

Saved from manuals.plus.

Open the live page for links to other documents and user manuals.

[Manuals.plus](#) /

› [GreenPan](#) /

› GreenPan Reserve 10-Piece Cookware Set User Manual

GreenPan CC005211-001

GreenPan Reserve 10-Piece Cookware Set User Manual

Model: CC005211-001

Brand: GreenPan

INTRODUCTION

Welcome to the GreenPan Reserve Cookware Collection. This set is engineered for superior cooking performance and durability, featuring a healthy ceramic nonstick coating and robust construction. Designed for everyday use, these pots and pans offer even heat distribution and effortless food release, making your cooking experience more enjoyable and healthier.



Image: The complete GreenPan Reserve 10-Piece Cookware Set in Twilight Blue, showcasing its elegant design and gold-tone stainless steel handles.

COMPONENTS INCLUDED

Your GreenPan Reserve 10-Piece Cookware Set includes the following:

- 8-inch Frying Pan
- 11-inch Frying Pan

- 2-quart Saucepan with Lid
- 3-quart Saucepan with Lid
- 3.3-quart Sauté Pan with Lid
- 5-quart Stock Pot with Lid

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



BUILT FOR OVEN & BROILER COOKING

ROAST, BAKE, BROIL & MORE

Image: A visual representation of all the individual pieces included in the 10-piece cookware set, illustrating their various sizes and functions.

SETUP & FIRST USE

Before First Use:

1. Remove all packaging and labels.
2. Wash each piece thoroughly with warm, soapy water using a soft sponge or cloth.

3. Rinse and dry completely.

Important Considerations:

- **Heat Settings:** Always use low to medium heat settings. The Thermolon ceramic nonstick coating distributes heat efficiently, so high heat is rarely necessary and can damage the nonstick surface over time.
- **Oil Usage:** Use a small amount of butter or high smoke point oil (e.g., refined olive oil, vegetable oil, coconut oil, peanut oil) for optimal cooking and to prevent sticking. Avoid cooking sprays, as they can leave a residue that is difficult to remove and may affect nonstick performance.

OPERATING INSTRUCTIONS

Cooking Guidelines:

- Preheat your pan for a few seconds on low to medium heat before adding food.
- The nonstick surface allows for cooking with less oil, promoting healthier meals.
- Use only heat-resistant silicone, wooden, or nylon utensils to protect the nonstick surface. Metal utensils can scratch and damage the coating.

DUOFORGED ARMORED BODIES



HARD ANODIZED CONSTRUCTION

EXTREMELY DURABLE & SCRATCH-RESISTANT

Image: An egg easily sliding off a GreenPan frying pan, highlighting the effective nonstick properties of the ceramic coating.

Oven & Broiler Safe:

The GreenPan Reserve cookware is oven safe up to 600°F (315°C). Glass lids are oven safe up to 425°F (218°C). This allows for versatile cooking, from stovetop searing to oven finishing.



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 GreenPan frying pan inside an oven, demonstrating its suitability for baking, roasting, and broiling.

MAINTENANCE & CARE

Cleaning:

- While dishwasher safe, hand washing is recommended for prolonged life of the nonstick coating and overall appearance.
- Allow cookware to cool completely before washing to prevent warping and thermal shock.
- 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 using steel wool, abrasive scouring pads, or harsh detergents, as these can damage the nonstick surface and exterior finish.

DURABLE GLASS LIDS



SEAL IN MOISTURE & FLAVOR

KEEP AN EYE ON YOUR MEAL IN PROGRESS

Image: A GreenPan frying pan being easily rinsed under running water, illustrating its simple cleaning process.

Storage:

- To prevent scratches and damage to the nonstick surface and exterior, use pan protectors (included with your set) when stacking cookware.
- Store lids separately or with protectors to avoid direct contact with the nonstick surface.

DISHWASHER SAFE



EASY TO CLEAN

MOST MESSSES WIPE CLEAN AND IT'S DISHWASHER SAFE

Image: The GreenPan Reserve cookware set neatly arranged, emphasizing its durable construction and design.

TROUBLESHOOTING

Food Sticking:

- **Issue:** Food begins to stick over time or immediately.
- **Solution:** Ensure you are using low to medium heat. High heat can degrade the nonstick properties. Always use a small amount of butter or high smoke point oil. Avoid cooking sprays. Clean thoroughly after each use to prevent residue buildup.

Discoloration or Haze:

- **Issue:** A white or dark haze appears on the nonstick surface or exterior.
- **Solution:** This can be caused by mineral deposits from water or residue from cooking oils/sprays. Clean with a

mixture of baking soda and water, or a non-abrasive cleaner. For exterior discoloration, ensure proper cleaning and avoid excessive heat.

Scratches or Chipping:

- **Issue:** Visible scratches or small chips on the nonstick surface or exterior.
- **Solution:** Always use non-metal utensils (silicone, wood, nylon). Use pan protectors when stacking and storing cookware. While the hard anodized body is scratch-resistant, extreme impact or sharp objects can still cause damage.

SPECIFICATIONS

Feature	Detail
Material	Healthy Ceramic Nonstick, PFAS-Free, Hard Anodized, Gold-Tone Stainless Steel Handles
Color	Twilight Blue
Size	10 Piece Cookware Pots and Pans Set
Handle Material	Stainless Steel
Dishwasher Safe	Yes
Material Type Free	Bisphenol-A (BPA) Free, Cadmium Free, Lead Free, PFAS Free, Perfluorooctane Sulfonate (PFOS) Free, Perfluorooctanoic Acid (PFOA) Free
Compatibility Options	Gas, Electric, Oven (Not Induction Compatible)
Oven Safe Temperature	Up to 600°F (315°C)
Lid Oven Safe Temperature	Up to 425°F (218°C)
Item Weight	20 Pounds
Product Dimensions	24 x 14 x 14 inches

WARRANTY & SUPPORT

GreenPan products are designed for durability and performance. For detailed warranty information, please refer to the official user manual or visit the GreenPan website. Should you encounter any issues or require assistance, please contact GreenPan customer support.

You can access the full User Manual in PDF format here:[GreenPan Reserve Cookware User Manual \(PDF\)](#)

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

Open the live page

<https://manuals.plus/asin/B09G5L4LZ8>

More documents and user manuals: <https://manuals.plus/>