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› GreenPan x Bobby Flay 8" Nonstick Frying Pan Skillet User Manual

GreenPan CC008666-004

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Model: CC008666-004 | Brand: GreenPan

INTRODUCTION

The GreenPan x Bobby Flay 8" Nonstick Frying Pan Skillet is designed to bring professional-grade cooking to your home kitchen. Crafted from quick-heating aluminum and featuring GreenPan's signature diamond-infused ceramic nonstick coating, this pan offers powerful, PFAS-free performance. Its thoughtful design includes a stay-cool silicone handle for comfortable use and chip-free edges for enhanced durability. This pan is optimized for performance on all stovetops, including induction, and is oven safe up to 392°F (200°C), making cleanup effortless as it is also dishwasher safe.



Image: The GreenPan x Bobby Flay 8-inch Frying Pan Skillet in Oxford Blue, showcasing its sleek design and comfortable handle.

Key Features:

- **Diamond-Infused Ceramic Nonstick:** Provides incredible food release and remarkable durability, free of PFAS, PFOA, lead, and cadmium.
- **Quick-Heating Aluminum Body:** Ensures fast and even heating for optimal cooking results.
- **Stay-Cool Chef Handle:** Long, comfortable handle with silicone grip for total control and comfort.
- **Chip-Free Rim:** Engineered to prevent chips and dings, ensuring long-lasting performance.
- **Induction Compatible:** Suitable for all stovetops, including gas, electric, and induction.
- **Oven Safe:** Can be used in the oven up to 392°F (200°C).
- **Dishwasher Safe:** Designed for easy and convenient cleanup.

SETUP

Before first use, please follow these steps to ensure optimal performance and longevity of your GreenPan skillet:

1. **Unpack and Inspect:** Carefully remove all packaging materials. Inspect the pan for any signs of damage.
2. **Initial Cleaning:** Wash the pan thoroughly with warm, soapy water using a soft sponge or cloth. Rinse well and dry completely. This removes any manufacturing residues.

3. **Ready to Use:** Your GreenPan ceramic nonstick skillet does not require seasoning before its first use. It is ready for cooking after the initial cleaning.

OPERATING INSTRUCTIONS

To achieve the best cooking results and maintain the quality of your nonstick skillet, adhere to the following guidelines:

Heat Settings:

- **Low to Medium Heat:** The ceramic nonstick coating is highly efficient at transferring heat. Always use low to medium heat settings for most cooking tasks, including frying, sautéing, and searing. High heat can damage the nonstick surface over time and is generally not necessary.
- **Preheating:** Preheat the pan for a short period (approximately 30-60 seconds) on low to medium heat before adding food. This ensures even heat distribution.



STAY-COOL DESIGN

CHEF HANDLE WITH SILICONE GRIP

Long, comfortable shape handle for maximum control

Image: A chef demonstrating the excellent nonstick properties while cooking eggs, highlighting the ease of food release.

Utensils:

- **Recommended Utensils:** Use only heat-resistant silicone, wooden, or nylon utensils to protect the nonstick surface from scratches.
- **Avoid Metal:** Never use metal utensils, sharp objects, or abrasive pads on the nonstick coating, as this will cause damage.

Cooking Tips:

- **Oil/Butter Use:** While the pan is nonstick, 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 is difficult to remove and may affect nonstick performance.
- **Induction Compatibility:** This skillet is designed to work efficiently on all stovetops, including induction. Ensure the pan is centered on the induction hob for optimal heating.
- **Oven Use:** The pan is oven safe up to 392°F (200°C). Always use oven mitts when handling a hot pan from the oven.



VERSATILE COOKING

INDUCTION READY

Performs like a pro on all stovetops, including induction

Image: The underside of the skillet, demonstrating its induction-compatible base for versatile cooking on various stovetops.

MAINTENANCE & CARE

Proper care will extend the life and performance of your GreenPan skillet:

Cleaning:

- **Cool Down First:** Always allow the pan to cool completely before washing. Sudden temperature changes can cause warping or damage to the nonstick surface.
- **Hand Washing (Recommended):** For best results and to prolong the life of the nonstick coating, hand wash with warm, soapy water and a soft sponge or dishcloth.
- **Dishwasher Safe:** While the pan is dishwasher safe, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Food Residue:** For stuck-on food, soak the pan in warm, soapy water for 10-15 minutes before cleaning. Use a non-abrasive scrubber if necessary.
- **Avoid Abrasives:** Do not use steel wool, abrasive scouring pads, or harsh chemical cleaners, as these can scratch and damage the nonstick surface.



TOUGH CONSTRUCTION

QUICK-HEATING BODY

Deliver fast & even heating for optimal results

Image: Hands rinsing the skillet under running water, illustrating the ease of cleaning due to its nonstick properties.

Storage:

- **Protect Surface:** When stacking pans, place a soft cloth or pan protector between them to prevent scratching the nonstick coating.

TROUBLESHOOTING

Here are some common issues and their solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Food sticking to the pan.	Overheating the pan; residue buildup from cooking sprays or oils.	Ensure you are using low to medium heat. Avoid aerosol cooking sprays. Clean the pan thoroughly after each use to prevent residue buildup.
Discoloration or darkening of the nonstick surface.	Excessive heat over time; residue from certain foods or oils.	Always use low to medium heat. For stubborn discoloration, a mixture of baking soda and water can be used as a gentle paste, applied with a soft cloth.
Pan warping or becoming uneven.	Sudden temperature changes (e.g., placing a hot pan under cold water).	Always allow the pan to cool completely before washing or exposing it to cold temperatures.

SPECIFICATIONS

- **Brand:** GreenPan
- **Model Name:** Bobby Flay Ceramic
- **Item Model Number:** CC008666-004
- **UPC:** 885837044287
- **Color:** Oxford Blue
- **Material:** Ceramic, Stainless Steel (Handle: Silicone, Stainless Steel)
- **Product Dimensions:** 6 x 8 x 1.5 inches
- **Item Weight:** 1.43 Pounds
- **Capacity:** 6 Cups
- **Special Feature:** Ergonomic Handle, Gas Stovetop Compatible, Induction Stovetop Compatible, Non Stick, Oven Safe
- **Compatible Devices:** Electric Coil, Gas, Smooth Surface Induction
- **Product Care Instructions:** Dishwasher Safe, Oven Safe
- **Maximum Temperature:** 392 Degrees Fahrenheit (200°C)
- **Recommended Uses For Product:** Frying, Grilling, Sautéing, Searing
- **Specific Uses For Product:** Omelet, Pancake

WARRANTY INFORMATION

GreenPan products are manufactured to high-quality standards and are backed by a limited warranty against defects in materials and workmanship. For specific details regarding the warranty period and coverage for your GreenPan x Bobby Flay skillet, please refer to the warranty card included with your purchase or visit the official GreenPan website. Keep your proof of purchase for any warranty claims.

CUSTOMER SUPPORT

Should you have any questions, require assistance, or need to report an issue with your GreenPan x Bobby Flay skillet, please contact GreenPan customer support. You can typically find contact information (phone number, email, or support portal) on the GreenPan official website or on the product packaging. Please have your model number (CC008666-004) and purchase details ready when contacting support for faster service.