



HOW TO TAKE CARE OF THE PANS THAT TAKE CARE OF YOU

BAKEWARE CARE & USE



SAFETY WARNINGS

READ ALL SAFETY INFORMATION CAREFULLY BEFORE USING THIS PRODUCT! FAILING TO FOLLOW THESE WARNINGS MAY RESULT IN SERIOUS PERSONAL INJURY!

- Always use oven mitts or potholders when removing bakeware from a hot oven.
- Before first use remove all packaging materials and labels. Wash in warm soapy water, rinse and dry thoroughly with a soft cloth.
- This bakeware is not suitable for stovetops.
- Do not allow children near the oven while baking.
- Do not use in a microwave.
- This bakeware is oven safe up to 550°F.
- Do not place a hot bakeware pan in cold water.
- For baking any kind of dough, we recommend to brush a thin layer of butter on the interior surface of the bakeware prior to its use.
- When roasting, we recommend to use oil or butter. Do not use extra virgin olive oil.
- Do not use any oil spray.



SAFETY WARNINGS

- Metal utensils can cause scratching of any nonstick surface. Bamboo, plastic, rubber, or wooden utensils are recommended to prolong the life of the bakeware.
- Do not preheat an empty pan at high temperatures or place a hot pan in cold water. Both may cause the pan to warp.
- Bakeware may slightly warp or make a popping sound due to oven heat, but reinforced rims will keep the pan flat once cooled.
- Allow your bakeware pan to cool and then clean it thoroughly after each use.
- Hand washing is recommended.
- Do not use steel wool or nylon scrubbing pads. For best results, clean with a cloth or soft sponge.
- Bakeware is not broiler, grill, or freezer safe.

Please save these Care & Use instructions.

WELCOME TO GREENPAN

We changed the way people cook when we introduced the world to healthy ceramic nonstick in 2007. We've revolutionized the cookware industry with a unwavering dedication to quality and consistency. We know the DNA of our products and we make sure each one lives up to our standards.

GETTING STARTED



OPEN IT UP

Remove all packaging materials and labels.
Please recycle.



GET IT CLEAN

Hand wash your pan in warm soapy water, then rinse & dry it thoroughly with a soft cloth.

CARE & CLEANING

- Let the pan cool completely before washing.
- Hand wash with a soft cloth or sponge and non-abrasive cleaners or liquid dishwashing soap in warm water. Rinse and dry with a soft cloth.
- Do NOT use abrasive scrubbing pads or cleaners.
- For burnt on food, we recommended using a melamine sponge. Soak the pan in warm water and rub lightly in a circular motion.
- Slight surface marks and discolorations developed over time are normal. They will not effect the performance of the pan.
- Ensure pans are completely dry before storing.
- To protect the ceramic nonstick coating, place a towel, trivet, or a protective sheath between pan surfaces when storing.

COOKING TIPS

- For baking any kind of dough, we recommend brushing a thin layer of butter or oil on the interior surface of the pan prior to use. It is NOT necessary to dust the surface with flour.
- Oil or butter is recommended. Use oils with high smoke points, such as refined olive oil, peanut oil, or corn oil. Do NOT use spray oils. They carbonize quickly and will burn on your pan.
- Cooking sprays are NOT recommended.

UTENSILS

- Silicone or wooden utensils are recommended.
- Avoid using any sharp objects or metal utensils because they can scratch the nonstick surface.
- Always remove food from the pan before slicing or cutting.



MORE HELP ONLINE AT
GREENPAN.US/CARE

LIMITED WARRANTY

GreenPan Cookware is covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting until (a) in the case of covered defects in the Thermolon ceramic nonstick coating on the product, for two (2) years, and (b) for all other covered defects, until the end of the purchaser's lifetime. If your GreenPan Cookware product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. The complete warranty, including exclusions from coverage and information on the warranty claim process, is available online at www.greenpan.us/warranty

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Cookware are available online at www.greenpan.us/warranty (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that

you would have if you went to court may also be unavailable or limited in arbitration.

Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

Under the Terms, you and The Cookware Company (USA), LLC agree to arbitration on an individual basis. In any dispute, **NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY.**

If any provision of the arbitration agreement summarized herein and found in its entirety in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

STILL NEED HELP?

Have questions?

Just call us at 1-877-926-6526 or email customercare.us@greenpan.com



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