

COPPER  CHEF®

Perfect Cake Pan™



Owner's Manual

Save These Instructions - For Household Use Only

Warranty Information Included



Do not use the *Perfect Cake Pan™* until you have read this manual thoroughly.



Caution

Hot surfaces when heated.
Read all instructions and safeguards before use.

IMPORTANT SAFEGUARDS



SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

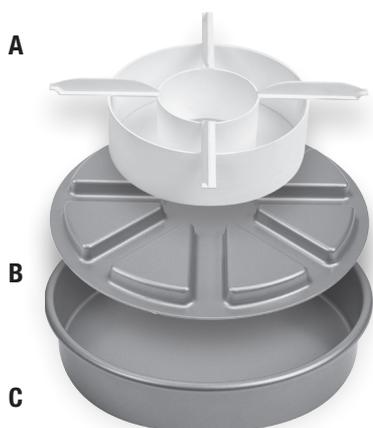
- **Do not** put cake cutter in oven.
- The use of kitchen utensils other than those made specifically for nonstick surface cookware will **damage** this product and could void your warranty. We recommend using only nonmetallic utensils made of plastic, silicone, wood, or bamboo.
- When using this cooking system, **handle** all hot surfaces with dry pot holders or cooking mitts. Handling hot cookware with wet cooking mitts or pot holders can produce steam **causing** serious burns to skin.
- To **avoid** damage to counter tops and other surfaces, **always** place hot cookware on heat resistant trivets or pads.
- Children **should not** be permitted to use this or any kitchen appliance.
- The **Perfect Cake Pan** is coated with a nonstick coating. If this coating appears to be damaged, **discontinue use** immediately and contact customer service.
- **Allow** the **Perfect Cake Pan** to cool completely before submerging in water. Exposing a hot pan to cool water may **cause** the pan to warp or produce hot steam and/or splattering hot water that could **cause** personal injury.

Before First Use



Before first use, wash in warm water with mild, nonabrasive soap. Allow to dry completely. Always follow specific recipe directions for oven time and temperature.

Features: Nonstick Coating · Dishwasher Safe (we recommend hand washing for longer lasting results.)



The **Perfect Cake Pan** has been shipped with the following components. If anything is missing, please contact manufacturer.

A. Checkerboard Cake Cutter

Use to make amazing checkerboard layer cakes
Do not put cake cutter in oven.

B. Middle Pocket Insert

Used during the baking process to create portion sized pockets on the cake surface for filling with icing, fruit or other toppings.

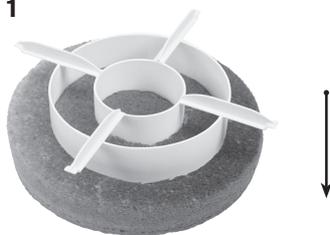
C. Cake Pan

Full 9" round capacity. Perfect for single or double layer cakes baked to perfection.

Using the Perfect Cake Pan



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Aside from the traditional single or multiple layer cakes, the **Perfect Cake Pan** takes home baking to the next level.

Amazing Checkerboard Layer Cake

Using your favorite recipe, bake individual layers, one at a time, using different color batter (one chocolate and one vanilla). Allow layers time to fully cool. Center the Checkerboard Cutter (fig. 1) above each layer and press down creating 2 outer rings and center circle with both the vanilla and chocolate cakes (fig. 2). Carefully remove the smaller rings (fig. 3) from each cake and switch them (fig. 4). Add icing to the bottom layer, place second layer on top (fig. 5) and add icing to top and sides. When cake is sliced (fig. 6) the checkerboard will appear.

Marble Cake

Place Cutter in Pan. Pour vanilla batter in one compartment and chocolate in the other. Remove Cutter with a 1/4 twisting motion then bake as per the recipe. **Important:** Be sure to remove the Cake Cutter before putting in the oven.

Delicious Pocket Cake

Place the Middle Pocket Insert into the bottom of the Pan (fig. 7) with triangle forms facing up. Add batter for your favorite cake or cheese cake recipe (fig. 8). Allow Baked cake to fully cool then turn over onto serving plate(fig. 9). Cake surface will have 8 individual portion size pockets ready for your favorite icing, filling or fruit topping (fig. 10).

! Caution

Do not put cake cutter in oven.

! Warning

Remove food from pan or screen before cutting. Sharp utensils can damage the cookware's nonstick surface.

Care & Cleaning



- Although the **Perfect Cake Pan** is dishwasher safe, we recommend cleaning by hand.
- Wash with warm water, nonabrasive soap, and a nonmetallic sponge or cloth.
- Do not use baking soda, detergents, or other harsh soaps or solutions.
- Do not use cooking sprays directly on the **Perfect Cake Pan**.
- If using under the broiler, watch food closely so it does not overcook.
- We recommend using only nonmetallic utensils made of plastic, silicone, wood, or bamboo.
- Direct exposure to other cook or bakeware can result in unwanted scratches.
- Do not stack or store the **Perfect Cake Pan** with any other cook or bakeware unless a protective layer is used.

Manufacturer's Sixty Day Limited Warranty

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. 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 demonstrated. 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 in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation 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) is the exclusive remedy of the consumer under 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 vary from state to state.

Procedure for Warranty Repairs or Replacement:

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$7.99 to the following address:
Tristar Products, Inc. 500 Returns Road, Wallingford, CT 06495.



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