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› GreenPan X Food52 Five-Two Essentials Cookware Set User Manual

GreenPan CC003042-001

GreenPan X Food52 Five-Two Essentials Cookware Set User Manual

Model: CC003042-001

1. INTRODUCTION

Welcome to the GreenPan X Food52 Five-Two Essentials Cookware Set. This 7-piece set is designed for serious home cooks, offering a blend of 3-ply stainless steel and ceramic nonstick options for versatile cooking. This manual provides essential information on how to properly set up, use, and maintain your new cookware set to ensure its longevity and optimal performance.

Please read this manual thoroughly before first use and keep it for future reference.

2. PRODUCT OVERVIEW

2.1 Components Included

Your GreenPan X Food52 Five-Two Essentials Cookware Set includes the following pieces:

- 2.7QT Saucepan with Lid
- 6.7QT Stockpot with Lid
- 10" Frypan
- 4QT Sauté Pan with Lid



Figure 2.1: Complete 7-piece cookware set including saucepan, stockpot, frypan, and sauté pan.

2.2 Key Features

- **Healthy Ceramic Nonstick Coating:** The 10" Frypan features GreenPan's original diamond-infused Thermolon healthy ceramic nonstick coating, free of PFAS, PFOA, lead, and cadmium.
- **3-Ply Stainless Steel Bodies:** All pieces are crafted with two layers of stainless steel and a full aluminum core for fast, even heat distribution and durability.
- **Evershine Technology:** Ensures the tri-ply stainless steel build maintains its gleam and resists discoloration over time.
- **Versatile Compatibility:** Suitable for all stovetops, including induction. Oven safe up to 600°F (lids up to 425°F).
- **Durable Glass Lids:** Tempered glass lids allow monitoring of cooking progress without heat loss. Straining lids are included on the saucepan and stockpot.
- **Safe & Secure Handles:** Matte stainless steel handles provide a comfortable and secure grip.
- **Effortless Cleaning:** Smooth, rivetless interior design prevents food traps, making cleaning easy. All pieces are dishwasher safe.

METAL UTENSIL SAFE
HEALTHY CERAMIC NONSTICK
THE 10" FRYPAN FEATURES OUR PFAS-FREE NONSTICK COATING



Figure 2.2: The 10-inch frypan features a healthy ceramic nonstick coating, ideal for cooking items like bacon with minimal sticking.

INCREDIBLE HEAT DISTRIBUTION
3-PLY STAINLESS STEEL
TWO LAYERS OF STAINLESS STEEL WITH A FULL ALUMINUM CORE

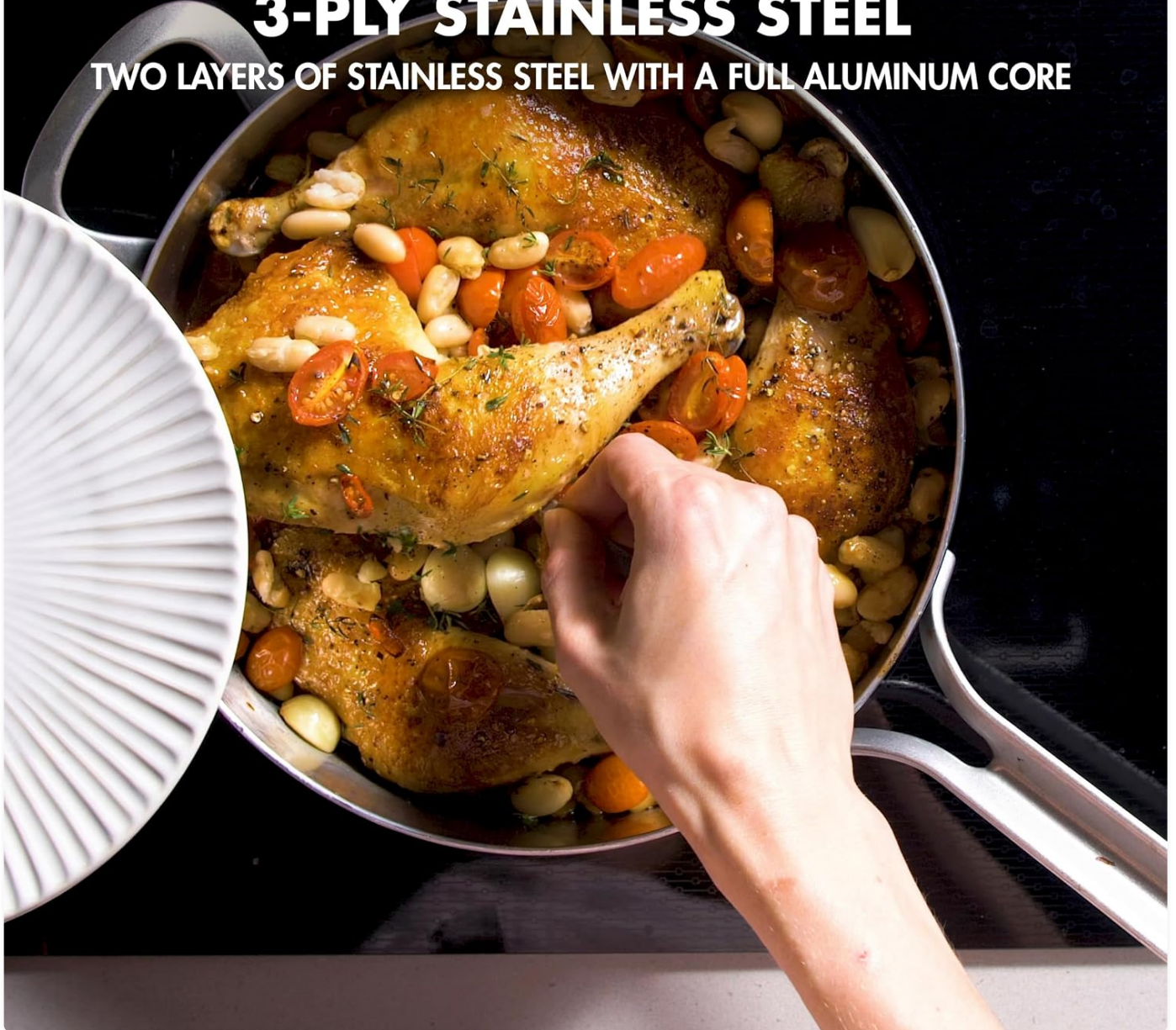


Figure 2.3: The 3-ply stainless steel construction ensures incredible heat distribution for even cooking, as shown with chicken and vegetables in the stockpot.

A CUTTING-EDGE COLLAB

FIVE TWO X GREENPAN

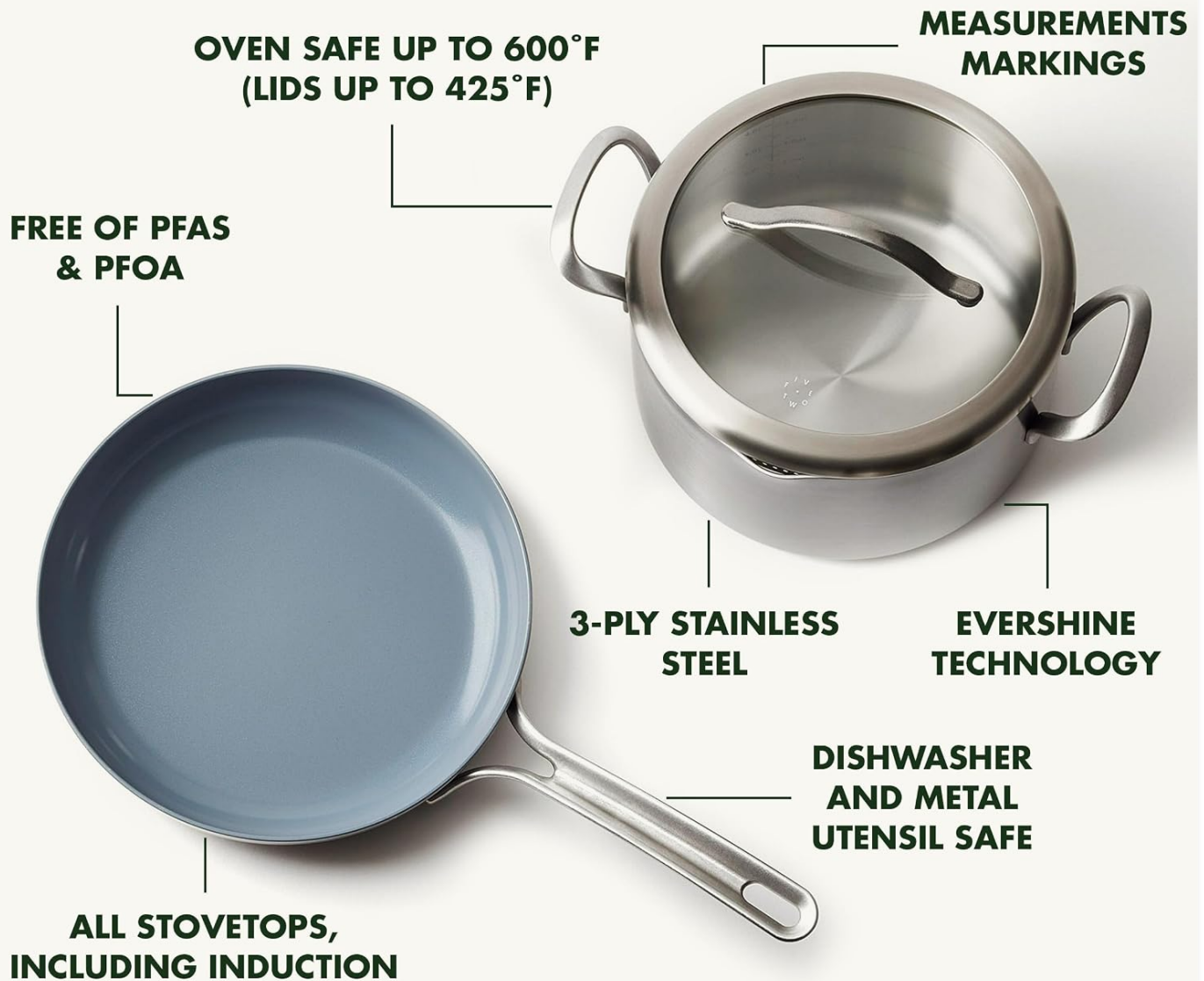


Figure 2.4: Overview of key features including oven safety, measurement markings, toxin-free coating, 3-ply stainless steel, Evershine technology, and compatibility with various stovetops and cleaning methods.

LOCK IN HEAT & MOISTURE
TEMPERED GLASS LIDS
STRAINING LIDS ON SAUCEPAN & STOCKPOT



Figure 2.5: Tempered glass lids effectively lock in heat and moisture, and feature a convenient straining function for easy draining of liquids, as demonstrated with pasta.

BUILT FOR OVEN COOKING
OVEN SAFE UP TO 600°F
EASILY MOVE THESE PANS FROM STOVETOP TO OVEN



Figure 2.6: The cookware is built for oven cooking, safely transitioning from stovetop to oven with a temperature resistance of up to 600°F.



Figure 2.7: The smooth, rivetless interior and dishwasher-safe design ensure effortless cleaning, allowing messes to be wiped clean or the pans to be placed directly in the dishwasher.



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

Figure 2.8: GreenPan's commitment to toxin-free cooking with their original ceramic nonstick, highlighting its PFAS/PFOA-free composition, award-winning status, and groundbreaking technology.

3. SETUP

3.1 Before First Use

1. Remove all packaging materials, labels, and tags from the cookware.
2. Wash each piece thoroughly with warm, soapy water using a soft sponge or cloth.
3. Rinse well and dry completely with a soft towel.
4. For the ceramic nonstick frypan, it is recommended to condition the surface before first use: lightly rub a teaspoon of cooking oil onto the nonstick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe clean. This step helps optimize nonstick performance.

4. OPERATING INSTRUCTIONS

4.1 Stovetop Use

- **Heat Settings:** Use low to medium heat for most cooking. High heat should only be used for boiling liquids or searing, and only for short periods. Excessive high heat can damage the cookware and cause discoloration.
- **Induction Compatibility:** All pieces in this set are compatible with induction, gas, electric, and ceramic stovetops. Ensure the pan base is centered on the burner for optimal heat distribution.
- **Preheating:** Allow the pan to preheat for a minute or two on low to medium heat before adding food.
- **Oil/Butter:** Always use a small amount of cooking oil or butter when cooking, even with the nonstick frypan, to enhance flavor and aid in browning. Avoid using cooking sprays, as they can leave a residue that is difficult to remove and may affect nonstick performance over time.

4.2 Oven Use

- The cookware (pans) is oven safe up to 600°F (315°C).
- The tempered glass lids are oven safe up to 425°F (218°C).
- Always use oven mitts when handling hot cookware.

4.3 Utensil Compatibility

- For the ceramic nonstick frypan, while it is metal utensil safe, using non-abrasive utensils (wood, silicone, nylon) is recommended to prolong the life of the nonstick coating.
- For the stainless steel pieces, metal utensils are generally safe, but avoid sharp objects that could scratch the surface.

5. MAINTENANCE AND CARE

5.1 Cleaning

- **Dishwasher Safe:** All pieces in this set are dishwasher safe for tough messes.
- **Hand Washing:** For best results and to prolong the life of your cookware, hand washing is recommended. Allow the cookware to cool completely before washing. Use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or scouring pads, especially on the nonstick surface.
- **Stubborn Food Residue:** For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning. For stainless steel, a paste of baking soda and water can help remove discoloration or stuck-on food.

5.2 Storage

- When storing, place a soft cloth or pan protector between stacked pans to prevent scratching, especially for the nonstick frypan.

5.3 Evershine Technology

The Evershine Technology applied to the tri-ply stainless steel ensures that your cookware maintains its gleaming appearance and resists discoloration over years of use. Regular cleaning as described above will help preserve this finish.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to nonstick frypan	Insufficient oil, high heat, or residue buildup from cooking sprays.	Ensure a small amount of oil or butter is used. Cook on low to medium heat. Avoid cooking sprays. Clean thoroughly to remove any residue. Re-condition the nonstick surface if needed.
Discoloration on stainless steel	Overheating, mineral deposits from water, or certain foods.	Use appropriate heat settings. For mineral deposits, boil a mixture of water and white vinegar in the pan, then wash. For stubborn stains, use a stainless steel cleaner or a paste of baking soda and water.
Handles getting hot	Prolonged exposure to high heat or direct flame.	While handles are designed to stay cool, they can heat up under certain conditions. Always use oven mitts or a pot holder when handling hot cookware, especially after prolonged cooking or oven use. Ensure flames do not extend up the sides of the pan.

7. SPECIFICATIONS

Brand	GreenPan
Model Number	CC003042-001
Material	3-Ply Stainless Steel, Ceramic Nonstick (Frypan)
Color	Silver
Number of Pieces	7
Oven Safe Temperature	Pans up to 600°F (315°C), Lids up to 425°F (218°C)
Stovetop Compatibility	Induction, Gas, Electric, Ceramic
Dishwasher Safe	Yes
Material Type Free	PFAS Free, PFOA Free, Lead Free, Cadmium Free, BPA Free, PFOS Free
Item Weight	21.6 pounds
Package Dimensions	25.9 x 15.4 x 8.2 inches

8. WARRANTY AND SUPPORT

GreenPan products are manufactured to high-quality standards. For specific warranty details regarding your GreenPan X Food52 Five-Two Essentials Cookware Set, please refer to the warranty card included with your purchase or visit the official GreenPan website.

If you have any questions, require technical assistance, or need to report an issue, please contact GreenPan customer support through their official website or the contact information provided on your product packaging.

For more information, visit the [GreenPan Store on Amazon](#).

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

Email

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