



1 Pan - 6 Ways to Cook!

Broil • Bake • Sauté • Fry • Steam • Braise

- Non-stick Cerami-Tech Ceramic Coating
- Even Heating
- Good for All Surfaces
- Easy Cleaning
- Durable, Stain Resistant Coating
- Temperature Resistant Coating up to 850°F on Stove Top Surface
- Double Riveted Stainless Steel Hollow Handle
- Oven Safe

Works in the Oven & On All Stovetops!

electric | gas | ceramic | induction

To see our entire collection of Copper Chef™ products
and all other available accessories, please visit
copperchef.com



**only use
non-metal utensils*

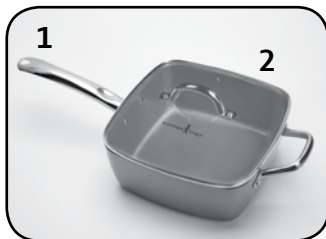
CeramiTech™

Congratulations!

You are now the owner of the Copper Chef™ Square Pan. Copper Chef™ uses Ceramic-Tech non-stick coating which is the latest in Ceramic coating technology. PTFE and PFOA free. Copper Chef™ can be used on gas, electric, glasstop, and induction cooking surfaces. Cooking can be done from the stovetop and right into the oven with the extra-long hollow stainless steel handle. The Copper Chef's™ special square design allows endless cooking possibilities. So let the fun begin!

Contents:

1. **Copper Chef™ Square Pan**
9.5"/24cm- 5 quart capacity
2. **Glass Lid**
3. **Fry Basket & Handle**
4. **Steamer Tray with Legs**



Re-Season Your Pan

With repeated use and washing, the characteristics of ceramic coating may fade, but you may revitalize the coating by re-seasoning your cookware:

1. Add a small amount of vegetable oil to a clean paper towel. Rub the oiled paper towel all over the entire INTERIOR surface of the pan.
2. Put the pan over low heat on the stove top for 30 secs. to 1 min., removing the pan if the oil starts to smoke.
3. Remove the pan from the heat and let it cool.
4. Once the pan has cooled, use a clean cloth or paper towel to wipe away any excess oil. Then, your pan is ready to use.

For best results, re-season your pan after a few uses or after cleaning it in a dishwasher.

READ ALL WARNINGS AND SAFE USE INSTRUCTIONS CAREFULLY AND THOROUGHLY BEFORE USE. WARNING! FAILURE TO FOLLOW THE WARNINGS PROVIDED BELOW MAY RESULT IN PERSONAL INJURY, PROPERTY DAMAGE, OR DAMAGE TO YOUR COPPER CHEF™ COOKWARE.

Essential Precautions

- Never leave Copper Chef™ Cookware or any pan empty over a hot burner. This could ruin the pan and cause damage to your stovetop.
- Never put your cookware in the microwave or toaster oven. This is a hazard that can cause electric sparks or fire, and possibly damage the appliances and your cookware.
- Never leave your cookware unattended. This helps to avoid potential injury to children or the risk of fire.
- Always supervise children who are near cookware when in use, or injury may result.
- DO NOT handle Copper Chef™ cookware when hot, especially when inside the oven. Use oven mitts because the pan and handles will be very hot.
- Exercise caution when using the glass lid. As with any glassware for cooking, the lid could shatter due to sudden temperature changes or due to impact if it is dropped or knocked against a hard object.
- If the glass lid should crack, chip, or become damaged, stop using it immediately.
- Do not attempt to repair cookware if it is damaged.
- This product is for home use only. It is not intended for camping or commercial use.
- Do not use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the non-stick coating release.

SAVE THESE INSTRUCTIONS

Before Using

Before using your new cookware, it is recommended that you wash it in hot water with mild soap or dish detergent. Rinse thoroughly and wipe dry immediately with a soft dish towel. Copper Chef™ cookware is dishwasher safe so you can put it in the dishwasher to rinse and clean before using for the first time.

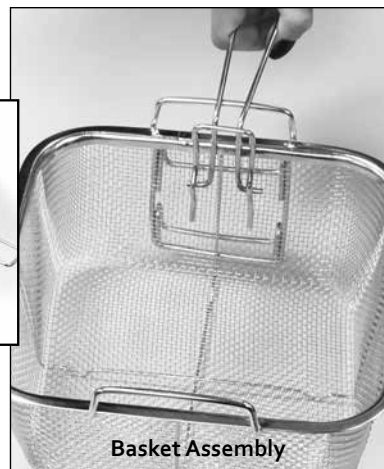
Basket Assembly

To assemble the frying basket for your Copper Chef™ cookware:

1. Squeeze the basket handle to compress the holding posts together.
2. Position the handle to fit over the support wire and through basket opening as shown.
3. Release your grip so that the handle springs open and insert the posts into the holding slots.
4. The handle should now be securely on the basket.



Fry Basket can hook on edge of pan to drain off excess oil.



Basket Assembly

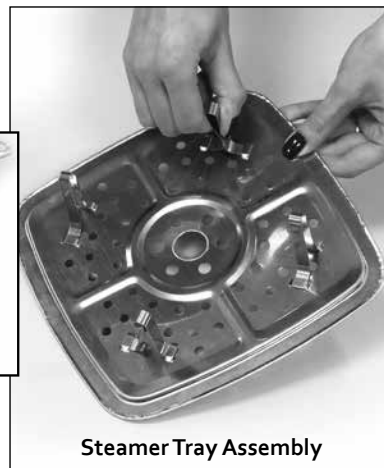
Steamer Tray Assembly

The steamer tray is easy to assemble. All you do is insert the 4 legs into the holding slots.

1. Turn the steamer tray upside down.
2. With your thumb and index finger, pinch the leg to compress the holding posts together.
3. Position the holding posts between the holding slots.
4. Release the leg so that it springs back open and the holding posts slip into the holding slots.
5. Repeat until all 4 legs are installed.
6. Turn steamer tray upright and use as needed.



Steamer Tray in Pan



Steamer Tray Assembly

While Cooking on Stove Top

- We recommend low to medium heat settings for most cooking. The CeramiTech coating will distribute heat more effectively and evenly, which causes some protein-rich foods to cook more quickly.
- The CeramiTech coating does not require the use of butter or cooking oil. However, you can use oil or butter for seasoning.
- Certain oils (e.g., corn, lard, butter, canola, peanut, sesame, coconut, avocado, grapeseed, sunflower, olive oil, and extra virgin olive oil) or clarified butter can be used at higher cooking temperatures than other oils. When using extra virgin olive oil or clarified butter, please consider using medium or medium-high heat for best results.

Easy Maintenance

- Allow pans to cool completely before washing. Never immerse a hot pan in cold water as this will cause irreparable warping. Cleaning your Copper Chef™ Cookware is quick and easy.
- After each use, fill your Copper Chef™ pan with hot water and liquid dish detergent. Let this stand until lukewarm. Use a sponge or soft cloth to remove any remaining food particles.
- Do not use steel wool or other metal pads. They could leave coarse scratches. Always rinse thoroughly and dry immediately with a soft towel.
- Copper Chef™ Cookware features oven-safe handles that can withstand oven temperatures. Caution should be used when handling any cookware handles when hot and we recommend the use of pot holders or oven mitts.

Dishwasher Safe

Copper Chef™ Cookware is dishwasher safe. It is important to know that soil from other dishes can be abrasive. Always load the dishwasher carefully. Other dishes or flatware may mark the surface of the cookware. Over a long period, regular dishwasher cleaning will eventually scratch any utensil. We recommend using a non-lemon detergent.

Proper Cooking Utensils

To prevent scratching the coating, we recommend using non-metal utensils with your Copper Chef™ Cookware. Do not cut food in the Copper Chef™ pans. Using sharp utensils such as forks, knives, mashers or whisks can scratch the cooking surface.

Tips

Removing Stubborn Residue

When food is burned in the pan, a stubborn black residue may remain. If soaking does not loosen it, add water and a tablespoon of non-lemon dishwasher detergent to a depth of one inch in the pan. Bring to a boil, reduce heat and simmer for 15 minutes. Let cool in the pan, then drain and rinse. Loosen the residue with a sponge or plastic spatula. Repeat if necessary.

Cooking With Gas

When cooking over a gas burner, make certain the flame touches only the pan bottom. Your pan can become discolored and it is a waste of energy if the flame comes up the sides of the pan. PLEASE NOTE: Copper Chef™ Cookware has exceptionally high thermo-conductivity. Even a low setting on some gas burners could cause overheating and possibly burn foods such as thinly sliced onions. You can prevent this by using an inexpensive gas “flame-tamer” placed between the burner and the bottom of the pan. You can find inexpensive flame-tamers at most hardware stores.

Cooking Temperature In Oven

Feel free to use Copper Chef™ Cookware in the oven without damage. Please note that the handle as well as the pan will become hot. Always use oven mitts or potholders to prevent burns. Your Copper Chef™ cookware can be used in the oven. It can go from the burner to the oven and even to the table when placed on a heat-resistant trivet.

Storage

When storing your Copper Chef™ cookware avoid stacking and crowding it in cabinets or drawers. That could cause scratches. We recommend a cookware rack or pegboard to provide convenient, safe storage. Always nest your non-stick pans carefully. Never place any metal pan covers with thin, sharp edges inside your pans.

SAVE THESE INSTRUCTIONS

Manufacturer's Limited 5-Year Warranty on Ceramic Coating and Limited 60-Day Warranty on All Other Parts

The manufacturer warrants that your Copper Chef is free of defects in materials and workmanship. The Copper Chef non-stick ceramic coating is warranted not to peel, chip, or blister with normal home use for 5 years from the date of the purchaser's receipt of the product, and all other parts and components are warranted for 60 days from the date of the purchaser's receipt of the product.

This warranty is valid only in accordance with the conditions set forth below:

1. Except for the ceramic coating, normal wear and tear are not covered by this warranty. This warranty applies to consumer use only and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be provided for the warranty to be applicable. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above information may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price less any shipping, handling, or processing fees that you paid) is the exclusive remedy of the consumer under this warranty. Under this warranty or in any claim of breach of this warranty, the manufacturer shall not be liable for any incidental or consequential damages for

breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

5. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

60-Day Money-Back Guarantee

Your item is covered by our 60-day money-back guarantee, which starts upon receipt of your item. To return the product, the original purchaser must package the product securely and include the following information: (1) name, (2) address, (3) the reason for return or request for refund or replacement, and (4) either proof of purchase or order number. Place the information inside an envelope, place the envelope inside the package with the unit, and mail the package to the address listed below.

Procedure for Exercise of Limited 5-Year Warranty Rights (in Use After Expiration of 60-Day Money-Back Guarantee)

To return the product under the 5-year warranty period, the original purchaser must package the product securely and include the following information: (1) name, (2) address, (3) the reason for return or request for refund or replacement, and (4) either proof of purchase or order number. Include a check or money order for \$9.00 to cover the cost of processing and handling. Place the information inside an envelope, place the envelope inside the package with the unit, and mail the package to the address listed below.

Return Address:

Tristar Products, Inc.
Copper Chef
500 Returns Road
Wallingford, CT 06495



We are very proud of the design and quality of our Copper Chef™ Cookware.
This product has been manufactured to the highest standards. Should you have
any problem, our friendly customer service staff is here to help you.

973-287-5176
CopperChef.com



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