



1 Pan - 6 Ways to Cook!

Broil · Bake · Sauté · Fry · Steam · Braise

To see our entire collection of Copper Chef products
and all other available accessories, please visit:

CopperChef.com

***Only Use Nonmetallic Utensils**

COPPER X CHEF®

- *CeramiTech Non-Stick Coating*
- *Even Heating*
- *Good for All Surfaces*
- *Easy Cleaning*
- *Durable, Stain-Resistant Coating*
- *Temperature-Resistant Coating up to 850° F
on Stove Top Surface (Lid up to 350° F if included)*
- *Double-Riveted Stainless Steel Hollow Handle*
- *Oven Safe*

Works in the Oven & On All Stove Tops!

Electric · Gas · Ceramic · Induction

Cerami**Tech™**

Congratulations!



You are now the owner of the Copper Chef Pan. Copper Chef uses CeramiTech 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 move from the stove top 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!

Seasoning Your Pan Before Use

1. Heat clean, dry pan on low heat for 30 secs.
2. Remove from heat and add 1 tbsp. of vegetable oil.
3. Using a paper towel, rub the oil all over the entire INTERIOR surface of the pan.
4. REPEAT each time you wash the cookware in a dishwasher.



Warning

Read all warnings and safe use instructions carefully and thoroughly before use. Failure to follow the warnings provided below may result in personal injury, property damage, or damage to your Copper Chef cookware.

**SAVE THESE INSTRUCTIONS –
FOR HOUSEHOLD USE ONLY**

IMPORTANT SAFEGUARDS



- **NEVER** leave Copper Chef cookware or any pan empty over a hot burner. This could ruin the pan and cause damage to your stove top.
- **NEVER** put your cookware in the microwave or toaster oven. This is a hazard that can cause electric sparks or fire and could 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 nonstick coating release.

Recommendations



Before Using

Please remove any clear or blue protective film on the components. 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.

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. This causes some protein-rich foods to cook more quickly.
- The CeramiTech coating does not require the use of butter or cooking oil. If you choose to use oil or butter, we recommend oil or butter with a high smoke point: refined olive oil, peanut oil, corn oil, or (clarified) butter.
- Olive oil or oil sprays (including extra virgin olive oil) should not be used for searing or frying with high heat because olive oil has a lower smoke point than vegetable oils and can leave residue on your pan, but olive oil can be used to season your recipes.

Care & Cleaning



Easy Maintenance

- Allow cookware to cool completely before washing. Never immerse hot cookware in cold water as this will cause irreparable warping.
- Cleaning your Copper Chef cookware is quick and easy. After each use, rinse thoroughly and dry immediately with a soft towel. If any food particles remain, fill the cookware with hot water and liquid dish detergent, soak until the water becomes lukewarm, and use a sponge or soft cloth to remove any remaining food particles.
- Do not use steel wool or metal pads. They could leave coarse scratches.

Dishwasher Safe

Although the entire Copper Chef Collection is dishwasher safe, we recommend cleaning by hand. Hand-washing preserves the life of the cookware and helps to maintain its appearance. If cleaning in the dishwasher, follow the suggested guidelines:

1. Load the dishwasher carefully. Other dishes and flatware may mark the surface of your Copper Chef cookware.
2. Be sure to remove soil from other dishes and flatware. It can be abrasive to Copper Chef's nonstick coating.
3. We recommend using a non-lemon detergent.
4. Regular dishwasher cleaning will eventually scratch any surface.



Proper Cooking Utensils

To prevent scratching the coating, we recommend using nonmetal utensils with your Copper Chef cookware. Do not cut food on the Copper Chef cookware using sharp utensils, such as forks, knives, mashers, or whisks, that can scratch the cooking surface.

Removing Stubborn Residue

When food is burned on the Copper Chef cookware, a stubborn black residue may remain. If regular cleaning does not loosen it, soak in hot water and a tablespoon of non-lemon detergent for 15 mins. Allow the water to become lukewarm before you drain and rinse. Wipe with a plastic spatula or nonabrasive sponge to loosen residue. Repeat if necessary.

Cooking with Gas

When cooking over a gas burner, make certain the flame touches only the bottom surface of the cookware. Your cookware can become discolored and it is a waste of energy if the flame comes up the sides of the pan.



NOTE: Copper Chef cookware has exceptionally high thermoconductivity. Even a low setting on some gas burners could cause overheating and possibly burn foods such as thinly sliced onions.

Cooking Temperature in Oven

Feel free to use Copper Chef cookware in the oven without damage. Please note that the handle and 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. This could cause scratches. We recommend a cookware rack or pegboard to provide convenient, safe storage. If you must stack your nonstick cookware, always nest the cookware carefully.

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 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 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 vary from state to state.

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

To return the product within the money-back guarantee period, the original purchaser must package the product securely and include the following information: name, address, reason for return and request of refund or replacement, and either proof of purchase or order number. Place the information inside an envelope inside the package with the unit and mail to the following address:

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



We are very proud of the design and quality
of our ***Copper Chef***.

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



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