

Frequently Asked Questions:

Is the GreenPan™ cookware dishwasher safe?

GreenPan products are very easy to clean. As such, hand wash is recommended. The non-stick properties of ceramic non-stick coatings can be broken down in the dishwasher due to the fact that dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates. To preserve your pan, it is recommended to wash it in warm soapy water. Rinse and then dry with a soft towel. If your pans are made from hard-anodized material, they are NOT suitable for dishwasher use.

Can I use metal utensils for cooking or frying in my non-stick pan?

No, we do not recommend the use of any metal utensils. Using nylon and wooden utensils are best to preserve the Thermolon™ non-stick surface.

Do I need to use oil or butter for cooking or frying in GreenPan™?

Yes, we recommend using a little oil or butter for flavor. Some oils can go higher in temperature – for example, coconut oil is ideal to use on GreenPan™. Because of the excellent heat conductivity of GreenPan™ and the Thermolon™ layer, food and oil can carbonize very rapidly. Always cook on low to medium heat and only use short high heat for searing or browning.

Can I use oil sprays?

No, do not use oil sprays, pumps, or mists. These products will cause hot spots on the coating and therefore create sticking issues. This will negatively affect the non-stick performance of the pan and void the warranty.

Do I need to use oil or butter for cooking or frying in my non-stick pan?

Yes, we recommend using a little oil or butter. It is best to use fats with high smoke points like refined olive oil, peanut oil, corn oil and (clarified) butter. Do not use extra virgin olive as this tends to carbonize very fast.

Can I put my pan in the oven?

Products with a bakelite handle, are oven safe up to 350°F. Products with a stainless steel handle are oven safe up to 850°F.

Do I need to season my GreenPan™?

This is not necessary. All you need to do is clean your pan before using and use a little butter or oil before cooking.

What do I need to use to clean the interior of my pan?

We recommend that you use hot soapy water and a soft dishcloth or sponge. Do not use abrasive cleaners, harsh scouring pads or steel wool to clean as this will damage the non-stick and void the warranty.

REMINDERS

- Avoid the use of metal utensils
- Avoid cooking sprays, mists or pumps on the cooking surface of your GreenPan™
- Do not use abrasive cleaners, harsh scouring pads or steel wool to clean as these will damage the non-stick
- Always cook on low-medium heat; only use high for quick searing or browning

Information provided by GreenPan™.