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› GreenPan Venice Pro Tri-Ply Stainless Steel Healthy Ceramic Nonstick 13-Piece Cookware Set Instruction Manual

GreenPan Venice Pro 13-Piece Cookware Set

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Model: Venice Pro 13-Piece Cookware Set

INTRODUCTION

Welcome to the GreenPan Venice Pro collection. This cookware set combines the durability of stainless steel with the convenience of healthy ceramic nonstick. Designed for balanced heating and effortless cleanup, this set is suitable for various cooking methods and stovetops, including induction.

WHAT'S INCLUDED

Your GreenPan Venice Pro 13-Piece Cookware Set includes the following:

- 8" Frying Pan
- 10" Frying Pan
- 2 Quart Saucepan with Lid
- 3 Quart Saucepan with Lid
- 5 Quart Casserole/Pot
- 8 Quart Stockpot with Straining Lid
- Stainless Steel Steamer
- 3 Pan Protectors

TEMPERED GLASS LIDS



Figure 1: Contents of the 13-Piece Cookware Set.

SETUP AND FIRST USE

1. **Unpack and Inspect:** Carefully remove all cookware from its packaging. Inspect each piece for any damage.
2. **Wash Before First Use:** Wash all pans and lids with warm soapy water and a soft sponge. Rinse thoroughly and dry completely.
3. **Seasoning (Optional but Recommended):** While not strictly required for ceramic nonstick, a light seasoning can enhance performance. Heat a clean, dry pan over low heat for 30 seconds. Add a teaspoon of cooking oil (e.g., vegetable, canola, or refined olive oil) and spread it evenly over the entire nonstick surface with a paper towel. Remove from heat and let cool. Wipe off any excess oil.

HEALTHY CERAMIC NONSTICK, REINFORCED WITH DIAMONDS



Figure 2: The ceramic nonstick surface ensures easy food release.

OPERATING INSTRUCTIONS

Heat Settings

- **Low to Medium Heat:** GreenPan cookware is designed for efficient heat distribution. Always use low to medium heat settings for most cooking tasks. High heat can damage the nonstick coating over time and is rarely necessary.
- **Preheating:** Allow the pan to preheat for a few minutes on low to medium heat before adding food. This ensures even cooking.
- **Oil/Butter Use:** Always use a small amount of oil or butter for cooking. Avoid aerosol cooking sprays, as they can leave a residue that is difficult to remove and may affect nonstick performance.

Utensils

While the Thermolon Minerals Pro ceramic nonstick coating is metal utensil safe, we recommend using silicone, wooden, or heat-resistant plastic utensils to prolong the life of your cookware.

Oven and Broiler Use

- Pans are oven safe up to 600°F (315°C).
- Glass lids are oven safe up to 425°F (218°C).
- The cookware is also broiler safe.



Figure 3: Cookware is oven safe up to 600°F.

CARE AND MAINTENANCE

Cleaning

- **Hand Washing:** For best results and to prolong the life of your cookware, hand washing is recommended. Allow the pan to cool completely before washing. Use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads.
- **Dishwasher Safe:** All pans and lids are dishwasher safe for convenience. However, frequent dishwashing may dull the exterior finish over time.



COOK TOXIN-FREE

THE ORIGINAL CERAMIC NONSTICK

WE INVENTED IT. WE MAKE IT BETTER.

Since inventing healthy ceramic nonstick cookware in 2007, we've dedicated ourselves to advances that make cooking better for everyone.



FREE OF PFAS & PFOA

We're proud of the things we don't put in our pans



AWARD-WINNING NONSTICK

Loved and tested by America's favorite magazines



GROUNDBREAKING TECHNOLOGY

We have over +150 patents for our cutting-edge designs

Figure 4: Cookware is dishwasher safe for easy cleaning.

Storage

Use the provided pan protectors when stacking cookware to prevent scratches to the nonstick surface and exterior finish.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of oil or butter. Avoid aerosol cooking sprays. Overheating can also cause food to stick; always use low to medium heat. Clean any residue thoroughly.
- **Discoloration:** The Evershine technology helps resist discoloration. However, extreme high heat can cause some discoloration. Ensure you are cooking on appropriate heat settings.
- **Reduced Nonstick Performance:** This can be caused by residue buildup from cooking sprays or oils. Clean the pan thoroughly with warm soapy water and a soft brush to remove any buildup. Re-seasoning may help.

SPECIFICATIONS

Feature	Detail
Material	Ceramic, PFAS Free Nonstick, Stainless Steel
Color	Silver
Number of Pieces	13
Handle Material	Stainless Steel
Lid Material	Tempered Glass
Oven Safe Temperature	Up to 600°F (Pans), Up to 425°F (Lids)
Stovetop Compatibility	All stovetops, including Induction, Electric, Gas
Dishwasher Safe	Yes
Toxin-Free	PFAS-Free, PFOA-Free, Lead-Free, Cadmium-Free
Item Weight	15.26 Kilograms

WARRANTY AND SUPPORT

This GreenPan Venice Pro Cookware Set comes with a **Limited Lifetime Warranty**. For warranty claims, product support, or further assistance, please visit the official GreenPan website or contact their customer service department. Please retain your proof of purchase for warranty validation. For more information, you may visit the [GreenPan Store on Amazon](#).

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