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GreenLife CC009264-001

GreenLife 8-Piece Ceramic Nonstick Cookware Set User Manual

Model: CC009264-001

INTRODUCTION

Thank you for choosing the GreenLife 8-Piece Ceramic Nonstick Cookware Set. This set is designed for versatile cooking with a healthy, PFAS-free ceramic nonstick coating and induction compatibility. This manual provides instructions for proper setup, use, care, and troubleshooting to ensure optimal performance and longevity of your cookware.



Image: The complete GreenLife 8-Piece Ceramic Nonstick Cookware Set in light blue, showcasing the various pots and pans.

WHAT'S INCLUDED

Your GreenLife 8-Piece Ceramic Nonstick Cookware Set includes the following components:

- 8-inch Frying Pan
- 9.5-inch Frying Pan
- 1.37-quart Saucepan with Lid
- 4.65-quart Stockpot with Lid
- 4.12-quart Sauté Pan with Lid



HEALTHY CERAMIC NONSTICK

- ✓ FREE OF PFAS
- ✓ EFFORTLESS RELEASE
- ✓ EASY TO CLEAN
- ✓ TOXIN-FREE



Image: An overhead view of all eight pieces included in the cookware set, neatly arranged.

KEY FEATURES

- **Healthy Ceramic Nonstick Coating:** Derived from sand, this PFAS-free coating ensures effortless food release and easy cleanup. It is free of PFOA, lead, and cadmium.
- **Induction Ready Base:** The innovative base provides uniform heat distribution across all cooktops, including induction, gas, electric, halogen, and ceramic.
- **Stay-Cool Handles:** Ergonomically designed handles match the body color and remain cool to the touch during cooking for comfortable and safe handling.
- **Durable Die-Cast Body:** Solid construction offers extreme strength and promotes quick, even heating.
- **Clear Glass Lids:** Tempered glass lids allow for easy monitoring of food without releasing heat, featuring stay-cool handles.

- **Dishwasher Safe:** Designed for convenient cleanup, the cookware is dishwasher safe.



**PFAS-FREE
NONSTICK**



**QUICK & EVEN
HEATING**



**VERSATILE
DESIGN**



**DISHWASHER
SAFE**



Image: A fried egg easily sliding off the ceramic nonstick surface of a GreenLife pan.

STAY-COOL HANDLES

COMFORTABLE HANDLES OFFER A SAFE & SECURE GRIP



Image: The base of a GreenLife pan, highlighting its induction-compatible design.

CLEAR GLASS LID

LOCK HEAT INSIDE WHILE YOU MONITOR YOUR MEAL



Image: A hand gripping the stay-cool handle of a GreenLife pan during cooking.

DISHWASHER SAFE

WIPE MESSES CLEAN YOUR PLACE IN THE DISHWASHER



Image: Various GreenLife pots and pans with their transparent glass lids, allowing visibility of contents.

Product Overview Video

Your browser does not support the video tag.

Video: An official GreenLife video showcasing the features and benefits of the Arte Ceramic Nonstick Cookware Sets, including their PFAS-free coating and ease of use.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all cookware pieces and lids from the packaging. Remove any labels or protective materials.
2. **Wash:** Before first use, wash all pieces with warm, soapy water and a soft sponge. Rinse thoroughly and dry completely.
3. **Season (Optional):** For enhanced nonstick performance, lightly rub a small amount of cooking oil (e.g., vegetable, canola) onto the ceramic nonstick surface with a paper towel. Heat the pan over low heat for 30 seconds, then let it

cool. Wipe off any excess oil. This step is optional but can help maintain the nonstick properties.

OPERATING INSTRUCTIONS

Cooking with your GreenLife Cookware

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat is generally not necessary due to the efficient heat distribution of the ceramic coating and die-cast body. Overheating can damage the nonstick surface over time.
- **Oil/Butter:** While the nonstick coating allows for cooking with minimal oil, a small amount of cooking oil or butter is recommended for flavor and to enhance browning. Avoid aerosol cooking sprays as they can leave a residue that may affect nonstick performance.
- **Utensils:** Use wooden, silicone, or plastic utensils to protect the nonstick surface. Metal utensils can scratch and damage the coating.
- **Induction Cooktops:** Place the cookware centrally on the induction hob for optimal heat transfer. The induction base ensures even heating.
- **Lids:** Use the tempered glass lids to retain heat and moisture, speeding up cooking times. The stay-cool handles on the lids allow for safe removal.

INDUCTION READY

SAFE FOR ALL STOVETOPS, INCLUDING INDUCTION



Image: Chicken and vegetables being cooked simultaneously in two GreenLife sauté pans on a stovetop.

CARE AND MAINTENANCE

Cleaning Your Cookware

1. **Cool Down:** Always allow cookware to cool completely before washing to prevent warping and thermal shock to the nonstick coating.
2. **Hand Washing:** For best results and to prolong the life of your cookware, hand washing with warm, soapy water and a soft sponge is recommended. The nonstick surface makes cleanup easy.
3. **Dishwasher Use:** The cookware is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time. Ensure no harsh detergents or abrasive cycles are used.
4. **Stubborn Food Residue:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, let it soak for 10-15 minutes, then clean with a soft sponge. Avoid abrasive cleaners, steel wool, or scouring pads.



HEALTHY CERAMIC NONSTICK COOK PFAS-FREE

With our PFAS-free ceramic nonstick, eye-catching products, and eco-friendly practices, GreenLife is dedicated to making every meal a little fresher, a little healthier, and a lot better.

Make the switch to a healthier kitchen with GreenLife.

COOKWARE | ELECTRICS | BAKEWARE | CUTLERY | TOOLS

Image: A GreenLife pan being rinsed under running water in a kitchen sink, demonstrating easy cleanup.

Storage

Store cookware carefully to prevent scratching the nonstick surface. If stacking, place a soft cloth or pan protector between each piece.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan	High heat, insufficient oil, residue buildup from cooking sprays.	Use low to medium heat. Add a small amount of cooking oil. Avoid aerosol cooking sprays. Clean thoroughly after each use. Re-season if necessary.

Problem	Possible Cause	Solution
Exterior discoloration	Overheating, dishwasher use, contact with open flame.	Ensure heat settings are appropriate. Hand wash for best exterior preservation. Keep cookware centered on burners.
Handles becoming hot	Flame extending up the sides of the pan on gas stoves.	Adjust flame size so it does not extend beyond the base of the pan.
Black residue on towels after washing	Residue from the pan's base, especially after dishwasher use.	Ensure pans are completely cool before drying. Wipe with a soft cloth. Hand washing may reduce this occurrence.

SPECIFICATIONS

Feature	Detail
Brand	GreenLife
Model Number	CC009264-001
Material	Ceramic (nonstick coating), Die-cast Aluminum (body), Plastic (handle), Silicone (closure), Tempered Glass (lids)
Color	Light Blue
Number of Pieces	8
Cooktop Compatibility	Induction, Gas, Electric, Halogen, Ceramic
Oven Safe	No
Dishwasher Safe	Yes
Material Type Free	PFAS Free, PFOA Free, Lead Free, Cadmium Free, Bisphenol-A (BPA) Free, Nickel Free, Polytetrafluoroethylene (PTFE) Free
Item Weight	13.4 Pounds
Product Dimensions	27.55 x 18.89 x 7.66 inches

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the manufacturer's official website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

Manufacturer: The Cookware Company (USA), LLC

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