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GreenPan CC007726-001

GreenPan Hard Anodized Healthy Ceramic Nonstick Frying Pan Skillet Set

Model: CC007726-001 | Brand: GreenPan

INTRODUCTION

This manual provides essential information for the proper use and care of your GreenPan Hard Anodized Healthy Ceramic Nonstick Frying Pan Skillet Set. This 3-piece set includes 8-inch, 10-inch, and 12-inch frying pans, designed for versatile cooking. The pans feature a duoforged hard anodized aluminum construction for durability and even heat distribution, along with a diamond-infused Thermolon healthy ceramic nonstick coating. This coating is free of PFAS, PFOA, lead, and cadmium, ensuring a healthier cooking experience.



Image: The GreenPan 3-piece frying pan set, showcasing the 8-inch, 10-inch, and 12-inch skillets in sage green with elegant gold-tone handles.

SETUP

Unpacking

Carefully remove all pans and packaging materials from the box. Inspect each pan for any signs of damage. Retain packaging for future storage or transport if needed.

Initial Cleaning

Before first use, wash each pan thoroughly with warm, soapy water using a soft sponge or cloth. Rinse well and dry completely. This removes any manufacturing residues.



THE ORIGINAL 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 hand washing a GreenPan frying pan under running water in a sink, demonstrating the ease of initial cleaning.

OPERATING INSTRUCTIONS

Heat Management

GreenPan ceramic nonstick cookware is designed for excellent heat distribution. Use low to medium heat settings for most cooking tasks. High heat is generally not required and can shorten the lifespan of the nonstick coating. Always preheat the pan for a minute or two on low to medium heat before adding food.

Cooking Oils and Fats

While the nonstick coating allows for cooking with minimal oil, a small amount of oil or butter is recommended for flavor and to enhance cooking performance. Avoid using aerosol cooking sprays as they can leave a residue that may affect the nonstick properties over time.

Utensil Use

The Thermolon ceramic nonstick coating is reinforced with diamonds, making it metal utensil safe. However, for prolonged life of your cookware, it is recommended to use silicone, wooden, or heat-resistant plastic utensils.

Oven and Broiler Use

These frying pans are oven and broiler safe up to 600°F (315°C). This allows for seamless transition from stovetop to oven for finishing dishes or keeping food warm.

DISHWASHER SAFE



EASY TO CLEAN

MOST MESSES WIPE CLEAN AND IT'S DISHWASHER SAFE

Image: A GreenPan frying pan containing a cooked frittata, positioned on an oven rack, illustrating its oven-safe capability.

Stovetop Compatibility

These pans are suitable for use on all stovetops, including gas, electric, and ceramic, with the exception of induction cooktops.

MAINTENANCE AND CARE

Cleaning

The pans are dishwasher safe for convenient cleaning. For best results and to prolong the life of the nonstick coating, hand washing is recommended. Allow the pans to cool completely before washing. Use warm, soapy water and a soft sponge or cloth. For stubborn food residues, soak the pan in warm water for a few minutes before cleaning. Avoid using abrasive cleaners, steel wool, or harsh scrubbing pads, as these can damage the nonstick surface.



Image: A close-up of a GreenPan frying pan being rinsed under running water, highlighting its easy-to-clean surface.

Storage

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

TROUBLESHOOTING

Food Sticking

- Ensure the pan is properly preheated before adding food.
- Use a small amount of cooking oil or butter.
- Avoid using high heat, which can degrade the nonstick coating over time.
- Clean the pan thoroughly after each use to prevent residue buildup.

Discoloration

Slight discoloration of the nonstick surface can occur over time with regular use, especially when cooking at higher temperatures. This is normal and does not typically affect the pan's performance or safety.

Chipping of Ceramic Coating

Ceramic nonstick coatings are very hard but not as flexible as traditional nonstick coatings. Minor chipping (up to 1-2 mm) can be a natural occurrence due to the hardness of the ceramic and its adhesion method, which does not rely

on chemical adhesives. Such minor chipping does not compromise the safety or primary function of the pan.

SPECIFICATIONS

Feature	Detail
Brand	GreenPan
Model Name	GreenPan (CC007726-001)
Material	Ceramic, PFAS Free Nonstick, Hard Anodized Aluminum, Gold-tone Stainless Steel Handles
Color	Sage Green
Set Includes	8" frying pan, 10" frying pan, and 12" frying pan
Nonstick Coating	Yes (Diamond-infused Thermolon ceramic)
Oven Safe	Yes, up to 600°F (315°C)
Dishwasher Safe	Yes
Compatible Devices	Gas, Electric, Ceramic (Not Induction)
Item Weight	6.44 pounds (total set)
UPC	885837038590

WARRANTY AND SUPPORT

Limited Lifetime Warranty

This GreenPan product is backed by a limited lifetime warranty. For specific details regarding warranty coverage, terms, and conditions, please refer to the warranty information included with your product packaging or visit the official GreenPan website.

Customer Support

Should you have any questions, require assistance, or need to report an issue with your GreenPan product, please contact GreenPan customer service. You can typically find contact information on the GreenPan website or within your product documentation.

Note: No official product videos with 'Seller' as creator type were available in the provided data to embed in this manual.

ASK A QUESTION ABOUT THIS MANUAL

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Question

Example: How do I reset this device or fix this error?

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