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› [GreenPan](#) /

› GreenPan 1800W Portable Induction Cooktop Instruction Manual

GreenPan CC006005-001

GreenPan 1800W Portable Induction Cooktop Instruction Manual

Model: CC006005-001

Brand: GreenPan

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your GreenPan 1800W Portable Induction Cooktop. This powerful 1800-watt induction cooktop is designed for quick and efficient cooking, offering precise temperature control and a lightweight, portable design for versatile use in various settings, including small apartments, dorms, RVs, and outdoor areas. Please read all instructions carefully before first use and retain this manual for future reference.



Image: Top-down view of the GreenPan 1800W Portable Induction Cooktop, showcasing its sleek black crystal glass surface and touch control panel.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- **Electrical Safety:** Ensure the cooktop is connected to a grounded outlet with the correct voltage (120V AC, 60Hz). Do not immerse the cooktop in water or other liquids. Do not operate with a damaged cord or plug.
- **Heat and Surface:** The cooktop surface will become hot during and after use. A "CAUTION: SURFACE REMAINS HOT AFTER USE" warning is present on the unit. Allow sufficient time for cooling before touching or cleaning.
- **Compatible Cookware:** This is an induction cooktop. Only use induction-compatible cookware. Non-magnetic materials such as glass, ceramic, aluminum, or copper will not work. A simple magnet test can confirm compatibility: if a magnet adheres firmly to the bottom of your pan, it is suitable for induction.
- **Pan Detection:** The cooktop features automatic pan detection. It will only generate heat when a compatible pan is placed on the cooking zone. If no pan is detected, or an incompatible pan is used, the unit will not heat and may display an error.
- **Child Lock:** Utilize the child lock feature to prevent accidental operation, especially in households with children.
- **Ventilation:** Ensure adequate ventilation around the cooktop during operation. Do not block air vents.
- **Placement:** Place the cooktop on a stable, flat, heat-resistant surface away from flammable materials.

PRODUCT FEATURES

The GreenPan 1800W Portable Induction Cooktop is equipped with several features designed for convenience and performance:

- **Powerful 1800W Induction Heating:** Delivers fast, efficient cooking with precise temperature control.
- **Compact Dimensions:** Measuring 11.4" x 14.6" x 2.2", it is ideal for any countertop.
- **Touch Control Panel with LED Display:** Intuitive interface with programmable presets for convenience.
- **Rapid Boil & Quick-Response Technology:** Cuts cooking time with instant heat adjustments.
- **Pan Detection & Safety Features:** Auto shut-off when no pan is detected; includes a child lock for extra security.
- **Portable & Lightweight:** Ideal for small kitchens, dorms, RVs, and outdoor use.
- **Adjustable Timer (0–150 Minutes):** Set precise cooking times for hands-free operation.
- **Versatile Cooking Modes:** Includes a SEAR function for high-heat cooking and a WARM mode for buffets and fondues.
- **Sleek & Easy-to-Clean Surface:** Black crystal glass design for effortless maintenance.



Image: The GreenPan Induction Cooktop positioned on a kitchen counter, surrounded by fresh ingredients, highlighting its readiness for use.

1. **Unpacking:** Carefully remove the cooktop and all packaging materials from the box. Retain packaging for storage or future transport if needed.
2. **Placement:** Place the induction cooktop on a dry, stable, level, and heat-resistant surface. Ensure there is at least 4 inches (10 cm) of clear space around all sides of the unit for proper ventilation. Do not place it on or near a hot gas or electric burner, or in a heated oven.
3. **Power Connection:** Plug the power cord into a standard 120V AC, 60Hz electrical outlet. Ensure the outlet is properly grounded.
4. **Cookware Selection:** Before operating, ensure you have induction-compatible cookware. This includes pots and pans made of cast iron, enameled iron, stainless steel with a magnetic bottom, or flat-bottomed pans with a diameter between 5 and 10 inches. Cookware with a non-magnetic base (e.g., glass, ceramic, aluminum, copper) will not work.

OPERATING INSTRUCTIONS

Basic Operation

1. **Power On:** Place a compatible pot or pan with contents on the center of the cooktop's cooking zone. Press the **Power** button () to turn the unit on. The LED display will illuminate.
2. **Select Heat/Temperature:**
 - Press the **HEAT** button () to enter heat mode. Use the **+** and **-** buttons to adjust the power level.
 - Press the **TEMP** button () to enter temperature mode. Use the **+** and **-** buttons to set the desired temperature.
3. **Timer Function:** Press the **TIMER** button () to activate the timer. Use the **+** and **-** buttons to set the cooking duration from 0 to 150 minutes. The cooktop will automatically shut off when the timer expires.
4. **Child Lock:** To activate the child lock, press and hold the **LOCK** button () for a few seconds until the lock indicator appears on the display. This prevents accidental changes to settings. To unlock, press and hold the **LOCK** button again.
5. **Power Off:** After cooking, press the **Power** button to turn off the unit. The fan may continue to run for a short period to cool down internal components.

Special Cooking Modes

- **SEAR Function:** This mode provides maximum power for high-heat cooking, ideal for searing meats or bringing liquids to a rapid boil. Activate by selecting the appropriate heat setting.
- **WARM Mode:** Designed for keeping food warm, perfect for buffets or fondues. Select this mode to maintain a consistent low temperature.



Image: A single egg frying in a pan on the GreenPan Induction Cooktop, demonstrating its cooking capability.



Image: A pan of cauliflower and peas cooking on the GreenPan Induction Cooktop, illustrating its use for various dishes.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your induction cooktop.

- **Cleaning the Surface:** The black crystal glass surface is designed for easy cleaning. After the cooktop has completely cooled down, wipe the surface with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner specifically designed for glass cooktops can be used. Avoid abrasive pads or harsh chemicals.
- **Cleaning the Housing:** Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Ventilation Openings:** Periodically check and clean the ventilation openings to ensure they are free from dust and debris, which can impede airflow and cause overheating. Use a soft brush or vacuum cleaner.
- **Storage:** When not in use, store the cooktop in a cool, dry place. Ensure it is completely cool before storing.

TROUBLESHOOTING

If you encounter issues with your GreenPan Induction Cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on or heat.	Not plugged in or power outage. Incompatible cookware. No pan detected. Child lock is active.	Check power connection and circuit breaker. Ensure cookware is induction-compatible (magnetic base). Place a compatible pan firmly on the cooking zone. Deactivate child lock by pressing and holding the LOCK button.
Temperature seems too high or inconsistent.	Induction heats very rapidly. Pan size or material.	Start with lower heat settings and adjust gradually. Ensure pan base is flat and within recommended size (5-10 inches).
Cooktop makes a humming or buzzing noise.	Normal operation sound of induction technology. Fan operation for cooling.	This is normal. The sound may vary depending on the cookware material and construction. The fan will run during and after cooking to cool the unit.
Error code displayed.	Specific error (e.g., E0 for no pan). Internal malfunction.	Refer to the specific error code in a more detailed product manual if available. For "no pan" errors, ensure a compatible pan is correctly placed. If error persists, unplug the unit, wait a few minutes, and plug it back in. If the issue continues, contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	GreenPan
Model Number	CC006005-001
Power Source	Electric
Wattage	1800 watts
Burner Type	Induction
Heating Elements	1
Controls Type	Touch
Product Dimensions (D x W x H)	11.42"D x 14.6"W x 2.17"H
Item Weight	5.94 pounds
Material	Healthy Ceramic Nonstick, PFAS-Free (Surface)
Special Features	Automatic Shut-Off, Electric, Lightweight, Programmable, Temperature Control
Included Components	Induction Cooker
UPC	885837031553

WARRANTY AND SUPPORT

For warranty information or technical support regarding your GreenPan 1800W Portable Induction Cooktop, please contact GreenPan customer service directly. Details can typically be found on the product packaging or the official GreenPan website.

Manufacturer: GreenPan

For the latest support information, visit the [GreenPan Store on Amazon](#) or their official website.

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

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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