

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [GreenPan](#) /

› [GreenPan Hard Anodized Healthy Ceramic Nonstick 10-Piece Cookware Set \(Model CC003800-001\) - Instruction Manual](#)

### GreenPan CC003800-001

# GreenPan Hard Anodized Healthy Ceramic Nonstick 10-Piece Cookware Set (Model CC003800-001) - Instruction Manual

Your guide to optimal use and care for your GreenPan cookware.

Care	Setup Troubleshooting	Operating Instructions Specifications	Maintenance & Warranty	Support
------	--------------------------	--	---------------------------	---------

## 1. SETUP & FIRST USE

Before first use, remove all packaging materials and labels. Wash each piece of cookware thoroughly with warm, soapy water, then rinse and dry completely. Condition the nonstick surface by rubbing a small amount of cooking oil (such as vegetable or canola oil) onto the interior with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let cool. Wipe off any excess oil. Your cookware is now ready for use.

## HEALTHY CERAMIC NONSTICK



## COOK TOXIN-FREE

FREE OF PFAS, PFOA, LEAD & CADMIUM FOR WORRY-FREE COOKING

*Image: The GreenPan 10-piece cookware set, including various pots, pans, and lids, neatly arranged on a kitchen counter after unpacking.*

## 2. OPERATING INSTRUCTIONS

### Heat Settings

GreenPan cookware is designed for efficient heat distribution. Always use low to medium heat settings for optimal cooking performance and to preserve the nonstick coating. High heat can damage the nonstick surface over time and is generally not necessary due to the cookware's excellent heat conductivity.

## DUOFORGED ARMORED BODIES



## HARD ANODIZED CONSTRUCTION

EXTREMELY DURABLE & SCRATCH-RESISTANT

*Image: A chef using a GreenPan frying pan on a gas stovetop, demonstrating proper heat usage for cooking.*

### Cooking Oils & Utensils

Use a small amount of cooking oil or butter for best results. Avoid cooking sprays, as they can leave a residue that may affect the nonstick performance. While the Thermolon ceramic nonstick coating is metal utensil safe, we recommend using wooden, silicone, or plastic utensils to prolong the life of your cookware.

### Oven & Broiler Use

All GreenPan Hard Anodized cookware is oven and broiler safe up to 600°F (315°C). Glass lids are oven safe up to 425°F (218°C). Always use oven mitts when handling hot cookware.

**OVEN SAFE UP TO 600°F (LIDS UP TO 425°F)**



## **BUILT FOR OVEN & BROILER COOKING**

ROAST, BAKE, BROIL & MORE

*Image: A GreenPan frying pan containing a baked dish, positioned inside an oven, illustrating its oven-safe capability.*

### **3. MAINTENANCE & CARE**

#### **Cleaning**

Allow cookware to cool completely before washing. While dishwasher safe, hand washing is recommended to extend the life of the nonstick coating. Use warm, soapy water and 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 or scouring pads.



# 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 hand gently scrubbing the interior of a GreenPan frying pan under running water in a kitchen sink, highlighting its easy-to-clean surface.*

### Storage

When stacking cookware, place a soft cloth or pan protector between each piece to prevent scratching the nonstick surface.

## 4. TROUBLESHOOTING

### Food Sticking

If food begins to stick, it may be due to residue buildup from cooking sprays or overheating. Use the provided Renew Sponge (or a similar non-abrasive sponge) with warm, soapy water to gently scrub away any residue. Re-season the pan with a small amount of cooking oil after cleaning.

## Discoloration

Minor discoloration on the exterior or interior is normal over time and does not affect performance. For exterior discoloration, a mixture of baking soda and water can sometimes help restore appearance.

## 5. SPECIFICATIONS

<b>Brand</b>	GreenPan
<b>Model Number</b>	CC003800-001
<b>Material</b>	Healthy Ceramic Nonstick, PFAS-Free, Hard Anodized Aluminum, Gold-Tone Stainless Steel Handles
<b>Color</b>	Black
<b>Number of Pieces</b>	10
<b>Included Components</b>	8" and 11" frying pans, 2QT saucepan with lid, 6QT stock pot with straining lid, 8 QT stock pot with lid, and 2.8QT sauté pan with lid
<b>Oven Safe Temperature</b>	Up to 600°F (315°C) (Glass lids up to 425°F / 218°C)
<b>Dishwasher Safe</b>	Yes
<b>Induction Compatible</b>	No
<b>Item Weight</b>	25.6 pounds
<b>Product Dimensions</b>	23 x 15.2 x 13 inches

## DISHWASHER SAFE



## EASY TO CLEAN

MOST MESSES WIPE CLEAN AND IT'S DISHWASHER SAFE

*Image: A visual representation of the various pots, pans, and lids included in the 10-piece GreenPan cookware set, detailing each item.*

## 6. WARRANTY

This GreenPan cookware set comes with a Limited Lifetime Warranty. For detailed information regarding warranty coverage, terms, and conditions, please refer to the official GreenPan website or contact customer support.

## 7. SUPPORT

For further assistance, product registration, or to view additional GreenPan products, please visit the official

GreenPan store on Amazon: [GreenPan Store](#).

Your browser does not support the video tag.

*Video: An official GreenPan video showcasing the features and benefits of their hard anodized nonstick cookware, presented by a vendor.*

© 2024 GreenPan. All rights reserved. Please refer to the official GreenPan website for the most up-to-date information.