution.
- The pan is suitable for all stovetops, including gas, electric, and induction.

METAL UTENSIL SAFE & SCRATCH-RESISTANT



ULTRA-DURABLE HARD ANODIZED BODY

EXTRA TOUGH AND BUILT FOR DAILY USE

Image: The frying pan on an induction cooktop, demonstrating its compatibility.

Cooking with Oil

- While the nonstick coating allows for cooking with minimal oil, a small amount of oil or butter is recommended for flavor and to enhance cooking performance.
- Use oils with a high smoke point, such as refined coconut oil, grapeseed oil, peanut oil, or clarified butter (ghee).
- Avoid extra virgin olive oil at high temperatures as it has a low smoke point and can carbonize on the pan surface, leading to sticking.
- Do not use aerosol cooking sprays, as the fine droplets can burn and create a sticky residue that is difficult to remove and can impair nonstick performance.

OPTIMIZED FOR ALL STOVETOPS



MAGNETO INDUCTION TECH

REMARKABLE PERFORMANCE ON ALL STOVETOPS, INCLUDING INDUCTION

Image: Butter melting in the pan, illustrating proper oil application.

Utensils

- The Thermolon Minerals Pro ceramic nonstick coating is metal utensil safe. However, for prolonged life of the nonstick surface, silicone, wooden, or plastic utensils are recommended.

VALENCIA PRO COLLECTION EXTRA TOUGH & DURABLE

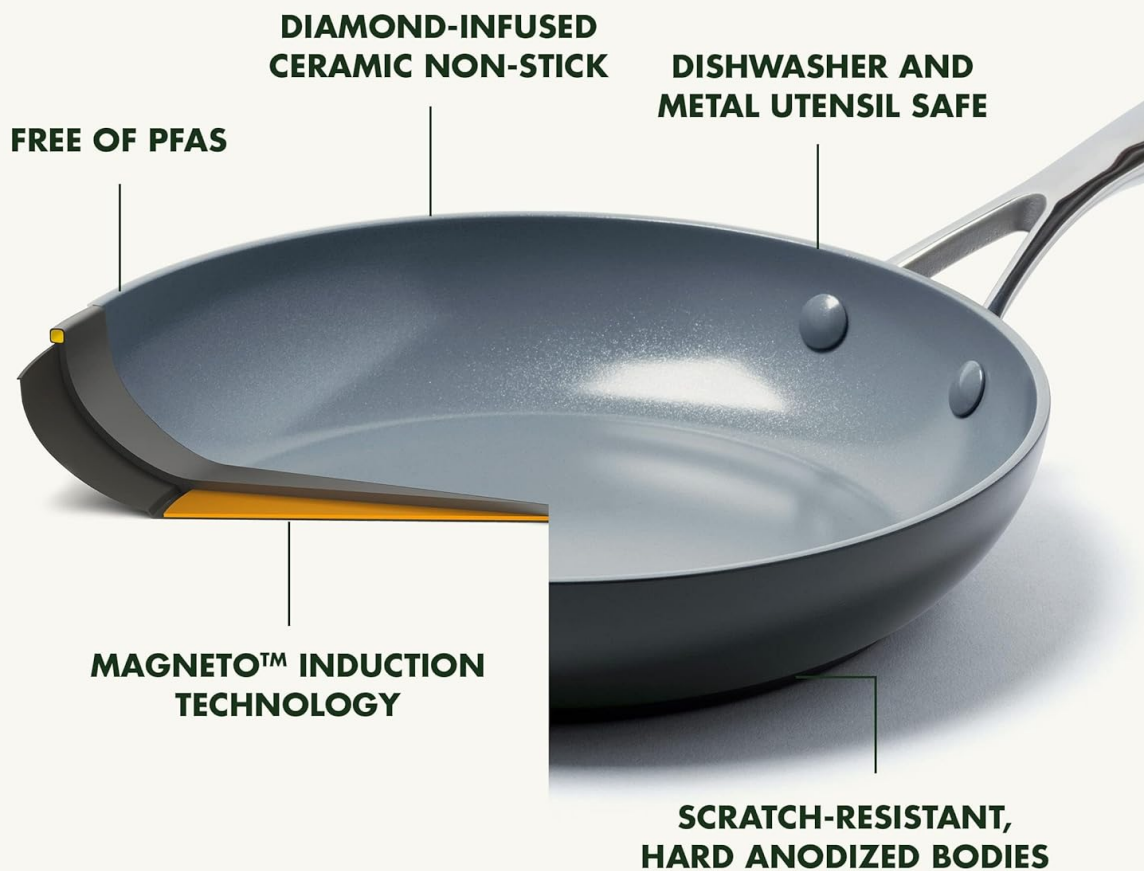


Image: Cooking shrimp and vegetables in the pan, demonstrating metal utensil compatibility.

Oven and Broiler Use

- The pan is oven and broiler safe up to 600°F (315°C).

STAY-FLAT BASE



ENSURES STABILITY

PREVENTS OIL FROM RUNNING TO THE SIDES OF THE PAN

Image: The frying pan inside an oven, highlighting its oven-safe feature.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** The pan is dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand washing is recommended. Allow the pan to cool completely before washing. Use warm soapy water and a soft sponge or cloth.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scrubbing pads, as these can damage the nonstick surface.

OVEN SAFE UP TO 600° F



BUILT FOR OVEN & BROILER COOKING

ROAST, BAKE, BROIL & MORE

Image: Hand washing the frying pan with soap and water.

Deep Cleaning for Carbonized Oil

If you notice a layer of carbonized oil buildup, which can appear as a yellow-to-orange-to-brown discoloration and lead to sticking, follow these steps:

1. Fill the pan halfway with water and bring it to a simmer for approximately 2 minutes.
2. Pour out the water and place the pan on a sturdy surface (e.g., a wooden cutting board).
3. While the surface is warm, carefully use a melamine sponge (such as a Mr. Clean Magic Eraser or a GreenPan Restoring Sponge) with a little plain water to wipe away the food or stuck-on oil.
4. Once the deep cleaning is complete, wash the pan as you normally would with soap and a soft sponge.

TROUBLESHOOTING

Food Sticking to the Pan

- **Carbonized Oil Buildup:** This is the most common cause of sticking. Refer to the "Deep Cleaning for Carbonized Oil" section above to remove any invisible or visible layers of burned oil.
- **Excessive Heat:** Using high heat can degrade the nonstick coating over time. Always cook on low to

medium heat.

- **Incorrect Oil Usage:** Ensure you are using oils with a high smoke point and avoiding aerosol sprays.
- **Abrasive Cleaning:** Avoid using abrasive cleaners or scrubbing pads that can scuff the nonstick surface.

SPECIFICATIONS

| | |
|----------------------------|---|
| Brand | GreenPan |
| Model Name | Valencia Pro |
| Item Model Number | CC002677-001 |
| Material | Hard Anodized Aluminum, Ceramic Nonstick |
| Coating Description | Thermolon Minerals Pro Ceramic |
| Diameter | 8 Inches |
| Handle Material | Stainless Steel |
| Maximum Temperature | 600°F (Oven & Broiler Safe) |
| Compatible Devices | Electric Coil, Gas, Smooth Surface Induction |
| Dishwasher Safe | Yes |
| Toxin-Free | PFAS-Free, PFOA-Free, Lead-Free, Cadmium-Free |

WARRANTY AND SUPPORT

Warranty Information

The GreenPan Valencia Pro Frying Pan Skillet comes with a limited lifetime warranty. Please refer to the official GreenPan website or product packaging for specific terms and conditions of the warranty.

Customer Support

For further assistance, product inquiries, or warranty claims, please visit the official GreenPan website or contact their customer service department. Contact information can typically be found on the product packaging or the manufacturer's website.