

GreenPan CC010347-001

GreenPan Advanced 12x15 Inch Electric Skillet with Lid (Model CC010347-001) User Manual

This manual provides instructions for the safe and efficient use of your GreenPan Advanced Electric Skillet. Please read thoroughly before first use.

1. INTRODUCTION AND OVERVIEW

The GreenPan Advanced Electric Skillet is designed for versatile cooking, offering a 12x15 inch cooking surface and a 7-quart capacity. It features a healthy ceramic nonstick coating, free from PFAS, PFOA, lead, and cadmium. This appliance supports multiple cooking methods including frying, sautéing, steaming, simmering, searing, and stir-frying, making it suitable for preparing a variety of meals.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Always ensure the electric skillet is placed on a stable, heat-resistant surface away from flammable materials.
- Do not immerse the temperature probe or power cord in water or other liquids.
- Ensure the temperature probe is fully inserted into the skillet's receptacle before connecting to power.
- Always use oven mitts or heat-resistant gloves when handling the skillet during or immediately after operation, as surfaces can become hot. The cool-touch handles are designed to reduce heat transfer but caution is still advised.
- Avoid using metal utensils on the nonstick surface to prevent scratches. Silicone, wood, or plastic utensils are recommended.
- Unplug the appliance from the electrical outlet when not in use and before cleaning. Allow it to cool completely before handling or storing.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

3. PRODUCT COMPONENTS

Your GreenPan Advanced Electric Skillet includes the following main components:

- Electric Skillet Base (12x15 inch cooking surface)
- Glass Lid with Handle
- Removable Temperature Control Probe



Image: The GreenPan Advanced Electric Skillet with its glass lid, containing a meal of meatballs and pasta.

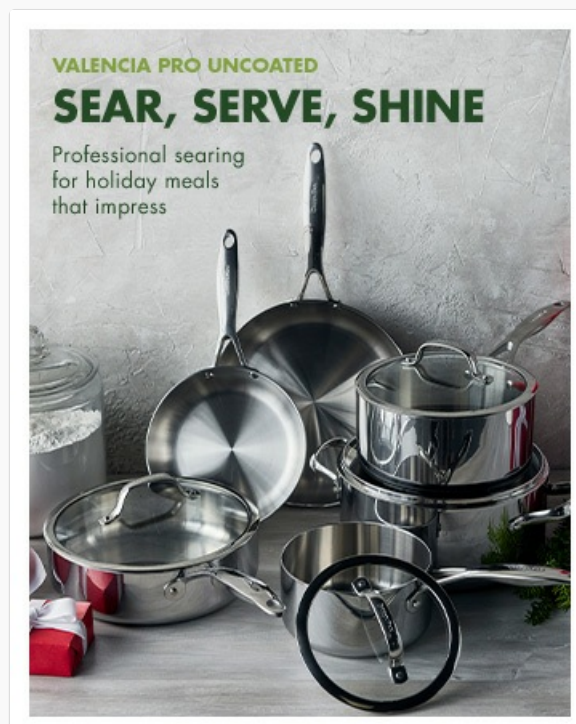


Image: A diagram highlighting key features of the GreenPan Advanced Skillet, including the ceramic nonstick, glass lid, temperature control, cool-touch handles, 7QT capacity, and dishwasher-safe design.

4. INITIAL SETUP

Follow these steps before using your electric skillet for the first time:

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the skillet.
2. **Initial Cleaning:** Before first use, wash the skillet and lid with warm, soapy water. Rinse thoroughly and dry completely. Do not immerse the temperature control probe in water.
3. **Placement:** Place the electric skillet on a dry, flat, heat-resistant surface. Ensure there is adequate clearance around the appliance for ventilation.
4. **Attach Temperature Probe:** Insert the temperature control probe firmly into the receptacle on the side of the skillet. Ensure it is fully seated.
5. **Power Connection:** Plug the power cord into a standard electrical outlet.

5. OPERATING INSTRUCTIONS

The GreenPan Advanced Electric Skillet offers versatile cooking options.

Temperature Control

The skillet features a single temperature knob for easy heat selection.

1. **Select Temperature:** Turn the temperature knob to your desired heat setting (e.g., Low, Medium, High). The indicator light will illuminate when heating.
2. **Preheating:** Allow the skillet to preheat for approximately 5-10 minutes, or until the indicator light turns off, signaling the set temperature has been reached. The light will cycle on and off during cooking to maintain the temperature.
3. **Adjusting Heat:** Adjust the knob as needed during cooking to achieve optimal results.

TROUBLE-FREE TRANSPORT



LARGE COOL-TOUCH HANDLES

EASILY MANEUVER AND TRANSFER MEALS

Image: A close-up view of the temperature control knob, showing settings from OFF to HIGH, with an indicator light.

Cooking Functions

This skillet is designed for multiple cooking tasks:

- **Frying:** Ideal for eggs, bacon, and other fried foods.
- **Sautéing:** Perfect for vegetables, meats, and stir-fries.
- **Steaming:** Use with the lid to steam vegetables or dumplings.
- **Simmering:** Maintain low heat for sauces, stews, and braises.
- **Searing:** Achieve a rich brown crust on meats and poultry.
- **Stir-Frying:** The large surface area is suitable for stir-frying various ingredients.

ANY MEAL, ANY TIME

THE SKILLET THAT DOES IT ALL



EGGS & BACON



STEAKS & BURGERS



STIR-FRIES



PERFECT VEGGIES



FISH, SHRIMP, & POULTRY



BAKED DESSERTS

Image: The electric skillet in use, cooking a colorful stir-fry of chicken, broccoli, and bell peppers.

SPACIOUS & VERSATILE



DESIGNED FOR FAMILY-SIZED MEALS

BIG 12" X 15" COOKING SURFACE & DEEP 7QT CAPACITY

Image: Several pancakes cooking in the electric skillet, partially covered by the glass lid.

Using the Glass Lid

The durable glass lid helps to retain heat, moisture, and flavor during cooking. Use it for simmering, steaming, or when you want to keep food warm.

DURABLE GLASS LID



ENJOY THE VIEW

CLEAR VIEW LID LOCKS IN HEAT, MOISTURE & FLAVOR

Image: The electric skillet showcasing its large cool-touch handles, designed for safe transport.

6. CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your GreenPan Electric Skillet.

1. **Cool Down:** Always allow the skillet to cool completely before cleaning.
2. **Remove Probe:** Disconnect and remove the temperature control probe before washing. The probe is not dishwasher safe and should be wiped clean with a damp cloth if necessary.
3. **Washing:** The skillet and lid are dishwasher safe once the probe is removed. For hand washing, use warm, soapy water and a non-abrasive sponge or cloth.
4. **Nonstick Surface Care:** To protect the ceramic nonstick coating, avoid harsh detergents, abrasive cleaners, or metal scouring pads.
5. **Storage:** Store the skillet in a dry place.

EASY TO CLEAN



DISHWASHER SAFE

WIPE CLEAN OR PLACE IN THE DISHWASHER WITHOUT PROBE

Image: A person cleaning the GreenPan electric skillet under running water in a sink, demonstrating its ease of cleaning.

7. TROUBLESHOOTING GUIDE

If you encounter issues with your GreenPan Advanced Electric Skillet, refer to the following common solutions:

Problem	Possible Cause	Solution
Skillet does not heat up	Not plugged in; temperature probe not fully inserted; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Verify the temperature probe is fully inserted into the skillet's receptacle.
Food sticks to the surface	Insufficient oil/fat; cooking at too high a temperature; damaged nonstick coating.	Use a small amount of cooking oil or butter. Ensure the temperature is appropriate for the food being cooked. Avoid using metal utensils.

Problem	Possible Cause	Solution
Uneven heating or hot spots	Improper preheating; food distribution.	Allow the skillet to fully preheat before adding food. Distribute food evenly across the cooking surface.
Indicator light not working	Normal operation (cycles on/off); electrical issue.	The light cycles on and off to maintain temperature. If it never illuminates, check power connection.

8. PRODUCT SPECIFICATIONS

Model Number
CC010347-001

UPC
885837054736

Product Dimensions
19.78"D x 6.5"W x 11.89"H

Cooking Surface
12" x 15"

Capacity
7 Quarts

Item Weight
9.7 Pounds

Color
Graphite

Special Features
Non-Stick Coating, Temperature Control

Included Components
12" x 15" Electric Skillet, Glass Lid, Temperature Control Probe

9. WARRANTY INFORMATION

For detailed warranty information, please refer to the warranty card included with your product or visit the official GreenPan website. Keep your purchase receipt as proof of purchase.

10. SUPPORT AND CONTACT

For further assistance, product registration, or to view additional GreenPan products, please visit the official GreenPan website or contact their customer support.

[Visit the GreenPan Store on Amazon](#)

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.

Name

Anonymous

Email

you@example.com

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