

GreenPan Mayflower Pro 10" and 12" Frying Pan Skillet Set

GreenPan Mayflower Pro Frying Pan Skillet Set Instruction Manual

Models: 10" and 12" Frying Pan Skillet Set

INTRODUCTION

This manual provides essential information for the proper use and care of your GreenPan Mayflower Pro Hard Anodized Healthy Ceramic Nonstick Frying Pan Skillet Set. This set includes a 10-inch and a 12-inch frying pan, designed for optimal cooking performance and durability. The Mayflower Pro collection combines a rustic aesthetic with advanced cooking technology, featuring a textured SearSmart surface and a healthy ceramic nonstick coating. The pans are constructed with tough hard anodized bodies and Magneto™ bases for compatibility with all stovetops, including induction. The carbonized ash wood handles provide a comfortable grip and remain cool during stovetop use.

KEY FEATURES

- **Thermolon Minerals Pro Ceramic Coating:** Healthy ceramic nonstick coating that is metal utensil safe, ensures even heating, and facilitates easy cleanup.
- **PFAS-Free Construction:** Manufactured without PFAS, PFOA, lead, or cadmium, ensuring no toxic fumes are released, even if overheated.
- **SearSmart Texture:** Unique textured surface designed for flavorful browning and effortless food release.
- **Magneto Induction Base:** Provides uniform heat distribution and is compatible with all cooking surfaces: induction, gas, electric, halogen, or ceramic.
- **Duoforged Armored Bodies:** Delivers exceptional strength and resistance to scratches, preventing warping or wobbling over time.
- **Carbonized Ash Wood Handle:** Offers a rustic touch and remains cool to the touch on the stovetop.
- **Not Oven Safe:** These pans are designed for stovetop use only.
- **Hand Wash Only:** Recommended for optimal longevity and performance.

SETUP & FIRST USE

1. Initial Cleaning

Before first use, wash your new frying pans with warm, soapy water. Rinse thoroughly and dry completely. This removes any manufacturing residues.

2. Pre-Seasoning (Optional but Recommended)

Although GreenPan ceramic nonstick cookware does not require traditional seasoning, a light pre-seasoning can enhance its nonstick properties. Heat the pan over low heat for 30 seconds, then remove from heat. Add one teaspoon of cooking oil (such as vegetable, canola, or grapeseed oil) to the pan and spread it evenly over the entire nonstick surface with a paper towel. Wipe off any excess oil. Your pan is now ready for use.

3. Stovetop Compatibility

Your GreenPan Mayflower Pro pans are equipped with a Magneto Induction Base, making them suitable for all stovetops, including induction, gas, electric, halogen, and ceramic cooktops.

A central graphic with a green border is set against a background of various fresh ingredients like lemons, herbs, and vegetables. At the top of the graphic is the GreenPan logo, which includes the text 'The Original GREENPAN™' inside a green circle. Below the logo, the text 'COOK TOXIN-FREE' is in a smaller font, followed by 'THE ORIGINAL CERAMIC NONSTICK' in large, bold, dark green letters. Underneath that is the slogan 'WE INVENTED IT. WE MAKE IT BETTER.' in bold. A paragraph follows: 'Since inventing healthy ceramic nonstick cookware in 2007, we've dedicated ourselves to advances that make cooking better for everyone.' At the bottom of the graphic are three icons in a row: a leaf, a ribbon award, and a frying pan. Each icon is accompanied by a bold title and a descriptive sentence.



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: The Magneto Induction Base ensures compatibility with all stovetops.

OPERATING INSTRUCTIONS

1. 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. Overheating can also cause food to stick.



Image: An egg cooking on the nonstick surface, illustrating effective heat distribution.

2. Utensil Use

While the Thermolon Minerals Pro coating is metal utensil safe, using silicone, wooden, or heat-resistant plastic utensils is recommended to prolong the life of your nonstick surface.

3. Oil Usage

A small amount of cooking oil or butter is recommended for optimal cooking and flavor. Avoid using aerosol cooking sprays, as they can leave a residue that may build up and affect the nonstick performance over time.



Image: Stir-frying green beans in the skillet, highlighting its cooking capabilities.

CARE & MAINTENANCE

1. Cleaning

Your GreenPan Mayflower Pro pans are **hand wash only**. Allow the pans to cool completely before washing. Use warm, soapy water and a soft sponge or cloth. Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the nonstick coating and the exterior finish. For stubborn food residues, soak the pan in warm soapy water for a few minutes before cleaning.



Image: Hand washing the skillet with a soft sponge.

2. Storage

When storing your pans, place a pan protector or a soft cloth between them to prevent scratching the nonstick surface. Hang pans by their handles if possible to save space and prevent damage.

TROUBLESHOOTING

Food Sticking

- Ensure you are using low to medium heat. High heat can cause food to stick and damage the coating.
- Always use a small amount of oil or butter. While nonstick, a little fat helps with food release and flavor.
- Avoid cooking sprays, as they can leave a sticky residue that degrades nonstick performance.
- Clean the pan thoroughly after each use to prevent food residue buildup.

Discoloration

Minor discoloration of the nonstick surface may occur over time with regular use. This is normal and does not affect the pan's cooking performance or safety.

SPECIFICATIONS

Feature	Detail
Brand	GreenPan

Feature	Detail
Model Name	Mayflower Pro
Material	Hard Anodized Aluminum, Ceramic Nonstick Coating, Wood Handle
Color	Charcoal Gray
Sizes Included	10" Frying Pan, 12" Frying Pan
Nonstick Coating	Yes (Thermolon Minerals Pro)
Stovetop Compatibility	Induction, Gas, Electric, Halogen, Ceramic
Oven Safe	No
Dishwasher Safe	No (Hand Wash Only)
Handle Material	Wood
Item Weight	3.99 pounds (for the set)
Item Model Number	CC004680-001
UPC	885837025460

WARRANTY & SUPPORT

For warranty information, product support, or any inquiries regarding your GreenPan Mayflower Pro Frying Pan Skillet Set, please refer to the warranty card included with your purchase or visit the official GreenPan website. Contact information for customer service can typically be found on the manufacturer's website.

