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› GreenPan Stainless Steel Treviso 2.1QT Saucepan with Lid User Manual

GreenPan CC008843-001

GreenPan Stainless Steel Treviso 2.1QT Saucepan with Lid User Manual

Model: CC008843-001

INTRODUCTION

This manual provides essential information for the proper use, care, and maintenance of your GreenPan Stainless Steel Treviso 2.1QT Saucepan with Lid. Please read these instructions carefully before first use to ensure optimal performance and longevity of your cookware.

PRODUCT OVERVIEW



The GreenPan Treviso 2.1QT Saucepan with Lid, showcasing its stainless steel exterior and glass lid. This image provides a clear view of the product's overall design and components.

INCREDIBLE VERSATILITY



OVEN & BROILER SAFE

EASILY MOVE THESE PANS FROM HOB TO OVEN TO BROILER

A detailed diagram highlighting key features of the GreenPan Treviso Saucepan, including its diamond-reinforced ceramic nonstick interior, durable encapsulated base, pouring rims, and suitability for all stovetops, including induction. It also indicates oven and broiler safety.

The GreenPan Treviso 2.1QT Saucepan is crafted from durable stainless steel with an encapsulated base for superior heat transfer. It features a diamond-reinforced ceramic nonstick coating, free from PFAS and PFOA, ensuring healthy and effortless cooking. The saucepan includes a tempered glass lid and sturdy stainless steel handles.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the saucepan and lid.
2. **Initial Cleaning:** Before first use, wash the saucepan and lid thoroughly with warm soapy water. Rinse well and dry completely with a soft cloth.
3. **Pre-conditioning (Optional):** While GreenPan's ceramic nonstick does not require traditional seasoning, for optimal performance, you may lightly wipe the interior with a small amount of cooking oil using a paper towel before the first use. Heat on low for 30 seconds, then let cool and wipe clean.

OPERATING INSTRUCTIONS

Cooking Guidelines

- **Heat Settings:** The encapsulated base provides excellent heat distribution. Use low to medium heat settings for most cooking tasks. High heat should only be used for boiling liquids. Overheating can damage the nonstick coating over time.
- **Stovetop Compatibility:** Suitable for all stovetops, including induction. Ensure the saucepan is centered on the burner for even heating.
- **Oven and Broiler Use:** The saucepan is oven safe up to 600°F (315°C). The tempered glass lid is oven safe up to 425°F (218°C).
- **Utensils:** While the diamond-reinforced nonstick coating is metal utensil safe, silicone, nylon, or wooden utensils are recommended to prolong the life of the nonstick surface. Avoid sharp objects or cutting food directly in the pan.
- **Pouring Rims:** The saucepan features convenient pouring rims designed for mess-free transfer of liquids.

DURABLE GLASS LID



ENJOY THE VIEW

SEAL IN HEAT & MONITOR YOUR MEAL'S PROGRESS

The GreenPan saucepan in use on a stovetop, demonstrating its healthy ceramic nonstick surface for toxin-free cooking. The image shows food being cooked, highlighting the pan's functionality.

DISHWASHER SAFE



EASY TO CLEAN

MOST MESSSES WIPE CLEAN AND IT'S DISHWASHER SAFE

A visual representation of the GreenPan saucepan being cleaned under running water, emphasizing its easy-to-clean nonstick surface and dishwasher-safe properties. Most messes can be wiped clean effortlessly.

CARE AND MAINTENANCE

- **Cool Down:** Always allow the saucepan to cool completely before washing. Sudden temperature changes can cause warping or damage to the nonstick coating.
- **Cleaning:** The saucepan is dishwasher safe for convenience. For best results and to prolong the life of the nonstick coating, hand washing with warm soapy water and a soft sponge or cloth is recommended. Avoid abrasive cleaners, steel wool, or scouring pads.
- **Stubborn Food Residue:** For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 10-15 minutes, then clean as usual.
- **Storage:** When storing, place a soft cloth or pan protector between stacked pans to prevent scratching the nonstick surface.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Stainless steel exterior discoloration	Exposure to high heat, certain foods, or minerals in water.	Use a stainless steel cleaner or a mixture of vinegar and water to restore shine. Ensure heat is not excessively high.
Food sticking to nonstick surface	Overheating, use of cooking sprays (which can build up residue), or insufficient oil/butter.	Always use low to medium heat. Avoid aerosol cooking sprays; use butter or oil. Clean thoroughly to remove any residue buildup. Ensure pan is clean before each use.
Lid handle becomes hot	Normal heat transfer during cooking.	Always use oven mitts or a pot holder when handling the lid during or immediately after cooking.

SPECIFICATIONS

Brand	GreenPan
Model Number	CC008843-001
Colour	Silver
Product Dimensions	17.78 x 33.02 x 10.16 cm
Capacity	2.1 Quarts
Material	Ceramic, PFAS Free Nonstick, 3 Layer Stainless Steel, Stainless Steel Handles
Item Weight	1.66 kg
Oven Safe	Yes (Pan up to 600°F, Lid up to 425°F)
Included Components	2.1QT Saucepan with Lid
UPC	885837045642

WARRANTY INFORMATION

This GreenPan product is backed by a **Limited Lifetime Warranty**. For specific terms and conditions, please refer to the warranty documentation included with your purchase or visit the official GreenPan website. The warranty typically covers defects in materials and workmanship under normal household use.

CUSTOMER SUPPORT

For further assistance, product inquiries, or warranty claims, please contact GreenPan customer support. Refer to the packaging or the official GreenPan website for the most current contact information.

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.

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Question

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