



## 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](http://copperchef.com)



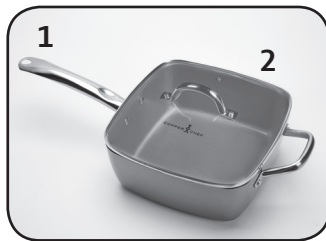
**Cerami**  **Tech™**

# 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, glass top, 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



### **IMPORTANT : Season Your Pan Before Using**

ALWAYS season pans before first use as follows:

1. Heat clean, dry pan on low heat for 30 seconds.
2. Remove from heat and add 1 tablespoon 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.

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

**[copperchef.com](http://copperchef.com)**

**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.

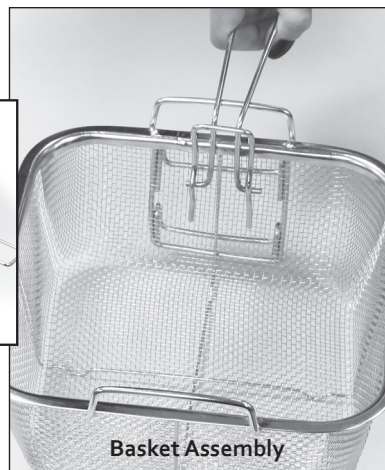
## Steamer Tray Assembly

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.



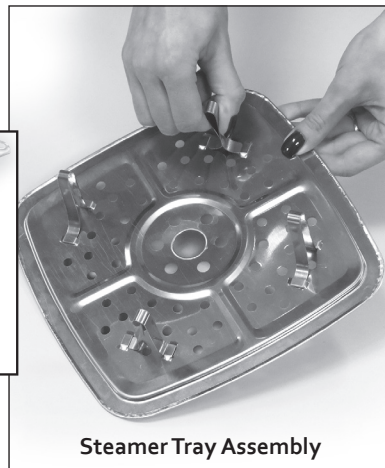
Fry Basket can hook on edge of pan to drain off excess oil.



Basket Assembly



Steamer Tray in Pan



Steamer Tray Assembly

## **While Cooking**

- We recommend low to medium heat settings for most cooking. The Cerami-Tech coating distributes heat more effectively and evenly. This causes some protein-rich foods to cook more quickly.
- The Cerami-Tech 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 and (clarified) butter.
- Do not use extra virgin olive oil or oil sprays. They cannot withstand high heating and will leave a thin carbonized layer on the non-stick coating.

## **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.

### Removing Burner Stains

Stains on the outside bottom (not sides) of pans can be removed with an oven cleaner. Follow the manufacturer's directions and spray or brush the cleaner on only the outside bottom of the pan. If the directions call for using the cleaner in a warm oven, heat the pan before applying the cleaner. Rinse thoroughly after cleaning.

### 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 Lifetime 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 the lifetime of the original purchaser, 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 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 less any shipping, handling or processing fees that you paid) 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 Exercise of Warranty Rights:**

If warranty service is necessary, the original purchaser must pack the affected product securely and send it postage paid with a description of the defect and date of receipt, proof of purchase, the purchaser's name and mailing address, and a check or money order for \$14.99 per pan to the following address: Tristar Products Inc., 500 Returns Road, Wallingford, CT 06495.

If Tristar elects to refund the purchase price, Tristar will also return to you the above referenced check or money order.



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**



Distributed By:  
Tristar Products, Inc.  
Fairfield, NJ 07004

© 2016 Tristar Products, Inc.

CC\_IB\_TP\_ENG\_V6\_160923