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GreenPan CC004861-001

GreenPan Treviso 10 Piece Cookware Set Instruction Manual

Model: CC004861-001

INTRODUCTION

The GreenPan Treviso 10 Piece Cookware Set is designed for efficient and healthy cooking. Crafted from durable stainless steel with an encapsulated base, this collection ensures excellent heat transfer and consistent performance. The cookware features GreenPan's Thermolon healthy ceramic nonstick coating, which is free of PFAS, PFOA, lead, and cadmium, providing a safer cooking experience. This set is suitable for various cooking tasks, from frying and sautéing to simmering and boiling.

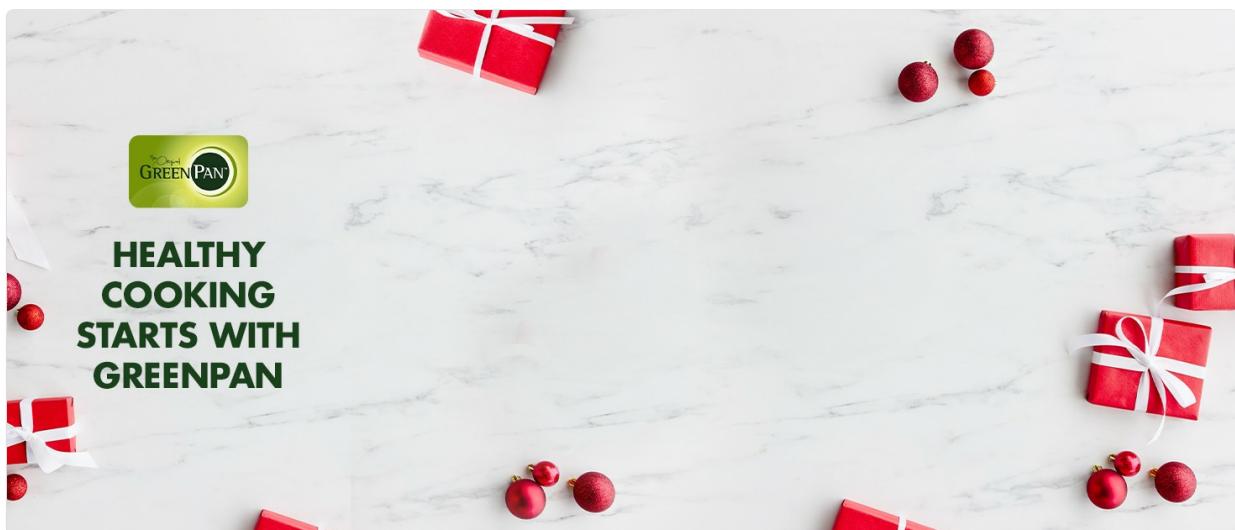


Image: The GreenPan Treviso cookware set highlights its healthy ceramic nonstick coating, emphasizing its toxin-free composition.

PRODUCT COMPONENTS

The GreenPan Treviso 10 Piece Cookware Set includes the following items:

- 8-inch Frying Pan
- 10-inch Frying Pan
- 1-Quart Saucepan with Lid
- 2-Quart Saucepan with Lid
- 3-Quart Sauté Pan with Lid

- 5-Quart Stock Pot with Lid
- Renew Sponge



Image: A visual breakdown of the 10-piece set, illustrating the various frying pans, saucepans, sauté pan, and stock pot with their respective lids.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware pieces and lids from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash all pieces with warm, soapy water and a soft cloth or 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 the pan over low heat for 30 seconds, add a teaspoon of cooking oil (such as vegetable or canola oil), and spread it evenly with a paper towel. Remove from heat and let cool. Wipe off any excess oil.

OPERATING INSTRUCTIONS

Heat Management

- Use low to medium heat settings for most cooking. The encapsulated base provides excellent heat distribution, making high heat unnecessary and potentially damaging to the nonstick coating over time.
- Always preheat your pan for a few minutes before adding food to ensure even cooking.

Cooking Oils and Fats

- Always use a small amount of cooking oil or butter. Avoid cooking sprays, as they can leave a residue that may damage the nonstick coating.
- Do not burn oil, butter, or fats in the pan, as this can lead to sticking.

Utensil Compatibility

- The diamond-reinforced ceramic nonstick coating is metal utensil safe. However, for prolonged life of the nonstick surface, it is recommended to use silicone, wooden, or nylon utensils.

Oven and Broiler Safety

- Pans are oven and broiler safe up to 600°F (315°C).
- Tempered glass lids are oven safe up to 425°F (218°C).



Image: A GreenPan Treviso pan containing chicken and vegetables is shown being placed into an oven, demonstrating its oven and broiler safe capabilities.

Stovetop Compatibility

- The cookware is suitable for all stovetops, including induction.

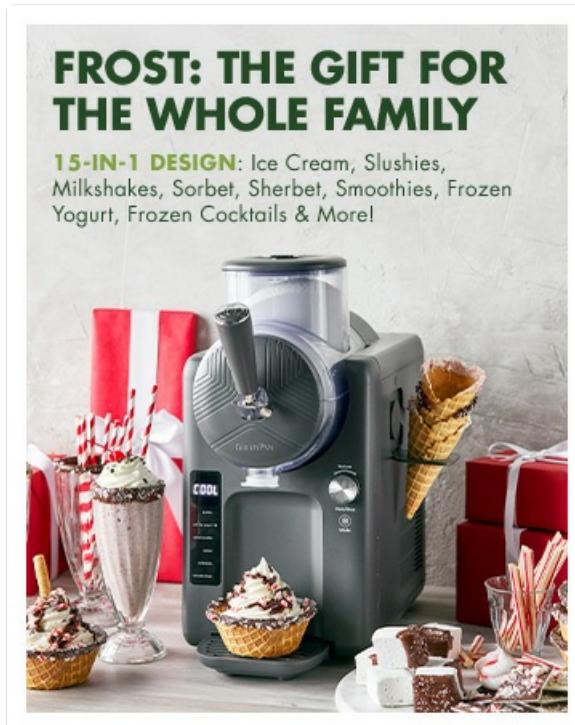


Image: A detailed diagram illustrating the construction of the Treviso pan, highlighting its versatile stainless steel, diamond-reinforced nonstick, encapsulated base, and suitability for all stovetops, including induction.

MAINTENANCE AND CLEANING

Cleaning

- Allow cookware to cool completely before washing to prevent warping and thermal shock.
- The pans are dishwasher safe for convenience. However, hand washing with warm, soapy water and a soft sponge is recommended for best results and to prolong the life of the nonstick coating.
- For stubborn food residues, soak the pan in warm, soapy water for a few minutes before cleaning.
- Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the nonstick surface.



Image: A GreenPan Treviso pan being easily cleaned under running water, demonstrating its dishwasher-safe and easy-to-clean properties.

Storage

- Store cookware carefully to prevent scratching the nonstick surface. Use pan protectors or place a soft cloth between stacked pans.

TROUBLESHOOTING

Food Sticking

- Ensure you are using low to medium heat settings. Overheating can cause food to stick.
- Always use a small amount of oil or butter. Avoid cooking sprays.
- If burnt oil residue accumulates, use the included Renew sponge or a non-abrasive cleaner specifically designed for nonstick cookware to remove it.

Discoloration

- Minor discoloration of the stainless steel exterior is normal with use and does not affect performance.

SPECIFICATIONS

Feature	Detail
Material	Ceramic, Stainless Steel
Color	Silver
Handle Material	Stainless Steel
Number of Pieces	10

Lid Material	Tempered Glass
Oven Safe Temperature	Up to 600°F (Pans), Up to 425°F (Lids)
Dishwasher Safe	Yes
Material Type Free	BPA Free, Cadmium Free, Lead Free, PFAS Free, PFOS Free, PFOA Free
Utensil Compatibility	Metal
Induction Compatible	Yes
Item Weight	20.5 pounds (9.32 kg)
Product Dimensions	13.39 x 25.98 x 11.42 inches

PRODUCT OVERVIEW VIDEO

Your browser does not support the video tag.

Video: An official overview of the GreenPan Treviso Collection, showcasing its features and design.

WARRANTY AND SUPPORT

For specific warranty information and customer support, please refer to the documentation included with your product or visit the official GreenPan website. Keep your proof of purchase for any warranty claims.