

COPPER  CHEF®

## *Perfect Loaf Pan™*



# Owner's Manual

Save These Instructions - For Household Use Only

*Warranty Information Included*



Do not use the *Perfect Loaf 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.

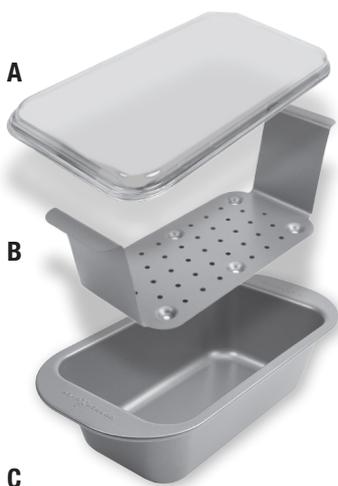
- The use of kitchen utensils other than those made specifically for nonstick surface cookware will **damage** this product and could void your warranty. We recommend using only nonmetallic utensils made of plastic, silicone, wood, or bamboo.
- When using this cooking system, **handle** all hot surfaces 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 Loaf Pan** is coated with a nonstick coating. If this coating appears to be damaged, **discontinue use** immediately and contact customer service.
- **Allow** the **Perfect Loaf 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.
- **Do not** put lid in oven.

## 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 Loaf Pan** has been shipped with the following components. If anything is missing, please contact manufacturer.

#### **A. See Through Storage Lid**

Covers food for easy travel or storage in refrigerator. **Do not** put in oven.

#### **B. Easy Lift Serving Tray**

Remove and serve cooked food easily. Allows fats to drain while cooking.

#### **C. Bake & Roast Pan**

Full 9.5" x 5" x 3" capacity. Perfect for family style meals. **Note:** Remove food from tray before slicing to prevent damage to the nonstick surface.

## Using the Perfect Loaf Pan



For perfectly baked meatloaf, breads, cakes, roasts and more.

The **Perfect Loaf Pan** has combined nonstick coating to create the perfect environment for all-in-one baking, roasting and serving.

Prepare your meatloaf, roasts, breads, and cakes as per your favorite recipe and place them in the **Perfect Loaf Pan** with the Easy Lift Serving Tray. Set or preheat oven as per recipe and the **Perfect Loaf Pan** will do the rest.

The Easy Lift Serving Tray keeps meatloaf and roasts separated from the bottom of the pan allowing excess fat to drain off and preventing burnt bottoms to your food. Cooked food is easily removed from the pan using the Easy Lift Serving Tray.

**Important:** Transfer food to serving platter before slicing into portions to prevent possible damage to nonstick coating on tray.

**Tip:** Layered frozen ice cream cakes are easy to create and serve using your **Perfect Loaf Pan** with the Easy Lift Serving Tray.

### **!** Warning

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

- Although the **Perfect Loaf 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.
- We do not recommend using cooking sprays directly on the **Perfect Loaf 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 cookware or bakeware can result in unwanted scratches.
- Do not stack or store the **Perfect Loaf Pan** with any other cookware 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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