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GreenPan CC005357-001

GreenPan 2QT Rice, Grains, and Soup Maker

Model: CC005357-001

INTRODUCTION

Thank you for choosing the GreenPan 2QT Rice, Grains, and Soup Maker. This manual provides essential information for the safe and efficient operation, care, and maintenance of your new cookware. Please read all instructions carefully before first use and retain for future reference.

This versatile pot is designed for cooking a variety of rice, grains, and soups, featuring a healthy ceramic nonstick coating for easy food release and cleanup.



Image: The GreenPan 2QT Rice, Grains, and Soup Maker in Smokey Blue with its glass lid.

IMPORTANT SAFETY INSTRUCTIONS

To ensure safe operation and prolong the life of your GreenPan cookware, please observe the following safety precautions:

- **Read all instructions:** Familiarize yourself with the product before use.
- **Heat Resistance:** The pot is oven safe up to 600°F (315°C). The glass lid is oven safe up to 425°F (218°C). Do not exceed these temperatures.
- **Handle with Care:** Handles may become hot during stovetop or oven use. Always use oven mitts or pot holders.
- **Stovetop Compatibility:** Suitable for all stovetops, including induction. Ensure the pot is centered on the burner.
- **Avoid Overheating:** Do not leave empty cookware on a hot burner. Overheating can damage the nonstick coating.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to protect the nonstick surface. Metal utensils may scratch the coating.
- **Children:** Keep out of reach of children. Always supervise children when cooking.
- **Ventilation:** Ensure adequate ventilation when cooking, especially at high temperatures.

COMPONENTS

Your GreenPan Rice, Grains, and Soup Maker consists of the following parts:

- **Cooker Body:** Forged aluminum body with healthy ceramic nonstick interior.
- **Glass Lid:** Cast glass lid with a stainless steel knob.
- **Handles:** Riveted stainless steel handles for secure grip.
- **Induction Base:** Magneto induction base for uniform heating on all stovetops.

HEALTHY CERAMIC NONSTICK, INFUSED WITH DIAMONDS



Image: Front view of the GreenPan 2QT Rice, Grains, and Soup Maker, showcasing its exterior and handles.

RICE & GRAINS COOKER GO WITH THE GRAIN



Image: Side view of the GreenPan 2QT Rice, Grains, and Soup Maker, highlighting the riveted handles.



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



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TECHNOLOGY**

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

Image: Back view of the GreenPan 2QT Rice, Grains, and Soup Maker, showing the exterior finish.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the cooker and lid.
2. **Wash:** Before first use, wash the cooker and lid thoroughly with warm, soapy water. Rinse well and dry completely.
3. **Condition (Optional but Recommended):** For optimal nonstick performance, lightly rub a small amount of cooking oil (e.g., vegetable or canola oil) onto the ceramic nonstick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This helps to maintain the nonstick properties.

OPERATING INSTRUCTIONS

General Cooking Guidelines

- Always use low to medium heat settings. High heat can damage the nonstick coating and is generally not necessary due to the pan's efficient heat distribution.
- Add a small amount of cooking oil or butter to the pan before adding food. While the coating is

nonstick, a little fat enhances flavor and aids in browning.

- The unique shape of the pot is designed to optimize air flow for maximum heat circulation and retention, ensuring even cooking.



Image: The GreenPan cooker on a stovetop with cooked rice, illustrating optimal heat circulation and retention.

Cooking Rice and Grains

1. Rinse rice or grains thoroughly before cooking, if recommended for the specific type.
2. Add the desired amount of rice/grains and water/broth to the cooker. Refer to your grain's specific cooking instructions for ratios.
3. Place the cooker on your stovetop over medium heat. The Magneto induction base ensures uniform heating.
4. Bring to a boil, then reduce heat to low, cover with the glass lid, and simmer until all liquid is absorbed and grains are tender.
5. Allow to rest, covered, for 5-10 minutes after cooking for best results.

COOK & LOOK



Image: The GreenPan cooker on an induction stovetop, containing cooked rice with herbs, demonstrating its Magneto induction base.



Image: A visual representation of various grains like white rice, brown rice, quinoa, and oats, indicating the cooker's versatility.

Oven Use

The cooker body is oven safe up to 600°F (315°C). The glass lid is oven safe up to 425°F (218°C). This allows for finishing dishes in the oven or keeping food warm.



Image: The GreenPan cooker containing cooked rice, with its lid placed beside it, emphasizing its oven-safe feature.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** The GreenPan cooker is dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand washing with warm, soapy water and a soft sponge is recommended.
- **Stubborn Food:** For stuck-on food, soak the pan in warm, soapy water for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface.
- **Cool Down:** Always allow the pan to cool completely before washing to prevent warping.



Image: The GreenPan cooker placed upside down in a dishwasher rack, demonstrating its dishwasher-safe feature.

Storage

When storing, place a soft cloth or pan protector between the cooker and other cookware to prevent scratches to the nonstick surface.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of oil or butter. Avoid using cooking sprays, which can leave a residue that causes sticking over time. Re-condition the pan if necessary (see Setup and First Use).
- **Uneven Heating:** Verify the cooker is centered on the stovetop burner. For induction, ensure the burner size matches the pot's base.
- **Discoloration:** High heat can sometimes cause slight discoloration over time. This does not affect the performance or safety of the nonstick coating. Always use low to medium heat.

SPECIFICATIONS

Feature	Detail
Model Number	CC005357-001

Capacity	2 Quarts
Material	Forged Aluminum
Coating	Diamond Advanced Ceramic Nonstick (PFAS-Free)
Color	Smokey Blue
Oven Safe Temperature (Pot)	Up to 600°F (315°C)
Oven Safe Temperature (Lid)	Up to 425°F (218°C)
Stovetop Compatibility	All stovetops, including Induction (Magneto Base)
Dishwasher Safe	Yes
Product Dimensions	11.61 x 8.9 x 5.79 inches
Item Weight	3.5 Pounds

WARRANTY AND SUPPORT

GreenPan products are manufactured to high-quality standards. For specific warranty information, product registration, or customer support, please refer to the official GreenPan website or contact their customer service directly. Keep your proof of purchase for warranty claims.

For further assistance, visit the [GreenPan Store on Amazon](#).