

INTRODUCING **SMARTSHAPE**

Cook smarter



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A SMARTER PAN

A lot of thought went in these frying pans. We rethought the shape, the handles, and the coating to make this a smart choice for any kitchen.



STACK IT UPGRADE **Smart Shape**

Crafted from duoforged hard anodized aluminum, these pans are specially shaped to give you a little more room for your meals while also stacking and storing easily, creating up to 30% more cabinet space.

HANDLES BETTER **Stay-Cool Handle**

A large v-shaped flameguard keeps the stay-cool grip away from your stovetop, providing more heat protection than any of our other pans. This unique handle also creates a smooth, rivetless interior that eliminates food traps.

HOME BASE **Magneto Induction Base**

This set brings hard anodized strength and durability to induction stovetops with our Magneto base, which is infused with ferromagnetic and copper particles to offer superior induction efficiency and brilliant cooking results on all stovetops.



SMARTSHAPE

Designed to make cooking easy, this collection is specially shaped to store and stack easily while providing unparalleled performance. Discover a smarter way to cook.

TECHNOLOGY

Smart Shape

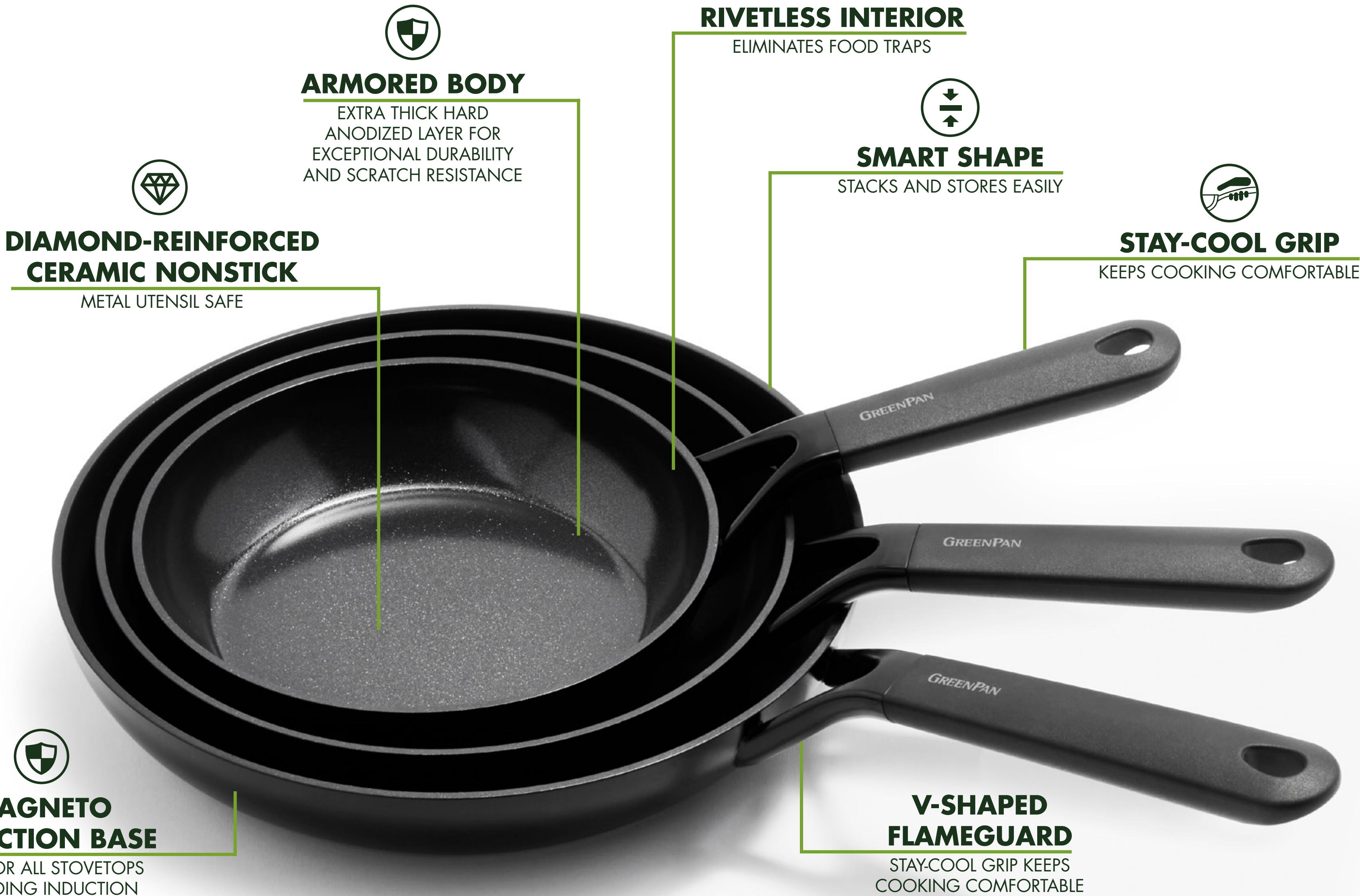
This unique body shape keeps your pans organized while also providing a little extra room for your meals.

Armored Body

A pre-treatment to the hard anodization process, Armored Body gives this collection maximum exterior strength and scratch resistance while also reinforcing the interior nonstick layer.

Magneto Induction Base

Infused with ferromagnetic and copper particles to give you superior induction efficiency and brilliant cooking results on all stovetops.



DIAMOND-REINFORCED CERAMIC NONSTICK
METAL UTENSIL SAFE

ARMORED BODY
EXTRA THICK HARD ANODIZED LAYER FOR EXCEPTIONAL DURABILITY AND SCRATCH RESISTANCE

RIVETLESS INTERIOR
ELIMINATES FOOD TRAPS

SMART SHAPE
STACKS AND STORES EASILY

STAY-COOL GRIP
KEEPS COOKING COMFORTABLE

MAGNETO INDUCTION BASE
SAFE FOR ALL STOVETOPS INCLUDING INDUCTION

V-SHAPED FLAMEGUARD
STAY-COOL GRIP KEEPS COOKING COMFORTABLE

METAL UTENSIL SAFE | DISHWASHER SAFE

SMARTSHAPE

AVAILABLE AT GREENPAN.US ▶

AVAILABLE AT AMAZON ▶



8" AND 9.5" FRYPAN SET
\$59⁹⁹



9.5" AND 11" FRYPAN SET
\$79⁹⁹



8" FRYPAN
\$29⁹⁹



9.5" FRYPAN
\$49⁹⁹



11" FRYPAN
\$59⁹⁹

METAL UTENSIL SAFE | DISHWASHER SAFE

CHICKEN WITH MUSHROOMS, SPINACH & TARRAGON

Recipe by Dagny Ros

Ingredients

- 2lb chicken fillet
- 0.5 lb mushrooms
- 6 oz chicken stock
- 2 cloves of garlic (pressed)
- 2 tbsp flour
- 8.5 oz cream
- 3 tbsp grated Parmesan
- A few sprigs of thyme
- A few sprigs of tarragon
- 0.2 lb spinach leaves
- Olive oil and butter
- Salt and pepper

Recipe

1. Heat a splash of oil and some butter in your GreenPan, season the chicken fillets with salt and pepper and fry until cooked through. Set aside.
2. Fry the mushrooms using the same pan. Scoop from the pan and set aside, leaving the oil and butter in the pan.
3. Fry the garlic in the pan, add the flour and stir while adding a splash of (hot) chicken stock. Add the remaining stock and the cream. Leave to briefly boil down before finally adding the Parmesan, thyme and tarragon leaves and salt and pepper.
4. Cut the spinach into thin strips, add these to the pan with the mushrooms and chicken. Leave to heat up for a minute, then serve.



FISH STICKS

Recipe by Dagny Ros

Ingredients

- 2 lbs. sea bass (cut into pieces of a consistent thickness)
- 3 to 4 tbsp flour
- 2 to 3 eggs
- 1 cup panko or breadcrumbs
- Juice of 1 lemon
- Butter and olive oil
- Black pepper and sea salt

Recipe

1. Mix the flour, salt and pepper in a shallow plate, beat the eggs in a second plate and spread out the panko on a third plate.
2. Season the fish with black pepper and sea salt before rolling it first through the flour, then through the egg, and finally through the panko.
3. Add some oil and butter to your GreenPan and heat over medium heat, fry the fish sticks on both sides until done on the inside.



& POTATOES

TOP

Ingredients

- 1.5 lbs. new potatoes
- Juice of 1 lemon
- 6.8 oz. Greek yoghurt
- Chives
- Olive oil
- Salt and pepper

Recipe

1. Boil the potatoes until they're almost cooked through. Heat a splash of olive oil in your GreenPan, fry the potatoes until they're golden and crusty.
2. Stir the lemon juice into the Greek yogurt, season with salt and pepper. Drizzle this dressing over the potatoes, garnish with chives.





We're proud of the things we don't put in our pans

Everyone is mastering home cooking, so having the right tool for the job is more important than ever. We believe healthy cooking starts with healthy cookware, so we want to give people what they need to make every meal a little healthier.

Since inventing healthy ceramic nonstick cookware in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone.

Unlike traditional nonstick cookware, our Thermolon coating is made of natural materials and manufactured without the use of PFAS, PFOA, lead, or cadmium. That's why our pans will never release toxic fumes, even when overheated.

Learn more about GreenPan ►

HEALTHY
CERAMIC NONSTICK
FREE OF PFAS, PFOA, LEAD & CADMIUM



SMARTSHAPE

Smart Cooking Made Easy



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