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› GreenPan Hard Anodized Healthy Ceramic Nonstick 10" and 12" Frying Pan Skillet Set Instruction Manual

GreenPan CC007720-001

GreenPan Hard Anodized Healthy Ceramic Nonstick Frying Pan Skillet Set

Model: CC007720-001

INTRODUCTION

Welcome to the world of healthy cooking with your new GreenPan Hard Anodized Healthy Ceramic Nonstick 10" and 12" Frying Pan Skillet Set. This collection combines world-class technology with minimalist design, ensuring durability, even heat distribution, and effortless cooking. Our Thermolon healthy ceramic nonstick coating is reinforced with diamonds for superior performance and is free of PFAS, PFOA, lead, and cadmium, ensuring no toxic fumes are released, even when overheated.

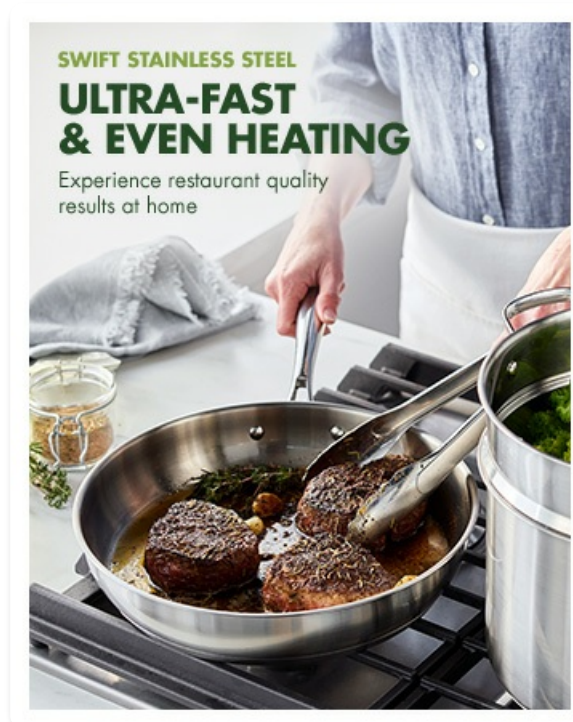


Image: The GreenPan 10-inch and 12-inch frying pans, showcasing their elegant design and sizes.

PRODUCT FEATURES

- **Thermolon Healthy Ceramic Nonstick:** Reinforced with diamonds for exceptional durability, balanced heating, and

effortless food release. Free of PFAS, PFOA, lead, and cadmium.

- **Duoforged Hard Anodized Aluminum:** Provides extraordinary strength, scratch resistance, and uniform heat distribution for consistent cooking results.
- **Gold-Tone Stainless Steel Handles:** Riveted for a secure grip, these handles add a stylish contrast and facilitate easy transfer.
- **Oven and Broiler Safe:** Pans are safe up to 600°F (315°C), allowing for versatile cooking from stovetop to oven.
- **Dishwasher Safe:** Designed for easy cleanup, though hand washing is recommended for extended longevity.
- **Compatible Stovetops:** Suitable for electric and gas stovetops. Not suitable for induction.



Image: A cutaway diagram illustrating key features of the GreenPan, including its nonstick coating, handle, and construction.

WHAT'S INCLUDED

Your GreenPan Frying Pan Skillet Set includes the following:

- One (1) 10-inch Frying Pan
- One (1) 12-inch Frying Pan

SETUP & FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the pans.
2. **Wash:** Before first use, wash the pans thoroughly with warm soapy water using a soft sponge or cloth. Rinse well and dry completely.
3. **Season (Optional but Recommended):** For optimal nonstick performance, lightly rub a small amount of cooking oil (e.g., vegetable, canola, or refined coconut oil) onto the entire nonstick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This step helps condition the surface.

OPERATING INSTRUCTIONS

Cooking Guidelines:

- **Heat Settings:** Always use low to medium heat settings. The Thermolon ceramic nonstick coating provides excellent heat

distribution, making high heat unnecessary and potentially damaging to the nonstick surface over time. High heat can also cause discoloration.

- **Oil/Butter:** While the pans are nonstick, a small amount of cooking oil or butter is recommended for flavor and to enhance cooking performance. Avoid using aerosol cooking sprays as they can leave a residue that is difficult to remove and may affect nonstick performance.
- **Utensils:** Use only heat-resistant silicone, nylon, or wooden utensils to protect the nonstick surface from scratches. Avoid metal utensils.
- **Oven Use:** The pans are oven safe up to 600°F (315°C). Always use oven mitts when handling hot pans.



Image: A GreenPan frying pan inside an oven, demonstrating its oven-safe capability for baking and roasting.

CARE & MAINTENANCE

Cleaning:

- **Cool Down:** Always allow the pan to cool completely before washing to prevent thermal shock, which can warp the pan or damage the nonstick coating.
- **Hand Washing:** For best results and to prolong the life of your nonstick coating, hand wash with warm soapy water and a soft sponge or cloth. Most messes will wipe clean easily.
- **Dishwasher Use:** While dishwasher safe, frequent dishwasher use may dull the exterior finish over time. If using a dishwasher, use a mild detergent and avoid harsh abrasive cleaners.
- **Stubborn Food Residue:** For stubborn food residue, soak the pan in warm soapy water for 10-20 minutes before cleaning. Do not use steel wool, abrasive scouring pads, or harsh chemical cleaners.

Storage:

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



Image: A hand gently cleaning a GreenPan frying pan with a soft cloth, illustrating the ease of maintenance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan.	Too high heat, insufficient oil, or residue buildup from cooking sprays.	Ensure you are cooking on low to medium heat. Use a small amount of cooking oil or butter. Avoid aerosol cooking sprays. Clean the pan thoroughly after each use to prevent residue buildup. Re-season the pan if necessary.
Discoloration on the pan's exterior or interior.	Overheating or residue from food/oil.	Always use low to medium heat. For exterior discoloration, a non-abrasive cleaner designed for hard anodized cookware may help. For interior, ensure thorough cleaning after each use.
Handles getting too hot.	Prolonged high heat exposure or oven use.	Always use oven mitts or a pot holder when handling hot pans, especially after prolonged cooking or oven use.

SPECIFICATIONS

Attribute	Detail
Brand	GreenPan
Model Name	GreenPan Reserve Collection
Item Model Number	CC007720-001
Material	Hard Anodized Aluminum, Thermolon Ceramic Nonstick, Gold-tone Stainless Steel Handles
Color	Sky Blue (as per product variant)
Set Includes	10" Frying Pan, 12" Frying Pan
Maximum Temperature	600°F (315°C) Oven Safe
Compatible Devices	Electric Stovetop, Gas Stovetop (Not Induction Compatible)
Care Instructions	Dishwasher Safe (Hand wash recommended)
Item Weight	4.89 pounds (for the set)
Product Dimensions	16 x 12 x 2 inches (packaging/overall)

Attribute	Detail
UPC	885837038538

WARRANTY & SUPPORT

GreenPan products are manufactured with high-quality materials and craftsmanship. For specific warranty information and customer support, please refer to the official GreenPan website or contact their customer service directly. Keep your purchase receipt for warranty claims.

Online Resources: Visit the [GreenPan Store on Amazon](#) for additional product information and support.

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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