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GreenPan 13 Piece Cookware Set

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Model: 13 Piece Cookware Set (Graphite)

INTRODUCTION

Thank you for choosing the GreenPan x Bobby Flay 13 Piece Nonstick Cookware Set. This collection is designed to bring professional-grade cooking to your home kitchen with its innovative features. Crafted from quick-heating aluminum with a diamond-infused ceramic nonstick coating, this set offers remarkable durability and performance. It is PFAS-free, PFOA-free, lead-free, and cadmium-free, ensuring a worry-free cooking experience. The cookware is suitable for all stovetops, including induction, and is oven safe up to 392°F (200°C).



Image: The complete GreenPan x Bobby Flay 13 Piece Nonstick Cookware Set in Graphite, showcasing various pots, pans, and utensils.

WHAT'S INCLUDED

Your GreenPan x Bobby Flay 13 Piece Nonstick Cookware Set includes the following items:

- 1.68 Quart Saucepan with Lid
- 2.54 Quart Saucepan with Lid
- 5 Quart Stockpot with Lid
- 8-inch Frypan
- 10-inch Frypan
- 4.52 Quart Sauté Pan with Helper Handle and Lid
- Solid Turner
- Slotted Spoon
- Large Spatula



DIAMOND-INFUSED CERAMIC NONSTICK

WORRY-FREE COOKING

Non-toxic: Free of PFAS, PFOA, lead & cadmium

Image: An overhead view displaying all 13 pieces of the cookware set, including saucepans, frypans, a stockpot, a sauté pan, and three silicone utensils.

SETUP & FIRST USE

Initial Cleaning

Before first use, wash all cookware pieces and lids with warm soapy water. Rinse thoroughly and dry completely. This removes any manufacturing residues and prepares the surface for cooking.

Seasoning for Optimal Performance

For optimal nonstick performance and to prolong the life of your cookware, GreenPan recommends seasoning your cookware. Rub a small amount of cooking oil (such as vegetable or canola oil) over the entire nonstick surface with a paper towel. Heat the pan over medium-low heat for 30 seconds, then remove from heat and let cool. Wipe off any excess oil. This process helps to create a protective layer.

Stovetop Compatibility

Ensure your stovetop is clean and free of debris before placing cookware. This set is designed for versatility and is suitable for all stovetops, including gas, electric, and induction.

BOBBY FLAY™

BY GREENPAN™

PROFESSIONAL GRADE NONSTICK

BRING PRO COOKING HOME

Bobby Flay by GreenPan features Thermolon™, the first and best PFAS-free nonstick. Infused with diamonds, "It is the first nonstick that I have found that I can sear anything in," Bobby Flay says. Discover what Bobby's passion and GreenPan's innovation have created together.



QUICK-HEATING BODIES

Optimized for performance
on all stovetops



DIAMOND-INFUSED CERAMIC NONSTICK

Free of PFAS and
incredibly durable



DISHWASHER SAFE

Wipes clean & is dishwasher
safe for tough messes

Image: The textured base of a GreenPan x Bobby Flay pan, indicating its compatibility with various heat sources, including induction stovetops.

OPERATING INSTRUCTIONS

Heat Settings

Always use low to medium heat settings. High heat can damage the nonstick coating over time and is generally not necessary due to the cookware's efficient heat distribution. Preheat pans for approximately 90 seconds on medium heat before adding oil or food, as recommended by Bobby Flay Quick Tips. This ensures even cooking and prevents sticking.

Utensil Usage

Use only silicone, wooden, or heat-resistant plastic utensils to protect the nonstick surface. Avoid metal utensils, as they can scratch and degrade the coating, compromising its nonstick properties and durability.



VERSATILE COOKING

INDUCTION READY

Performs like a pro on all stovetops, including induction

Image: A close-up of food being cooked in a GreenPan x Bobby Flay sauté pan on a gas stovetop, demonstrating the cookware in use.

Oven Safety

The cookware is oven safe up to 392°F (200°C). Glass lids are also oven safe up to this temperature. Always use oven mitts when handling hot cookware from the oven or stovetop.

Stay-Cool Handles

The stay-cool silicone handles are designed for comfort and safety during stovetop use. However, always exercise caution and use oven mitts if handles become hot, especially during prolonged cooking or oven use.



TOUGH CONSTRUCTION

QUICK-HEATING BODIES

Deliver fast & even heating for optimal results

Image: A detailed view of the ergonomic, stay-cool silicone handle on a GreenPan x Bobby Flay pan, designed for comfortable and safe handling.

Nonstick Performance

The diamond-infused ceramic nonstick coating provides excellent food release. Food should slide out easily, making cooking and cleanup effortless.



STAY-COOL DESIGN

CHEF HANDLES WITH SILICONE GRIP

Long, comfortable shape handles for maximum control

Image: Cooked eggs effortlessly sliding from a GreenPan x Bobby Flay frying pan onto a plate, demonstrating the superior nonstick properties.

CARE & MAINTENANCE

Cooling Before Washing

Always allow cookware to cool completely before washing. Sudden temperature changes (cold shocking) can cause warping and damage the nonstick coating, significantly reducing its lifespan.

Hand Washing

Hand washing is recommended to prolong the life and appearance of your cookware. Use warm soapy water and a soft sponge or cloth. For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning. The nonstick surface makes cleanup easy.



COOK & LOOK GLASS LID

LOCK IN HEAT

A clear glass lid gives you an easy look at your meal

Image: A person's hands rinsing a GreenPan x Bobby Flay frying pan under running water in a sink, highlighting the ease of cleaning.

Dishwasher Use

While dishwasher safe, frequent dishwasher use may dull the exterior finish over time. Always avoid abrasive cleaners, harsh scrubbers, brushes, or detergents that can scratch the nonstick surface or exterior finish.

Storage

Store cookware carefully to prevent scratching. Place a soft cloth or pan protector between stacked pans to protect the nonstick surface and exterior finish.

TROUBLESHOOTING

Food Sticking

If food begins to stick, ensure you are using a small amount of cooking oil or butter and preheating the pan properly on medium heat. Avoid cooking sprays as they can leave a residue that builds up and affects nonstick performance. Overheating the pan can also cause food to stick.

Coating Degradation

To prevent coating degradation, avoid using metal utensils and abrasive cleaners. Always allow pans to cool completely before washing. Excessive high heat can also damage the coating over time. Following the care and operating instructions will help maintain the coating's integrity.

SPECIFICATIONS

Brand	GreenPan
Model	13 Piece Cookware Set
Color	Graphite
Material	Ceramic, Silicone, Tempered Glass
Number of Pieces	13
Nonstick Type	PFAS-Free Diamond Ceramic
Induction Compatible	Yes
Oven Safe Temperature	Up to 392°F (200°C)
Dishwasher Safe	Yes
Item Weight	10.09 Kilograms

OFFICIAL PRODUCT VIDEO

Watch this official video from GreenPan to learn more about the Bobby Flay Ceramic Nonstick Cookware Collection, highlighting its features and benefits.

Your browser does not support the video tag.

Video: An official promotional video showcasing the GreenPan x Bobby Flay Ceramic Nonstick Cookware Collection, demonstrating its features and ease of use in a kitchen setting.

WARRANTY & SUPPORT

For warranty information, product registration, or customer support, please refer to the manufacturer's official GreenPan website or contact their customer service department directly. Keep your purchase receipt for any warranty claims.