

GreenPan CC002900-001

GreenPan CC002900-001 Countertop Induction Cooker User Manual

Model: CC002900-001

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1. INTRODUCTION

Thank you for purchasing the GreenPan CC002900-001 Countertop Induction Cooker. This portable 1800-watt induction cooktop provides quick and efficient heat for various cooking needs. Its lightweight design and fast-response technology offer flexibility for everyday use or as an additional cooking surface. This manual provides important information for safe operation, setup, maintenance, and troubleshooting.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance to prevent injury or damage. Keep this manual for future reference.

- **Electrical Safety:** Ensure the power outlet matches the voltage requirements of the cooker (120V). Do not overload the circuit. Avoid using extension cords if possible; if necessary, use a heavy-duty, grounded extension cord.
- **Surface Heat:** The induction cooker surface remains hot after use. **Do not touch the surface immediately after cooking.** Allow it to cool completely.
- **Compatible Cookware:** This appliance requires induction-compatible cookware. Non-induction cookware will not heat. The cooker features a Pan Detection Function that will prevent operation if incompatible or no cookware is present.
- **Child Lock:** Activate the Child Lock feature to prevent accidental operation, especially in households with children.
- **Ventilation:** Ensure adequate ventilation around the unit during operation. Do not block air vents.
- **Placement:** Place the cooker on a stable, flat, heat-resistant surface away from water and heat sources.
- **Cleaning:** Always unplug the unit and allow it to cool before cleaning. Do not immerse the unit in

water or other liquids.

3. PRODUCT OVERVIEW

The GreenPan Countertop Induction Cooker features a sleek design with intuitive controls for efficient cooking.



Figure 3.1: Top view of the GreenPan Countertop Induction Cooker, highlighting the black crystal glass surface and the touch control panel.

Key Features:

- **Black Crystal Glass Surface:** Easy to clean and durable.
- **Fast Touch Control Panel:** Features programmable presets and an LED display for precise control.
- **Quick-Response Technology:** Enables precision high-heat cooking.
- **Countertop-Friendly Design:** Lightweight and portable for versatile placement.
- **Rapid Boil:** Powerful 1800-watt design reduces cooking time.
- **Child Lock:** Enhances safety by preventing unintended operation.
- **Pan Detection Function:** Automatically detects compatible cookware.
- **Settings:** Includes SEAR for maximum power, WARM for maintaining temperature (e.g., fondues,

buffet serving), and programmable presets for various cooking tasks.

4. SETUP

Follow these steps for initial setup:

1. **Unpack:** Carefully remove the induction cooker from its packaging. Retain packaging for storage or future transport.
2. **Placement:** Place the unit on a dry, stable, level, and heat-resistant surface. Ensure there is at least 4 inches (10 cm) of clear space around all sides for proper ventilation.
3. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet.
4. **Initial Cleaning:** Before first use, wipe the glass surface with a damp cloth. Ensure it is completely dry before plugging in.

5. OPERATING INSTRUCTIONS

5.1 Compatible Cookware

The GreenPan Induction Cooker works only with induction-compatible cookware. This includes pots and pans made of cast iron, enameled iron, or stainless steel with a magnetic bottom. To test if your cookware is compatible, hold a magnet to the bottom; if it sticks, it is compatible.



Figure 5.1: The induction cooker surface with a pan lifted, illustrating the induction coil symbol. The cooker will only activate with compatible cookware placed on this area.

5.2 Basic Operation

1. **Power On:** Place induction-compatible cookware containing food or liquid on the center of the cooking zone. Press the 'ON/OFF' button to turn on the unit. The LED display will illuminate.
2. **Select Power/Temperature:** Use the '+' and '-' buttons to adjust the power level or temperature. The cooker offers various settings, including specific presets like 'SEAR' for maximum power and 'WARM' for gentle heating.
3. **Using Presets:** Press the 'SEAR' button for high-power cooking or the 'WARM' button for low-temperature applications like keeping food warm or preparing fondues.
4. **Timer Function:** Press the 'Timer' button, then use '+' and '-' to set the desired cooking time. The unit will automatically shut off when the timer expires.
5. **Child Lock:** To activate the Child Lock, press and hold the lock icon button for a few seconds. The display will indicate that the lock is active. Repeat the action to deactivate.
6. **Pan Detection:** If no compatible cookware is detected, the unit will display an error code (e.g., 'E0') and shut off after a short period.
7. **Power Off:** After cooking, press the 'ON/OFF' button to turn off the unit. Remove the cookware and allow the surface to cool.



Figure 5.2: Demonstrating cooking with a pot on the GreenPan Induction Cooker. Always ensure the pot is centered on the cooking zone.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your induction cooker.

- **Always Unplug:** Before cleaning, ensure the unit is unplugged from the power outlet and has completely cooled down.
- **Glass Surface:** Wipe the black crystal glass surface with a soft, damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner specifically designed for glass cooktops can be used. Rinse with a clean, damp cloth and dry thoroughly.
- **Control Panel:** Wipe the control panel with a soft, dry cloth. Do not use abrasive cleaners or scrubbers, as they may damage the touch controls.
- **Base Unit:** Wipe the exterior of the base unit with a soft, damp cloth. Do not immerse the unit in water or any other liquid.
- **Air Vents:** Periodically check and clean the air vents to ensure they are free from dust and debris, which can impede airflow and cause overheating. Use a soft brush or vacuum cleaner.
- **Storage:** Store the cooker in a dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your GreenPan Induction Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outage; faulty outlet.	Check power cord connection. Verify power to the outlet. Try a different outlet.
Cookware is not heating (Error code E0).	Cookware is not induction-compatible; cookware is too small or not centered; no cookware present.	Use induction-compatible cookware. Ensure cookware is centered and covers at least 70% of the cooking zone.
Unit trips electrical breaker.	Circuit overload; internal fault.	Ensure no other high-wattage appliances are on the same circuit. If the issue persists, discontinue use and contact customer support.
Temperature control is inaccurate or inconsistent.	Variations in cookware material/thickness; sensor calibration.	Adjust power levels manually as needed. Ensure cookware has a flat, thick bottom for even heating.
Unit displays other error codes (e.g., E1, E2).	Internal malfunction; overheating.	Unplug the unit, wait 10 minutes, then plug it back in. If the error persists, contact customer support.

8. SPECIFICATIONS

Technical details for the GreenPan CC002900-001 Countertop Induction Cooker:

- **Model Number:** CC002900-001
- **Color:** Black
- **Material:** Healthy Ceramic Nonstick, PFAS-Free (referring to the surface material, not the entire unit)

- **Heating Elements:** 1
- **Wattage:** 1800 watts
- **Controls Type:** Touch
- **Voltage:** 120V
- **Burner Type:** Induction
- **Item Weight:** 5.4 Pounds
- **Package Dimensions:** 17.7 x 13.7 x 3.7 inches
- **UPC:** 885837020939

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, product registration, or technical assistance, please contact GreenPan customer support directly. Details regarding specific warranty periods and terms are typically provided with your purchase documentation or can be found on the official GreenPan website.

Contact Information: Please refer to the contact details provided in your product packaging or visit the official GreenPan website for the most up-to-date support information.