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› [GreenPan](#) /

› GreenPan Valencia Pro 5.4 Quart Stock Pot User Manual

GreenPan CC003792-001

GreenPan Valencia Pro 5.4 Quart Stock Pot User Manual

Model: CC003792-001

INTRODUCTION

Thank you for choosing the GreenPan Valencia Pro 5.4 Quart Stock Pot. This cookware is designed for durability and performance, featuring a healthy ceramic nonstick coating. Please read this manual carefully before first use to ensure optimal performance and longevity of your product.



Image: The GreenPan Valencia Pro 5.4 Quart Stock Pot, gray, with its glass lid slightly ajar, showcasing the interior nonstick surface and stainless steel handles.

Key Features:

- **Diamond-Infused Ceramic Nonstick:** Offers durability, balanced heating, and easy cleanup.
- **Toxin-Free:** Free of PFAS, PFOA, lead, and cadmium.
- **DuoForged Hard Anodized Body:** Provides exceptional toughness and scratch resistance.
- **Magneto Induction Base:** Optimized for all stovetops, including induction, ensuring efficient heating.
- **Oven and Broiler Safe:** Pot is safe up to 600°F, glass lid up to 425°F.
- **Dishwasher Safe:** Designed for easy cleanup.
- **Comfortable Stainless Steel Handles:** Stay cool during stovetop use due to V-shaped cutout.

IMPORTANT SAFETY INSTRUCTIONS

- **Heat Settings:** Always use low to medium heat settings. High heat can damage the nonstick coating over time and is rarely necessary due to the pan's efficient heat distribution.
- **Preheating:** Preheat the pan for a short period (30-60 seconds) on low to medium heat before adding food.
- **Oil/Butter:** Always use a small amount of oil or butter when cooking. Aerosol cooking sprays are not recommended as they can leave a residue that is difficult to remove and may affect nonstick performance.
- **Utensils:** While the ceramic nonstick is metal utensil safe, silicone, wooden, or plastic utensils are recommended to

prolong the life of the coating. Avoid sharp objects.

- **Oven Use:** The pot is oven safe up to 600°F (315°C). The glass lid is oven safe up to 425°F (218°C). Always use oven mitts when handling hot cookware.
- **Handles:** Stainless steel handles can become hot during prolonged stovetop cooking or oven use. Always use oven mitts or a pot holder.
- **Children:** Keep children away from the cooking area.
- **Ventilation:** Ensure adequate ventilation when cooking.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the stock pot and lid.
2. **Wash:** Before first use, wash the stock pot and lid thoroughly with warm, soapy water. Rinse well and dry completely with a soft cloth.
3. **Condition (Optional but Recommended):** For optimal nonstick performance, lightly rub a small amount of cooking oil (e.g., vegetable, canola) onto the entire nonstick surface with a paper towel. Heat the pan on low heat for 30 seconds, then let it cool. Wipe off any excess oil. This step helps prepare the surface.
4. Your GreenPan Valencia Pro stock pot is now ready for use.

OPERATING INSTRUCTIONS

Stovetop Cooking:

- **Heat Source:** Suitable for all stovetops, including gas, electric, ceramic, and induction. The Magneto induction base ensures efficient heating.
- **Heat Level:** Always use low to medium heat. The pan's design allows for excellent heat retention and distribution, making high heat unnecessary for most cooking tasks.
- **Matching Burner Size:** Use a burner that matches the base diameter of your stock pot to prevent energy waste and potential overheating of handles.
- **Lid Use:** The durable glass lid allows you to monitor your cooking without lifting, helping to seal in moisture and flavor.

THE GREENPAN DIFFERENCE			
	GREENPAN CERAMIC NONSTICK	OTHER CERAMIC NONSTICKS	CONVENTIONAL NONSTICK (PTFE)
Free of PFAS & PFOA	●	●	○
No Toxic Fumes	●	●	○
Infused with Diamonds	●	○	○
Metal Utensil Safe	●	○	○
Scratch-Resistant & Durable	●	○	○
Oven & Broiler Safe	●	○	○
Dishwasher Safe	●	○	○
Invented Ceramic Nonstick	●	○	○

Image: The GreenPan Valencia Pro stock pot on an induction cooktop, demonstrating its induction readiness while boiling eggs.

Oven and Broiler Use:

- The stock pot is oven safe up to 600°F (315°C).
- The glass lid is oven safe up to 425°F (218°C).
- Always use oven mitts when transferring the hot pot from stovetop to oven or removing it from the oven.

DURABLE GLASS LID



SEAL IN MOISTURE & FLAVOR

KEEP AN EYE ON YOUR MEAL IN PROGRESS

Image: The GreenPan Valencia Pro stock pot containing a roasted chicken and garlic, placed on an oven rack, illustrating its oven-safe capability.

CARE AND MAINTENANCE

Cleaning:

- **Cool Down:** Always allow the stock pot to cool completely before washing to prevent warping and thermal shock.
- **Dishwasher Safe:** The GreenPan Valencia Pro stock pot is dishwasher safe for convenience. However, hand washing is recommended to preserve the nonstick coating and appearance over time.
- **Hand Washing:** Wash with warm, soapy water using a soft sponge or cloth. For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface.

- **Exterior Cleaning:** The hard anodized exterior is durable. Clean with a soft sponge and soapy water.
- **Drying:** Dry thoroughly after washing to prevent water spots, especially on the stainless steel handles and base.



Image: The GreenPan Valencia Pro stock pot inside a dishwasher, indicating its dishwasher-safe feature.

Storage:

- When stacking cookware, place a soft cloth or pan protector between the stock pots to prevent scratching the nonstick surface.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the nonstick surface.	◦ Too high heat used. ◦ No oil or insufficient oil used. ◦ Residue buildup from cooking sprays or improper cleaning.	◦ Always use low to medium heat. ◦ Use a small amount of cooking oil or butter. ◦ Avoid aerosol cooking sprays. Clean thoroughly with warm, soapy water and a soft sponge. For stubborn residue, boil water in the pan for a few minutes, then clean.
Handles become hot during use.	◦ Prolonged cooking on stovetop. ◦ Oven use. ◦ Burner flame extending up the sides of the pan.	◦ Always use oven mitts or pot holders when handling hot cookware. ◦ Ensure burner size matches the base of the pan to prevent flames from reaching the handles.
Exterior discoloration or staining.	◦ High heat settings. ◦ Food spills on the exterior during cooking.	◦ Use appropriate heat settings. ◦ Clean exterior promptly after use with warm, soapy water and a soft sponge.

SPECIFICATIONS

Feature	Detail
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Feature	Detail
Model Number	CC003792-001
Capacity	5.4 Quarts (5.14 Liters)
Material	Hard Anodized Aluminum, Ceramic Nonstick (PFAS-Free), Stainless Steel Handles, Glass Lid
Color	Gray
Product Dimensions (D x W x H)	5.51"D x 13"W x 10"H
Item Weight	4.84 pounds (2.2 Kilograms)
Oven Safe Temperature	Pot up to 600°F (315°C), Lid up to 425°F (218°C)
Stovetop Compatibility	All stovetops, including Induction
Dishwasher Safe	Yes
Nonstick Coating	Thermolon Minerals Pro Ceramic Nonstick, Diamond-Infused, PFAS-Free, PFOA-Free, Lead-Free, Cadmium-Free
UPC	885837023503



Image: A diagram illustrating the dimensions of the GreenPan Valencia Pro stock pot, with measurements of 5.51 inches in height, 13 inches in width (handle to

handle), and 10 inches in depth.

WARRANTY AND SUPPORT

GreenPan products are manufactured with quality and durability in mind. For specific warranty details regarding your GreenPan Valencia Pro 5.4 Quart Stock Pot, please refer to the warranty information provided with your purchase or visit the official GreenPan website.

If you have any questions, concerns, or require assistance with your product, please contact GreenPan customer support:

- **Online Support:** Visit the [GreenPan Store on Amazon](#) or the official GreenPan website.
- **Contact Information:** Refer to the packaging or official website for the most current contact details.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question