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› GreenPan GP5 14-Piece Cookware Set User Manual

GreenPan GP5 (CC006407-001)

GreenPan GP5 14-Piece Cookware Set Instruction Manual

Model: GP5 (CC006407-001)

1. INTRODUCTION AND OVERVIEW

Thank you for choosing the GreenPan GP5 14-Piece Cookware Set. This set is engineered for superior cooking performance and durability, featuring advanced ceramic nonstick technology. Please read this manual thoroughly before first use to ensure optimal performance and longevity of your cookware.



Image: The complete GreenPan GP5 14-Piece Cookware Set, showcasing various pots, pans, lids, and accessories.

2. PRODUCT COMPONENTS

Your GreenPan GP5 14-Piece Cookware Set includes the following items:

- 9.5" Frying Pan
- 11" Frying Pan
- 3.25QT Sauté Pan with Lid
- 3.25QT Saucepan with Lid
- 5QT Stock Pot with Lid
- 3 Pan Protectors
- Silicone Slotted Spoon
- Silicone Solid Spoon
- Silicone Spatula



Image: A visual representation of all 14 components included in the GreenPan GP5 cookware set, including pans, pots, lids, pan protectors, and silicone utensils.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware and accessories from the packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash all pieces with warm, soapy water using a soft sponge or cloth. Rinse thoroughly and dry completely.
3. **Seasoning (Optional but Recommended):** While not strictly necessary due to the advanced nonstick coating, a light seasoning can further enhance performance.
 - Heat the pan over low to medium heat for 30 seconds.
 - Remove from heat and add 1 teaspoon of cooking oil (e.g., vegetable, canola, or refined coconut oil).
 - Spread the oil over the entire nonstick surface with a paper towel.
 - Wipe off any excess oil. Your pan is now ready for use.

4. OPERATING INSTRUCTIONS

Heat Management

The GreenPan GP5 cookware features **Magneto Induction Technology** for optimal heat distribution and efficiency on all stovetops, including induction. The **Balance Pro Base** ensures a unique stay-flat surface, preventing oil from pooling at the edges and ensuring maximum food contact.

- **Low to Medium Heat:** Always use low to medium heat settings for cooking. The advanced nonstick coating and efficient heat conduction mean high heat is rarely necessary and can damage the coating over time.
- **Preheating:** Allow the pan to preheat for a few moments before adding food. This ensures even cooking.
- **Oil/Butter Use:** While the nonstick surface allows for cooking with minimal oil, a small amount of butter or oil is recommended for flavor and to enhance browning.



Image: A frying pan demonstrating the Balance Pro Base, which keeps oil evenly distributed, and highlighting the Magneto Induction Technology for efficient heating on all stovetops.

Cooking with Infinite8 Ceramic Nonstick

The **Infinite8 ceramic nonstick coating** is the most advanced ceramic nonstick developed by GreenPan. It is ultra-durable, scratch-resistant, and reinforced with layers of diamonds for extraordinary performance. It is completely **PFAS-free, PFOA-free, lead-free, and cadmium-free**.

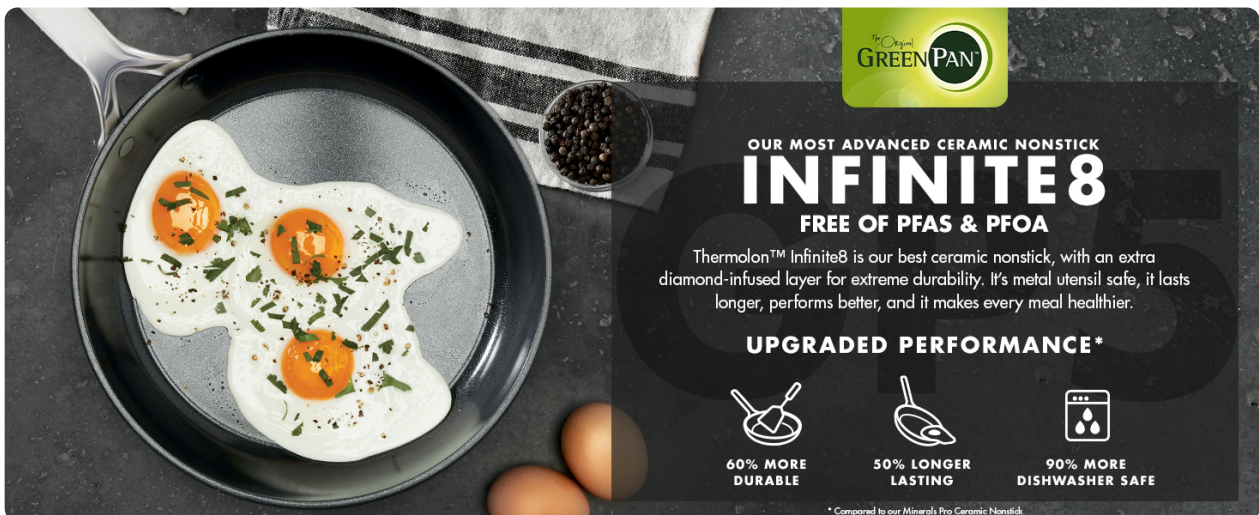


Image: A close-up of a frying pan with an egg, illustrating the superior nonstick properties of the Infinite8 ceramic coating, which is free of PFAS and PFOA.

- **Utensils:** While the Infinite8 coating is metal utensil safe, using silicone, wooden, or nylon utensils is recommended to prolong the life of the nonstick surface.
- **Oven and Broiler Safe:** All pieces are oven and broiler safe up to 600°F (315°C). The stainless steel handles are designed to stay cool on the stovetop but will get hot in the oven. Always use oven mitts.

The logo for 'The Original GREEN PAN' is located at the top center. It features the words 'The Original' in a small, light green font above the words 'GREEN PAN' in a larger, bold, dark green font. The text is enclosed within a circular emblem with a green-to-yellow gradient background.

ADVANCED CERAMIC NONSTICK INFINITE8

FREE OF PFAS & PFOA

We've reexamined each aspect of our pans to create Thermolon™ Infinite8, our most advanced coating ever.

Thermolon™ Infinite8 features multiple diamond-infused layers for extreme durability. These layers make it safe for metal utensils, resistant to damage in dishwashers, and incredible for daily life. It lasts longer, performs better, and it makes every meal healthier.

Image: A saucepan with a whisk, highlighting the V-shaped design of the comfortable, stay-cool stainless steel handles, which deliver a sturdy, ergonomic grip.



UP TO 600°F
BUILT FOR OVEN & BROILER COOKING
ROAST, BAKE, BROIL & MORE

Image: A stock pot with a lid, demonstrating its suitability for oven and broiler cooking up to 600°F, ideal for roasting, baking, and broiling.

5. MAINTENANCE AND CLEANING

Proper care will extend the life and performance of your GreenPan GP5 cookware.

- **Cool Down:** Always allow cookware to cool completely before washing to prevent warping and thermal shock to the nonstick surface.
- **Hand Washing:** For best results and to preserve the nonstick coating, hand washing with warm, soapy water and a soft sponge or cloth is recommended. The **Silhouette Rivets** are reverse riveted, creating a smooth, snag-free interior that is easy to clean and prevents food traps.
- **Dishwasher Safe:** All pieces are dishwasher safe for convenience. However, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Stains:** For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or harsh scouring pads.
- **Storage:** Use the included pan protectors when stacking cookware to prevent scratches to the nonstick surface and exterior finish.

INCREDIBLY TOUGH



Image: A hand washing a frying pan under running water, demonstrating the ease of cleaning and the dishwasher-safe feature of the cookware.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan.	Too high heat, insufficient oil, or residue buildup.	Use low to medium heat. Ensure a small amount of oil or butter is used. Clean thoroughly after each use to prevent residue. Re-season if necessary.
Pan warping or deforming.	Sudden temperature changes (thermal shock).	Always allow the pan to cool completely before washing. Avoid placing a hot pan under cold water.
Exterior discoloration.	High heat settings or frequent dishwasher use.	Use only low to medium heat. Hand wash to maintain exterior finish.

7. SPECIFICATIONS

- **Brand:** GreenPan
- **Model Name:** GP5
- **Item Model Number:** CC006407-001
- **Material:** Hard Anodized Aluminum with Infinite8 Ceramic Nonstick Coating
- **Color:** Black

- **Special Features:** Healthy Ceramic Nonstick (PFAS-Free, PFOA-Free, Lead-Free, Cadmium-Free), Heavy Gauge (5mm thick frypans/sauté pan), Stay-Flat-Surface (Balance Pro Base), Induction Compatible (Magneto Induction Technology), Oven Safe (up to 600°F), Broiler Safe (up to 600°F), Dishwasher Safe, Metal Utensil Safe, Silhouette Rivets (snag-free interior).
- **Product Dimensions:** 26 x 20 x 14 inches
- **Item Weight:** 24.1 pounds
- **Number of Pieces:** 14
- **UPC:** 885837032987

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official GreenPan website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

GreenPan Official Website: www.greenpan.us