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GreenPan CC006924-001

GreenPan Rio Frying Pan Set User Manual

Brand: GreenPan | **Model:** CC006924-001

1. Product Overview

The GreenPan Rio collection offers a versatile 3-piece frying pan skillet set designed for enhanced cooking. These pans feature Thermolon healthy ceramic nonstick coating, ensuring easy food release and simple cleanup. The coating is free of PFAS, PFOA, lead, and cadmium, preventing toxic fume release even if overheated. Reinforced with diamonds, the nonstick surface provides long-lasting performance. The set's heavy-duty construction ensures even heat distribution, while the soft-grip Bakelite handles offer a comfortable and controlled cooking experience.



Image: The GreenPan Rio 3-Piece Frying Pan Set, featuring 7", 9.5", and 11" frying pans in Oxford Blue.

Key Features:

- **Thermolon Healthy Ceramic Nonstick:** Free of PFAS, PFOA, lead, and cadmium, ensuring no toxic fumes are released.
- **Diamond-Reinforced Coating:** Provides enhanced durability and superior nonstick performance.
- **Heavy-Gauge Construction:** Delivers excellent and even heat distribution for consistent cooking results.
- **Stay-Cool Bakelite Handles:** Designed for a comfortable and secure grip during use.
- **Dishwasher Safe:** Allows for easy and convenient cleanup.
- **Oven Safe:** Pans are oven safe up to 350°F (176°C).

- **Versatile Set:** Includes 7", 9.5", and 11" frypans to suit various cooking needs.
- **Compatible Stovetops:** Safe for all stovetops except induction.



Image: The three frying pans in the set, illustrating their sizes: 7" for small tasks, 9.5" as an everyday versatile pan, and 11" for family-sized meals.

2. Setup

Before First Use:

1. **Remove Packaging:** Carefully remove all packaging materials and labels from the pans.
2. **Wash Thoroughly:** Wash the pans in warm, soapy water using a soft sponge or cloth. Rinse thoroughly and dry completely.
3. **Prepare for Use:** For optimal nonstick performance, it is recommended to condition the pan before first use. Heat the pan over low heat for 30 seconds, then add one tablespoon of cooking oil (such as vegetable or canola oil). Spread the oil over the entire nonstick surface with a paper towel. Remove from heat and let cool. Wipe off any excess oil.

This conditioning step helps to maintain the nonstick properties of the Thermolon coating over time.

3. Operating Instructions

Cooking Guidelines:

- **Heat Settings:** Always use low to medium heat settings. High heat can damage the nonstick coating and is generally not necessary due to the pan's excellent heat distribution.
- **Oil/Butter Use:** While the nonstick coating allows for cooking with minimal oil, a small amount of butter or cooking oil (e.g., vegetable, canola, olive oil) is recommended for flavor and to enhance browning. Avoid using aerosol cooking sprays as they can leave a residue that may affect the nonstick performance.
- **Utensils:** Use heat-resistant silicone, wooden, or plastic utensils to protect the nonstick surface. Metal utensils, while generally safe with diamond-reinforced coating, should be used with care to avoid scratching.
- **Preheating:** Allow the pan to preheat for a few moments on low to medium heat before adding food. This ensures even cooking.
- **Oven Use:** The pans are oven safe up to 350°F (176°C). This allows for versatile cooking, such as starting a dish on the stovetop and finishing it in the oven.



Image: An omelet being cooked in a GreenPan Rio frying pan, demonstrating the healthy ceramic nonstick surface reinforced with diamonds.



Image: An egg effortlessly sliding out of a GreenPan Rio frying pan onto toast, highlighting the easy release nonstick surface.



Image: Chicken pieces cooking in a GreenPan Rio frying pan on a gas stovetop, showcasing excellent heat transfer.



Image: A GreenPan Rio frying pan containing a baked dish being carefully removed from an oven, demonstrating its oven-safe capability up to 350°F.

4. Maintenance and Care

Cleaning:

- **Cool Down:** Always allow the pan to cool completely before washing to prevent warping and thermal shock.
- **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand washing is recommended. Use warm, soapy water and a soft sponge or dishcloth. For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning.
- **Dishwasher Safe:** The pans are dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Avoid Abrasives:** Do not use steel wool, abrasive scouring pads, or harsh detergents, as these can damage the nonstick surface and exterior finish.

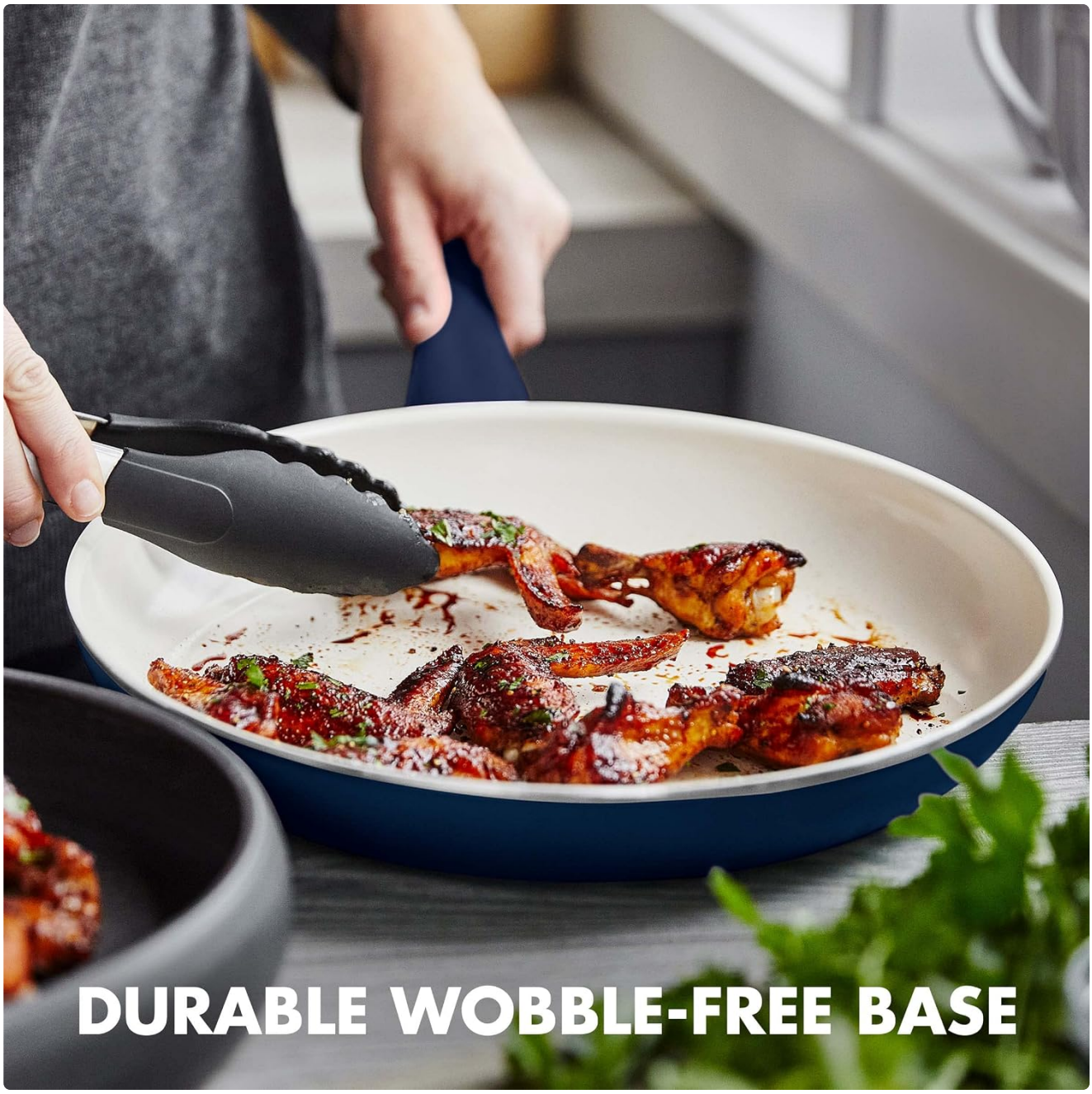


Image: A cutaway view of a GreenPan Rio frying pan, highlighting its construction: PFAS & PFOA-free, diamond-reinforced ceramic nonstick, scratch-resistant hard anodized body, and stay-cool Bakelite handles. It also notes dishwasher and metal utensil safety.



Image: A GreenPan Rio frying pan being easily wiped clean in a sink, demonstrating its dishwasher-safe and easy-to-clean properties.

Storage:

When storing pans, especially when stacking, place a soft cloth or pan protector between them to prevent scratching the nonstick surface.

5. Troubleshooting

Common Issues and Solutions:

Issue	Possible Cause	Solution
Food sticking to the pan.	High heat, insufficient oil, residue buildup from cooking sprays, or damaged coating.	Ensure you are using low to medium heat. Use a small amount of cooking oil or butter. Avoid aerosol cooking sprays. Re-condition the pan if needed (refer to "Before First Use"). If the coating is visibly damaged, the nonstick properties may be compromised.
Discoloration on the pan's interior or exterior.	Overheating, food residue, or mineral deposits from water.	Avoid using excessively high heat. Clean the pan thoroughly after each use. For mineral deposits, a solution of water and white vinegar can help.

Issue	Possible Cause	Solution
Handles becoming hot during cooking.	Flame extending up the sides of the pan on gas stovetops, or prolonged high heat.	Adjust the burner size so the flame does not extend beyond the base of the pan. Use oven mitts or pot holders if handles become hot. The Bakelite handles are designed to stay cool under normal stovetop use.

6. Specifications

Feature	Detail
Brand	GreenPan
Model Name	Rio Frypan Sets
Model Number	CC006924-001
Material	Ceramic, PFAS Free Nonstick, Aluminum, Bakelite Handles
Color	Oxford Blue
Set Includes	7", 9.5", and 11" Frying Pans
Oven Safe Temperature	Up to 350°F (176°C)
Dishwasher Safe	Yes
Compatible Stovetops	Gas, Electric (not induction)
Item Weight	4.95 Pounds (total for set)
Product Dimensions	16 x 12 x 2 inches (packaging/overall)
UPC	885837034837

7. Warranty and Support

Warranty Information:

The GreenPan Rio Frying Pan Set comes with a**Limited Lifetime Warranty**. This warranty covers defects in materials and workmanship under normal household use. Please refer to the official GreenPan website or the included warranty card for full terms and conditions.

Customer Support:

For further assistance, product registration, or warranty claims, please visit the official GreenPan website or contact their customer service department. You can also refer to the User Manual (PDF) for additional details.

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