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GreenPan CC005396-001

GreenPan Hudson Cookware Set

Healthy Ceramic Nonstick 8-Piece Cookware Set

Model: CC005396-001

INTRODUCTION

The GreenPan Hudson collection offers a blend of classic style and modern cooking technology. This 8-piece cookware set features a durable hard-anodized body and a Thermolon healthy ceramic nonstick coating, reinforced with diamonds for enhanced strength and superior nonstick performance. Designed for health-conscious cooking, the coating is free of PFAS, PFOA, lead, and cadmium, ensuring no toxic fumes are released, even if accidentally overheated.



Image: The complete GreenPan Hudson 8-piece cookware set in Merlot Red, showcasing the various pots, pans, and utensils included.

PACKAGE CONTENTS

Your GreenPan Hudson 8-Piece Cookware Set includes the following components:

- 9.5-inch Frying Pan
- 11-inch Frying Pan with Lid
- 1.5-quart Saucepan with Pour Spouts
- 3-quart Sauté Pan with Lid
- Nylon and Wood Solid Turner
- Nylon and Wood Slotted Spoon



Image: A visual representation of all components included in the 8-piece set, detailing each item's size and type.

SETUP & FIRST USE

Unpacking

Carefully remove all cookware pieces and packaging materials from the box. Inspect each item for any signs of damage. Retain packaging for future storage or transport if needed.

Initial Cleaning

Before first use, wash all cookware pieces (pots, pans, lids, and utensils) with warm, soapy water. Rinse thoroughly and dry completely. This removes any manufacturing residues.

Pre-heating

GreenPan cookware is designed for efficient heat distribution. Always pre-heat your pan on low to medium heat for a few minutes before adding food. This allows the ceramic nonstick coating to perform optimally. High heat is generally not required and can damage the nonstick surface over time.

OPERATING INSTRUCTIONS

Heat Settings

Use low to medium heat settings for most cooking tasks. The Thermolon ceramic nonstick coating is highly efficient and retains heat well. High heat can lead to overheating, which may cause discoloration or damage to the nonstick surface over time. For searing or browning, a slightly higher medium heat may be used, but avoid prolonged exposure to very high temperatures.



Image: GreenPan cookware in use on a stovetop, demonstrating high-performance nonstick cooking.

Utensil Recommendations

To preserve the nonstick coating, always use heat-resistant nylon, wood, or silicone utensils. Metal utensils can scratch and damage the nonstick surface, voiding the warranty.

Oven Safety

The GreenPan Hudson cookware is oven safe up to 320°F (160°C). Lids are oven safe up to 425°F (218°C). Please note that some handle discoloration may occur at temperatures above 280°F (138°C) due to the Bakelite wood-inspired handles. Always use oven mitts when handling hot cookware.



THE ORIGINAL TOXIN-FREE CERAMIC NONSTICK

GO GREEN, THE GREENPAN DIFFERENCE

We introduced the world to healthy ceramic nonstick in 2007, the first and best alternative to traditional coatings.



ECO-FRIENDLY
18% Solar-powered factory



RECYCLED ALUMINUM
Cookware vessels (excluding handles) are made from a minimum of 65% recycled aluminum



MADE CLEAN
60% less CO2 created during curing phase



FREE OF PFAS
Ceramic nonstick, the easiest, best, and healthiest way to cook

Image: A GreenPan frying pan with a frittata inside, demonstrating its oven-safe capability.

Pour Spouts

The 1.5-quart saucepan features convenient pour spouts for easy transfer of liquids without spills. Ensure the spout is aligned with your pouring direction.



Image: A GreenPan saucepan demonstrating the utility of its integrated pour spouts for easy liquid transfer.

CARE & MAINTENANCE

Cleaning

The GreenPan Hudson cookware is dishwasher safe for convenience. However, hand washing with warm, soapy water and a soft sponge is recommended for extending the life and performance of the nonstick coating. Avoid using abrasive cleaners, steel wool, or scouring pads, as these can damage the surface.

FOR EVERY OCCASION



Image: A GreenPan frying pan being easily cleaned under running water, highlighting its easy-to-clean surface.



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

Image: Various GreenPan cookware pieces arranged in a dishwasher, illustrating their dishwasher-safe feature.

Storage

When storing your cookware, place a soft cloth or pan protector between stacked pieces to prevent scratching the nonstick surface. Hang pans by their handles if possible to avoid contact with other kitchen items.

Handle Care

The Bakelite wood-inspired handles are designed to stay cool during stovetop use. While durable, prolonged exposure to high oven temperatures (above 280°F) may cause some discoloration. Avoid direct flame contact with the handles.

TROUBLESHOOTING

Food Sticking to Pan

- **Cause:** Pan not properly pre-heated, too high heat, or residue buildup.
- **Solution:** Ensure the pan is pre-heated on low to medium heat for a few minutes before adding food.

Always use a small amount of oil or butter. If residue buildup is present, clean the pan thoroughly as per the 'Care & Maintenance' section. Avoid using cooking sprays, as they can leave a sticky residue that is difficult to remove and can affect nonstick performance.

Discoloration of Nonstick Surface

- **Cause:** Frequent use of high heat, or mineral deposits from water.
- **Solution:** Always cook on low to medium heat. For mineral deposits, a solution of white vinegar and water (1:1 ratio) can be gently simmered in the pan for a few minutes, then discarded, and the pan washed normally.

Handle Discoloration/Roughness

- **Cause:** Exposure to high oven temperatures or harsh washing.
- **Solution:** Limit oven exposure to recommended temperatures (max 320°F for pans). While dishwasher safe, hand washing the handles may help preserve their finish.

SPECIFICATIONS

Brand	GreenPan
Model Name	Hudson
Item Model Number	CC005396-001
Material	Ceramic, PFAS-Free Nonstick, Aluminum, Bakelite wood inspired handle
Color	Merlot Red
Compatible Devices	Electric Coil, Gas Stovetops
Maximum Temperature (Cookware)	320°F (160°C)
Maximum Temperature (Lids)	425°F (218°C)
Dishwasher Safe	Yes
Item Weight	12.82 pounds (5.83 Kilograms)
Package Dimensions	22.9 x 13.8 x 6.4 inches
UPC	885837028874
Date First Available	July 15, 2021

WARRANTY INFORMATION

The GreenPan Hudson Cookware Set comes with a**Limited Lifetime Warranty**. This warranty covers defects in materials and workmanship under normal household use. Please refer to the official GreenPan website or your purchase documentation for full warranty terms and conditions, including details on what is

covered and how to make a claim.

CUSTOMER SUPPORT

For further assistance, product inquiries, or warranty claims, please visit the official GreenPan website or contact their customer support directly. You can often find contact information, FAQs, and additional product resources on their brand store page:

[Visit the GreenPan Store on Amazon](#)
