

GreenPan CC008794-001

GreenPan Advanced 10.5" x 20" Electric Griddle with Warming Drawer User Manual

Model: CC008794-001

1. INTRODUCTION

Thank you for choosing the GreenPan Advanced 10.5" x 20" Electric Griddle. This appliance is designed for versatile cooking, featuring a healthy ceramic nonstick coating and a convenient warming drawer. This manual provides essential information for safe operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your griddle. Please read all instructions carefully before first use and retain this manual for future reference.

2. 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, including the following:

- Read all instructions before operating the griddle.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the temperature control probe 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, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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 the temperature control probe to the appliance first, then plug the cord into the wall outlet. To disconnect, turn the control to 'OFF', then remove the plug from the wall outlet, and finally remove the probe from the appliance.
- Do not use the appliance for other than intended household use.

3. PRODUCT OVERVIEW

Components

- Griddle Plate with Ceramic Nonstick Coating
- Removable Temperature Control Probe
- Removable Warming Drawer
- Integrated Drip Tray (part of warming drawer)
- Cool-Touch Handles

ANY MEAL, ANY TIME

THE GRIDDLE THAT DOES IT ALL



PANCAKES



BACON



BURGERS



FRIED RICE



FAJITAS



GRILLED CHEESE

Figure 1: Overview of the GreenPan Advanced Electric Griddle, illustrating its key components such as the large cooking surface, raised edges, XL carrying handles, easy dial temperature control, integrated drip tray, steady anti-slip feet, and XL removable warming drawer.

Key Features

- **Revolutionary Ceramic Nonstick:** GreenPan's signature healthy ceramic nonstick coating is free of PFAS, PFOA, lead, and cadmium.
- **Durable Design:** Specially designed to withstand modern appliance use, offering easy cleaning and resistance to breakdown.
- **Spacious Cooking Surface:** A 10.5" x 20" cooking area provides ample space for family-sized meals.
- **Versatile Meal Options:** Suitable for pancakes, bacon, hash browns, burgers, fried rice, fajitas, grilled cheese, omelets, and more.
- **Simple Temperature Control:** A single knob allows for easy adjustment of cooking temperature.
- **Removable Warming Drawer:** Keeps cooked food warm until ready to serve.
- **Effortless Cleaning:** The griddle is dishwasher safe (without the probe) and can be easily wiped clean.

THE GREENPAN DIFFERENCE		
	GREENPAN ADVANCED GRIDDLE	TRADITIONAL GRIDDLES
Diamond-Infused Ceramic Nonstick	●	○
Free of PFAS	●	○
No Toxic Fumes	●	○
Scratch-Resistant & Durable	●	○
Removable Warming Drawer	●	○
Dishwasher Safe	●	○

Figure 2: A comparison highlighting the advantages of the GreenPan Advanced Griddle, including diamond-infused ceramic nonstick, PFAS-free composition, no toxic fumes, scratch-resistant durability, removable warming drawer, and dishwasher-safe design.

4. SETUP

4.1 Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or packaging materials from the griddle surface and body.
3. Retain packaging for storage or in case of return.

4.2 Initial Cleaning

1. Before first use, wash the griddle plate and warming drawer in warm, soapy water.
2. Rinse thoroughly and dry completely.
3. Wipe the exterior of the griddle body with a damp cloth. Do not immerse the main body or the temperature control probe in water.

4.3 Assembly

1. Ensure the griddle is placed on a stable, heat-resistant, and dry surface.
2. Insert the removable warming drawer into its slot beneath the griddle plate.
3. Insert the temperature control probe firmly into the receptacle on the side of the griddle. Ensure it is fully seated.
4. Do not plug the power cord into an electrical outlet until you are ready to cook.

5. OPERATING INSTRUCTIONS

5.1 Temperature Control

The griddle features a single temperature control knob. Rotate the knob to select your desired heat setting. The indicator light will illuminate when the griddle is heating and will cycle on and off to maintain the set temperature.



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

Figure 3: The temperature control knob allows for precise heat adjustment, ensuring optimal cooking results for various foods.

5.2 Pre-heating

1. Plug the temperature control probe into a standard electrical outlet.
2. Turn the temperature control knob to your desired setting.
3. Allow the griddle to pre-heat for 5-10 minutes, or until the indicator light cycles off, indicating it has reached the set temperature.

5.3 Cooking

The ceramic nonstick surface requires little to no oil or butter for cooking. For best results and to prolong the life of the nonstick coating, use heat-resistant plastic, silicone, or wooden utensils. Avoid metal utensils that can scratch the surface.



Figure 4: The spacious 10.5" x 20" cooking surface allows for preparing multiple items simultaneously, such as eggs, bacon, and pancakes.

5.4 Using the Warming Drawer

The removable warming drawer is designed to keep cooked food warm while other items are still cooking on the griddle. Simply slide the drawer open and place cooked items inside. The residual heat from the griddle will keep the food warm.

EASY TO CLEAN

A close-up shot of a person's hands holding the removable warming drawer under a running faucet in a kitchen sink. Water is spraying onto the dark grey surface of the drawer, which is covered in water droplets. The person is wearing a grey long-sleeved shirt. The background shows a white sink and a modern faucet.

DISHWASHER SAFE
WIPE CLEAN OR PLACE IN THE DISHWASHER WITHOUT PROBE

Figure 5: The XL removable warming drawer keeps food, such as tortillas or cooked meats, warm and ready for serving.

6. CLEANING AND MAINTENANCE

6.1 After Each Use

1. Turn the temperature control knob to 'OFF' and unplug the griddle from the electrical outlet.
2. Allow the griddle to cool completely before cleaning.
3. Remove the temperature control probe. Do not immerse the probe in water. Wipe it clean with a damp cloth if necessary.
4. Remove the warming drawer and empty any collected grease or food particles.
5. Wash the griddle plate and warming drawer in warm, soapy water using a soft sponge or cloth. For stubborn food residue, soak in warm water before cleaning.
6. Rinse thoroughly and dry completely before storing.

6.2 Dishwasher Safe Components

The griddle plate and warming drawer are dishwasher safe. Ensure the temperature control probe is removed before placing the griddle plate in the dishwasher.



Figure 6: The griddle plate is easy to clean by hand or in a dishwasher (after removing the temperature probe).

6.3 Storage

Store the clean, dry griddle in a cool, dry place. Ensure the temperature control probe is stored separately or carefully to prevent damage.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Griddle does not heat up.	Not plugged in; temperature probe not fully inserted; power outlet issue.	Ensure power cord is securely plugged into a working outlet. Verify the temperature control probe is fully inserted into the griddle's receptacle.
Food sticks to the surface.	Insufficient pre-heating; too high heat; damaged nonstick coating.	Allow adequate pre-heating time. Reduce heat setting. Ensure only non-metal utensils are used.
Uneven heating.	Insufficient pre-heating time; griddle not on a flat surface.	Allow the griddle to fully pre-heat until the indicator light cycles off. Ensure the griddle is placed on a flat, stable surface.
Warming drawer not keeping food warm.	Griddle not hot enough; drawer not fully closed.	Ensure the griddle is at an active cooking temperature. Close the warming drawer completely to retain heat.

8. SPECIFICATIONS

Feature	Detail
Brand	GreenPan
Model Number	CC008794-001
Product Dimensions	12.87"D x 24.21"W x 4.92"H
Cooking Surface	10.5" x 20"
Material	Ceramic (Nonstick Coating)
Color	Clay
Special Features	Keep Warm Setting, Non Stick Coating, Removable Surface, Temperature Control
Item Weight	8.33 pounds (3.79 Kilograms)
UPC	885837045338

9. WARRANTY AND SUPPORT

9.1 Limited Warranty

This GreenPan Advanced Electric Griddle comes with a limited warranty. Please refer to the warranty card included with your product packaging for specific terms, conditions, and duration of coverage. Keep your proof of purchase for warranty claims.


9.2 Customer Support






For product assistance, troubleshooting not covered in this manual, or warranty inquiries, please visit the official GreenPan website or contact their customer service department. Contact information can typically be found on the GreenPan website or in your product packaging.

You can find more information and support at the [GreenPan Store](#).

© 2025 GreenPan. All rights reserved.

Related Documents - CC008794-001

	<p>GreenPan XL Smoke-Less Grill & Griddle User Guide</p> <p>Comprehensive user guide for the GreenPan XL Smoke-Less Grill & Griddle, covering important safeguards, parts description, assembly, operation, cooking guide, cleaning, maintenance, troubleshooting, and warranty information.</p>
---	--

 <p>CERAMIC NONSTICK OVAL ELECTRIC SKILLET USER GUIDE</p>	<p>GreenPan Ceramic Nonstick Oval Electric Skillet User Guide</p> <p>User guide for the GreenPan Ceramic Nonstick Oval Electric Skillet, covering important safeguards, before first use instructions, operation, cleaning, maintenance, storage, and troubleshooting.</p>
 <p>Care and Use</p> <p>GreenPan® Care and Use Instructions</p> <p>1. To prevent your pan from warping, avoid heating it over high heat for extended periods. Use medium to low heat for most cooking. Avoid overheating the pan, as this can damage the non-stick coating. Do not use the pan on a gas burner if the burner is not properly adjusted. Do not use the pan on a gas burner if the burner is not properly adjusted. Do not use the pan on a gas burner if the burner is not properly adjusted.</p>	<p>GreenPan Cookware Care and Use Instructions</p> <p>Comprehensive guide to using, caring for, and cleaning your GreenPan non-stick cookware for optimal performance and longevity, covering safety, cooking tips, oven/dishwasher use, and induction hob compatibility.</p>
 <p>MULTI SKILLET DELUXE USER GUIDE</p>	<p>GreenPan Multi Skillet Deluxe User Guide: Operation, Features, and Safety</p> <p>Comprehensive user guide for the GreenPan Multi Skillet Deluxe, covering important safeguards, parts identification, control functions, cooking modes, a detailed cooking guide, cleaning instructions, troubleshooting, and warranty information.</p>
 <p>Care and Use</p> <p>GreenPan® Care and Use Instructions</p> <p>1. To prevent your pan from warping, avoid heating it over high heat for extended periods. Use medium to low heat for most cooking. Avoid overheating the pan, as this can damage the non-stick coating. Do not use the pan on a gas burner if the burner is not properly adjusted. Do not use the pan on a gas burner if the burner is not properly adjusted. Do not use the pan on a gas burner if the burner is not properly adjusted.</p>	<p>GreenPan Cookware: Care, Use, and Maintenance Guide</p> <p>Comprehensive guide to GreenPan cookware, covering safe usage, cooking tips, oven and dishwasher compatibility, induction hob use, and cleaning instructions for optimal non-stick performance and longevity.</p>
 <p>CARB-REDUCING RICE COOKER USER GUIDE</p>	<p>GreenPan Carb-Reducing Rice Cooker User Guide</p> <p>Comprehensive user guide for the GreenPan Carb-Reducing Rice Cooker, detailing important safeguards, operation instructions for various rice and grain types, low carb modes, bean cooking, troubleshooting, and warranty information.</p>