

GreenPan Elite Air Fry Oven CC007517-001

GreenPan Elite 13-in-1 Countertop Convection Oven & Air Fryer

Model: CC007517-001

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Exercise extreme caution when removing tray or disposing of hot grease.
- The appliance is equipped with a tempered safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. However, tempered glass can still break around the edges. Avoid scratching door surface or nicking edges.
- Ensure adequate ventilation around the appliance during operation. Do not place under cabinets.

PRODUCT OVERVIEW

The GreenPan Elite 13-in-1 Countertop Convection Oven & Air Fryer is a versatile appliance designed for a wide range of cooking tasks. It features a spacious interior and multiple cooking functions.

Components Included

- GreenPan Elite Countertop Convection Oven & Air Fryer Unit
- PFAS-Free Nonstick Baking Pan
- PFAS-Free Nonstick Pizza Pan
- PFAS-Free Nonstick Air Fry Basket
- Broil Rack
- PFAS-Free Nonstick Crumb Tray
- 2 Adjustable Stainless Steel Oven Racks

ULTIMATE COUNTERTOP OVEN



ENDLESS WAYS TO COOK

EASY PRESETS MAKE IT SIMPLE TO DO-IT-ALL ON THE COUNTER

Image: The GreenPan Elite Countertop Oven with its full set of accessories, including the baking pan, pizza pan, air fry basket, broil rack, crumb tray, and two oven racks.

Control Panel and Display

The oven features an XL Deluxe Dynamic LCD display and intuitive controls for easy operation. Dials allow for precise adjustment of settings, while one-touch presets simplify cooking.

QUICK, EVEN & POWERFUL HEATING



HEXHEAT TECHNOLOGY

SIX QUARTZ HEATING ELEMENTS & CONVECTION FANS DELIVER PERFECT RESULTS

Image: A diagram pointing out key features of the oven, such as the XL LED display, easy one-touch presets, PFAS-free accessories, HexHeat Technology, PFAS-free ceramic nonstick interior, easy-to-clean design, and 1 cu. ft. family-sized capacity.

SETUP

Unpacking and Placement

1. Carefully remove the oven and all accessories from the packaging.
2. Place the oven on a stable, level, heat-resistant surface. Ensure there is at least 6 inches of clearance on all sides and above the oven for proper ventilation. Do not place the oven directly under cabinets during operation.
3. Ensure the power cord is not pinched or in contact with hot surfaces.

Initial Cleaning and First Use

Before first use, it is important to clean the oven and perform an initial burn-off to eliminate any manufacturing odors or residues.

1. Wash the baking pan, pizza pan, air fry basket, broil rack, and crumb tray in warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the oven with a damp cloth. Do not use abrasive cleaners or immerse

the unit in water.

3. Insert the crumb tray and one oven rack into the lowest position.
4. Plug the oven into a grounded electrical outlet.
5. Turn the oven on and select a function like 'Bake'. Set the temperature to 400°F (200°C) and the timer for 20 minutes.
6. Allow the oven to run for the specified time. It is normal for some smoke or odor to be present during this initial burn-off. Ensure the area is well-ventilated.
7. After 20 minutes, turn the oven off and unplug it. Allow it to cool completely before further use.

OPERATING INSTRUCTIONS

The GreenPan Elite oven offers 13 cooking functions. Use the control dials and LCD display to select your desired function, temperature, and time.



Image: A visual representation of eight common cooking presets available on the oven: Bake, Broil, Air Fry, Toast, Bagel, Pizza, Roast, and Dehydrate. Additional functions include Proof, Slow Cook, Defrost, Reheat, and Duo Cook.

General Operation

1. **Power On:** Press the 'Start/Stop' button to turn the oven on.
2. **Select Function:** Rotate the 'Settings' dial to cycle through the available cooking functions (Bake, Broil, Air Fry, Toast, Bagel, Pizza, Roast, Dehydrate, Proof, Slow Cook, Defrost, Duo Cook). Press the dial to confirm selection.
3. **Adjust Temperature:** Rotate the 'Temperature' dial to set the desired cooking temperature. Press the dial to confirm.
4. **Set Time:** Rotate the 'Time' dial to set the desired cooking duration. Press the dial to confirm.
5. **Start Cooking:** Press the 'Start/Stop' button to begin the cooking cycle. The oven will typically preheat first, if applicable to the selected function.
6. **Pause/Stop:** Press the 'Start/Stop' button during operation to pause or stop the cooking cycle.
7. **Light:** Press the 'Light' button to turn the interior oven light on or off.

Specific Functions

- **Bake:** Ideal for cakes, cookies, casseroles, and general oven cooking. Use the baking pan or other oven-safe bakeware on the oven rack.
- **Broil:** For browning, toasting, or cooking thin cuts of meat. Place food on the broil rack within the baking pan to catch drips. Position food closer to the top heating elements.

- **Air Fry:** For crispy results with minimal oil. Use the air fry basket placed on top of the baking pan (to catch crumbs/drips) on the middle or upper rack.
- **Toast/Bagel:** For bread and bagels. Adjust the shade setting as desired. Use the oven rack.
- **Pizza:** Optimized for cooking pizzas. Use the included pizza pan on the middle or lower rack.
- **Roast:** For meats and vegetables. Use the baking pan or other oven-safe roasting pan.
- **Dehydrate:** For drying fruits, vegetables, and herbs at low temperatures over extended periods. Use the air fry basket or oven racks.
- **Proof:** Provides a warm, consistent environment for rising dough.
- **Slow Cook:** For long, low-temperature cooking.
- **Defrost:** Gently thaws frozen foods.
- **Duo Cook:** Allows programming two consecutive cooking functions, such as 'Roast' followed by 'Broil'.

HexHeat Technology

The oven utilizes HexHeat Technology, featuring six quartz heating elements and convection fans. This design ensures even heat distribution for consistent cooking results across all functions.



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CERAMIC NONSTICK**
WE INVENTED IT. WE MAKE IT BETTER.



AWARD-WINNING NONSTICK
CELEBRATED FOR A LEGACY OF INNOVATION



COOK TOXIN-FREE
FREE OF PFAS, PFOA, LEAD & CADMIUM



GROUNDBREAKING TECHNOLOGY
OVER 150 PATENTS TO MAKE COOKING BETTER

Image: A close-up view of a pizza baking inside the oven, illustrating the even heating provided by HexHeat Technology.

COOKING CAPACITY

The GreenPan Elite Countertop Oven features a generous 1 cubic foot interior capacity, designed to accommodate various cooking needs:

- Fits a standard 9" x 13" baking pan.
- Can toast up to 9 slices of bread simultaneously.
- Accommodates pizzas up to 13 inches in diameter.
- Capable of air frying up to 4 lbs of food.

THE ULTIMATE CONVECTION AIR FRY OVEN | CLOUD CREAM



POWERFUL HEXHEAT TECHNOLOGY

Six quartz heating elements & convection fans deliver perfect results



COOK LARGE FAMILY FEASTS

1.0 cu. ft. PFAS-free interior fits a 9" x 13" baking pan, 9 slices of bread, 13" pizza



EASY TO CLEAN

The PFAS-free accessories and ceramic nonstick interior make it simple to wipe away messes

Image: The GreenPan Elite Countertop Oven with its door open, revealing a large roast and vegetables cooking inside, demonstrating its spacious interior.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your GreenPan Elite oven. Always unplug the oven and allow it to cool completely before cleaning.

Interior Cleaning

The interior walls of the oven are coated with a PFAS-free ceramic nonstick material, making cleaning effortless.

- Wipe the interior with a soft, damp cloth and mild detergent.
- For stubborn food residue, a non-abrasive sponge can be used. Avoid metal scouring pads or harsh chemical cleaners, as these can damage the nonstick coating.
- Ensure the interior is dry before next use.

Accessory Cleaning

The baking pan, air fry basket, pizza pan, and crumb tray are all coated with PFAS-free nonstick and are designed for easy cleaning.

- These accessories are dishwasher safe for convenience.
- Alternatively, wash by hand with warm, soapy water and a soft sponge.
- The broil rack can also be washed by hand or in the dishwasher.

Exterior Cleaning

- Wipe the exterior surfaces with a soft, damp cloth.
- Do not use abrasive cleaners or polishes that could scratch the finish.

TROUBLESHOOTING

This section addresses common issues you might encounter with your GreenPan Elite Countertop Oven.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the oven is securely plugged into a working electrical outlet. Check your circuit breaker.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal. Ensure adequate ventilation. Refer to 'Initial Cleaning and First Use' section. If excessive smoke persists after initial burn-off, discontinue use and contact support.
Food not cooking evenly.	Incorrect rack position; overcrowding; uneven food placement.	Refer to recipe for recommended rack position. Avoid overcrowding the oven. Arrange food in a single layer for best results, especially for air frying.
Oven is noisy during operation.	Convection fan operation.	The convection fan operates to circulate hot air, which may produce a noticeable sound. This is normal. If the noise is unusual or excessive, contact support.
Display not working correctly.	Temporary electrical glitch.	Unplug the oven for a few minutes, then plug it back in. If the issue persists, contact customer support.

SPECIFICATIONS

Technical details for the GreenPan Elite 13-in-1 Countertop Convection Oven & Air Fryer.

Feature	Detail
Model Number	CC007517-001
Product Dimensions	17"D x 18"W x 15"H
Capacity	1 Cubic Foot
Wattage	1800 Watts
Material	Ceramic, Glass, Stainless Steel
Control Method	Touch, Push Button Dials
Special Features	Adjustable Rack, Temperature Control, PFAS-Free Nonstick Interior
Item Weight	41.2 pounds

Feature	Detail
UPC	885837037883

WARRANTY AND SUPPORT

GreenPan products are manufactured to high-quality standards. For information regarding your product's warranty, please refer to the warranty card included in your product packaging or visit the official GreenPan website.

If you require assistance, have questions about your appliance, or need to report a defect, please contact GreenPan Customer Support. Contact details can typically be found on the GreenPan website or within your product documentation.

When contacting support, please have your model number (CC007517-001) and proof of purchase readily available.