

Limited Lifetime Warranty

Your “Ozeri Green Earth Pan” is warranted to the original owner from the date of purchase against defects in material and workmanship under normal use and service for the lifetime of the product. This limited lifetime warranty does not apply to damages from accidents, abuse or misuse, improper cleaning, neglect, and damages caused by overheating. This warranty does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the pan. Should your pan prove defective, return the pan freight prepaid along with an explanation of the claim to “Ozeri Green Earth Pan.” Please pack your pan carefully to avoid damages in transit. Under this warranty, Ozeri will repair or replace any pan found to be defective in workmanship when put to normal household use and cared for according to the instructions. This warranty extends only to personal use and does not extend to any product that has been used for commercial use, rental use, or use which is not intended. There are no warranties other than that expressly set forth herein. This warranty is not transferable. Ozeri is not responsible in any way for damages, losses or inconveniences caused by equipment failure caused by user negligence, abuse, or use not in accordance with the “User Guide” or any additional safety, use, or warnings included in the product materials. Further, Ozeri is not liable for incidental or consequential damages of any nature resulting from the use of this product and any liability shall not exceed the purchase price of the product.

This Warranty gives you specific legal rights. You may also have other rights which vary from state to state.

This Warranty Does Not Apply To The Following

- Damage due to accident, misuse, abuse, alterations or vandalism.
- Improper or inadequate maintenance
- Unauthorized modification or commercial use
- Damage in return transit
- Unsupervised use by children under 18 years of age

Customer Service
Email: support@ozeri.com
Tel: 1-877-299-1296 (USA)

Green Earth Pan™
by Ozeri

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User's Guide

Model Numbers:
ZP1-20, ZP1-26, ZP1-30, ZP1-3P



Congratulations on Your Purchase of The Green Earth Pan™ by Ozeri®

Utilizing natural ceramic as a coating, The Green Earth Pan by Ozeri is one of the world's first frying pans to achieve non-stick perfection while remaining free of PTFE, PFOA and other harmful chemicals. PTFE stands for PolyTetraFluoroEthylene which is known to release toxic chemicals at high temperatures. PFOA stands for PerFluoroOctanoic Acid which is known as a pollutant to the environment and has been under investigation by the EPA. With the Green Earth Pan's ceramic coating, even under high temperatures, no harmful toxic fumes will ever be released into the environment.

Before using your pan for the first time, remove all tags, labels and packaging, and clean it with a soft cloth or sponge. When cooking, it is recommended that you first season your pan with a tiny amount of oil, based on the following recommendations:

8" Pan = ¼ teaspoon

10" Pan = ½ teaspoon

12" Pan = 1 teaspoon

The goal is to create very thin film of oil. Rub the oil evenly into the surface of the pan and use a cloth or paper towel to wipe away excess oil, as the seasoning is only needed at the microscopic level. **Peanut oil is highly recommended**, but butter and other natural oils such as coconut oil can also be used. Nonstick sprays are not recommended as they may contain additives and tend to release too much oil. **Do not forget to rub away the excess oil.** Excess seasoning can cause oil residue to build up which causes food to stick. When cooking, use a lower heat source than what you are used to. This is because the Green Earth Pan is a better conductor of heat than traditional pans, and causes food to cook faster. Using a high heat source or excess preheating with the Green Earth Pan can cause the food to burn. Use a heat source that is suited for the size of the pan, taking care not to allow flames to burn along the sides of the pan. Prolonged use under high heat conditions and the resulting carbonization of food and oils can accelerate the gradual decline of the pan's non-stick properties. If food sticks during cooking, adding a small amount of water to the affected area may reduce the sticking as the water expands to steam. This pan is oven safe to 180° C or 356° F. While your pan's handle is oven-safe, always use oven gloves.

Be careful not to use sharp utensils as these may scratch the pan's ceramic surface and alter cooking performance. Plastic or wooden utensils are recommended. To prevent damages to the pan's surface, do not cut food directly inside the pan. After cooking, allow the pan to cool before cleaning. A drastic temperature change can cause thermal shock and affect the pan's ceramic coating. Avoid pouring cool water into the pan when it is very hot, as this can cause cracking over time.

Do not allow the pan to boil dry.

It is recommended that you wash the Green Earth Pan using hot soapy water and dry with a soft cloth. A dishwasher can be used but due to water hardness in some regions and aggressive alkaline detergents, hand washing is preferred. Green products such as biodegradable soap will prolong the life of the pan, as detergents can be harsh and contain perfumes, dyes and other additives. For excessive deposits that are difficult to clean, fill the pan with water and cook to a boil. Then allow the water to cool. This will help loosen the carbonized deposits for a thorough cleaning.

Please note, if over time the ceramic surface exhibits a white film, this may be due to the buildup of food and oil residue, or possibly minerals in the water. Rub the pan surface with lemon juice or vinegar to remove the residue. Always rinse thoroughly.

When cooking with an induction cooker, temperatures can rise fast. Avoid cooking with an empty pan and be careful not to overheat, as this can cause damage to the pan and induction cooker. Take care to avoid any shifting or sliding of the pan when used with an induction cooker. When storing the pan, place the included pan protector on the pan's surface before stacking other pans on top of it, taking care to ensure that no contact is made with the pan's ceramic coating.

Please retain this instruction guide for future use.

