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GreenPan CC009198-001

# GreenPan Hard Anodized Healthy Ceramic Nonstick Frying Pan Skillet Set Instruction Manual

Model: CC009198-001 | Brand: GreenPan

## 1. PRODUCT OVERVIEW

World-class performance meets minimalist chic in the GreenPan Padova frypan set. These eye-catching blush pans are designed to stay beautiful— the pair’s duoforged hard anodized aluminum construction makes them extra tough and scratch-resistant while also promoting even heat distribution for consistent cooking. Each pan features our metal utensil safe Thermolon healthy ceramic nonstick coating, which is reinforced with diamonds to make it ultra-durable and heat responsive. Our ceramic nonstick coating helps you make any meal healthier because it’s free of PFAS, PFOA, lead, and cadmium and will never release toxic fumes, even when overheated. The matte stainless steel handles make each pan easy to take from the stovetop to the oven. Dishwasher safe. Oven safe up to 600°F. Limited lifetime .



Image: The GreenPan Hard Anodized Healthy Ceramic Nonstick 8" and 10" Frying Pan Skillet Set in Twilight Blue with gold handles, showing the exterior and interior of both pans.

### Key Features:

- **SET INCLUDES:** 8" and 10" frypans.
- **REINFORCED WITH DIAMONDS:** GreenPan's original diamond-infused nonstick coating offers remarkable durability, balanced heating, and effortless cleanup.
- **TOXIN-FREE:** GreenPan's Thermolon healthy ceramic nonstick coating is free of PFAS, PFOA, lead, and cadmium.
- **DUOFORGED ARMORED BODIES:** Pretreated before they're hard anodized, these pans deliver extraordinary strength and scratch resistance with uniform heat.

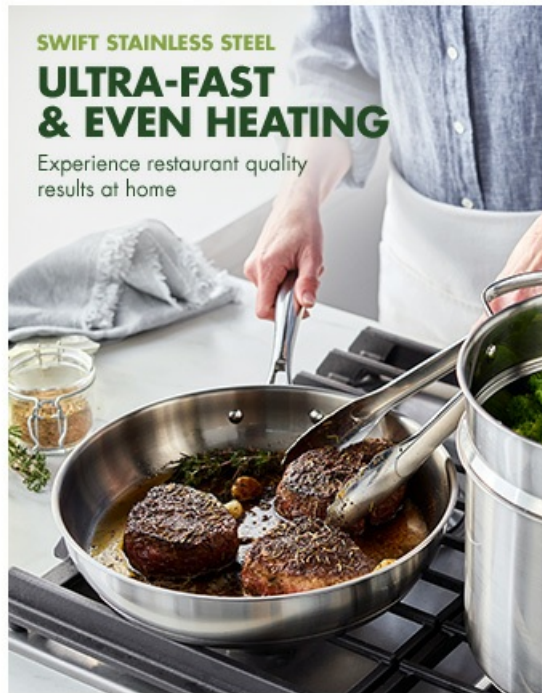


Image: A diagram highlighting key features of the GreenPan skillet, including diamond-infused ceramic nonstick, gold-tone handles, oven and broiler safe up to 600°F, scratch-resistant hard anodized body, and dishwasher safe properties.

## 2. SETUP AND FIRST USE

### Before First Use:

1. Remove all packaging materials and labels.
2. Wash the pans thoroughly with warm soapy water using a soft sponge.
3. Rinse and dry completely.
4. Condition the nonstick surface: Lightly coat the interior of the pan with a small amount of cooking oil (e.g., vegetable oil, canola oil). Heat over low heat for 30 seconds, then remove from heat and wipe off excess oil with a paper towel. This step helps optimize nonstick performance.

### Important Safety Information:

- Always use appropriate heat settings. Overheating can damage the nonstick coating.
- Do not use metal utensils, as they can scratch the nonstick surface. Silicone, wood, or nylon utensils are recommended.
- Always use oven mitts when handling hot pans, especially when removing from the oven.
- Keep out of reach of children when hot.

## 3. OPERATING INSTRUCTIONS

### Cooking with your GreenPan Skillet:

- **Heat Settings:** Use low to medium heat for most cooking. High heat should only be used for searing or boiling liquids for short periods. The Thermolon ceramic nonstick coating distributes heat efficiently, so high heat is rarely necessary.
- **Oil/Butter Usage:** While the nonstick surface allows for cooking with little to no oil, a small amount of 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 over time.
- **Compatible Cooktops:** These pans are compatible with gas and smooth surface non-induction cooktops.
- **Oven Use:** The pans are oven safe up to 600°F. This allows for versatile cooking, from stovetop searing to oven finishing.

**OVEN SAFE UP TO 600°F (LIDS UP TO 425°F)**



**BUILT FOR OVEN & BROILER COOKING**

ROAST, BAKE, BROIL & MORE

Image: A GreenPan skillet on a stovetop, cooking pancakes with blueberries, demonstrating even heat distribution.

**DISHWASHER SAFE**



**EASY TO CLEAN**

MOST MESSES WIPE CLEAN AND IT'S DISHWASHER SAFE

Image: A GreenPan skillet filled with roasted potatoes and herbs, being stirred with a wooden spoon, highlighting its versatility for various dishes.



# 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 GreenPan skillet inside an oven, containing a baked dish, illustrating its oven-safe capability up to 600°F.

## 4. MAINTENANCE AND CARE

### Cleaning Instructions:

- Allow the pan to cool completely before cleaning to prevent thermal shock, which can warp the pan or damage the nonstick coating.
- The pans are dishwasher safe, but hand washing is recommended for prolonged nonstick performance.
- For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or scouring pads.
- For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning.

## DUOFORGED ARMORED BODIES



## HARD ANODIZED CONSTRUCTION

EXTREMELY DURABLE & SCRATCH-RESISTANT

Image: A GreenPan skillet being rinsed under running water in a kitchen sink, demonstrating its easy-to-clean surface.

### Storage:

- When stacking pans, place a pan protector or a soft cloth between them to prevent scratching the nonstick surface.
- Store in a dry place.

## 5. TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

| Problem                        | Possible Cause                                       | Solution                                                                                                                                                     |
|--------------------------------|------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food sticking to the pan.      | Too high heat, insufficient oil, or residue buildup. | Use low to medium heat. Add a small amount of cooking oil. Clean the pan thoroughly after each use to prevent residue buildup. Avoid aerosol cooking sprays. |
| Pan warping or deforming.      | Thermal shock (sudden temperature changes).          | Always allow the pan to cool completely before washing. Do not place a hot pan under cold water.                                                             |
| Discoloration on the exterior. | High heat or food residue on the exterior.           | Ensure heat is not too high. Clean the exterior regularly with warm soapy water.                                                                             |

## 6. SPECIFICATIONS

**Brand:** GreenPan

**Model Name:** GreenPan

**Item Model Number:** CC009198-001

**Material:** Healthy Ceramic Nonstick PFAS-Free, Hard Anodized, Gold-Tone Stainless Steel Handles

**Color:** Twilight Blue

**Set Includes:** 8" and 10" Frying Pans

**Oven Safe:** Yes, up to 600°F

**Dishwasher Safe:** Yes

**Compatible Devices:** Gas, Smooth Surface Non Induction

**Product Dimensions:** 16 x 10 x 2 inches (approximate for one pan)

**Item Weight:** 3.8 pounds (for the set)

**UPC:** 885837047738

## 7. WARRANTY AND SUPPORT

This GreenPan product comes with a Limited Lifetime Warranty. For detailed warranty information, product registration, or customer support, please visit the official GreenPan website or contact their customer service department. You can also visit the [GreenPan Store on Amazon](#) for more information and product offerings.

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.

**Name**

Anonymous

**Email**

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

**Question**

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

**Details**

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

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