

COPPERXCHEF™

ELECTRIC SKILLET



Owner's Manual

12" x 15" Skillet | MODEL: G-032

Warranty Information Inside



Do not use the **Copper Chef Electric Skillet™** until you have read this manual thoroughly.

Save These Instructions - For Household Use Only

Copper Chef Electric Skillet™

*Use As A Skillet, A Buffet Server,
For Steaming, Sautéing or Frying.*



Before you Begin

It is very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.

Copper Chef Electric Skillet

Your new **Copper Chef Electric Skillet™** will become your favorite mealtime appliance. It will help you prepare all your family favorites in a cooking environment that maintains the perfect temperature for best results.

The **Copper Chef Electric Skillet** will steam, sauté, and fry meats, fish, seafood, vegetables, and casseroles without the need for oils or butter thanks to the exclusive Cerami-Tech non-stick cooking surface. Nothing sticks so clean ups are a breeze.

The secret to this Unit's perfect performance is a result of the Temperature Control Thermostat that maintains a precise temperature from 120°F to 425°F. The lower setting is perfect for keeping your food warm in a buffet setting.

The **Copper Chef Electric Skillet** has a 12" x 15" capacity and approximately 5.4 liters in volume.

Table of Contents

<i>IMPORTANT SAFEGUARDS</i>	<i>4</i>
<i>Parts & Accessories</i>	<i>6</i>
<i>Using the Copper Chef Electric Skillet™</i>	<i>7</i>
<i>Cooking Charts</i>	<i>8</i>
<i>Settings</i>	<i>9</i>
<i>Care & Maintenance</i>	<i>10</i>
<i>Troubleshooting & Warranty</i>	<i>11</i>

IMPORTANT SAFEGUARDS

When using the appliance, basic safety precautions should always be followed, including the following:

- **READ AND FOLLOW** all instructions carefully.
- **MAKE SURE** the appliance is plugged into a wall socket.
- This appliance is **NOT INTENDED** for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED** for use by children.
- **DO NOT** use this unit if the plug, the power cord, or the appliance itself is damaged in any way.
- If the power cord is **DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- **AVOID** electric shock, never immerse the unit, the temperature control thermostat, cord or plug in water or other liquids.
- **KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the “cooling down” process.
- **KEEP** the power cord away from hot surfaces. **DO NOT** plug in the power cord or operate the unit controls with wet hands.
- **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- **NEVER** use this appliance with an extension cord of any kind.
- The use of accessory attachments **NOT RECOMMENDED** by the appliance manufacturer may cause injuries.
- **NEVER** attempt home repair, consult with an authorized service technician for examination, repair or electrical or mechanical adjustment.
- **DO NOT** operate the appliance on or near combustible materials such as tablecloths and curtains.
- **ALWAYS** use extreme caution when moving this appliance if it contains hot oil or any other hot liquid.
- **DO NOT** use this appliance for any purpose other than described in this manual.
- **NEVER** leave the appliance unattended.

IMPORTANT SAFEGUARDS

- **ALWAYS** attach the temperature control thermostat to the appliance first, then plug into the wall outlet. To disconnect, switch off, remove plug from the wall outlet, then remove the temperature control thermostat from the appliance.
- The unit's outer surfaces may **BECOME HOT** during use. Use handles or knobs on unit and wear oven mitts when handling hot components or touching hot surfaces.
- **USE** silicone or plastic tongs when removing or handling hot food.
- **ALLOW** time for unit to cool before cleaning or storing.
- To **AVOID** damage to countertops, operate this unit only on a level heat resistant surface.

Caution

- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- This appliance is not intended for deep frying foods.
- If the **Copper Chef Electric Skillet** is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and we will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.

Electric Power

If the electrical circuit is overloaded with other appliances, the Unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic Fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY.

Parts & Accessories



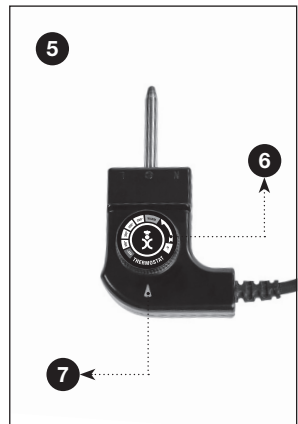
- 1. Glass Serving Lid
- 2. Steam Release Vent
- 3. 12" x 15" Electric Skillet Base
- 4. Cool Grip Handles
- 5. Temperature Control Thermostat
- 6. Temperature Control Dial
- 7. On/Off Arrow Indicator

Important: Please make sure that your **Copper Chef Electric Skillet** has been shipped as per your order. Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual.

Warning

Never immerse the Unit, the Temperature Control Thermostat, cord or plug in water or other liquids. Water will short out the electrical components and cause possible severe electrical shock.

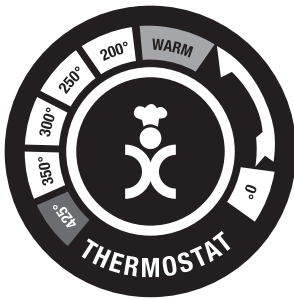
Important: Do not use metal utensils with your **Copper Chef Electric Skillet**. They may damage the non-stick coating. Use non-stick friendly utensils suitable for use on hot surfaces.



Using the Copper Chef Electric Skillet™

Before First Use: Wash and rinse Glass Serving Lid and cooking surface with warm water and a mild soapy detergent. Never use abrasive cleaners or metal scrubbers on this Unit. Never immerse the Unit, the Temperature Control Thermostat, cord or plug in water or other liquids.

Preheat the Electric Skillet for a few minutes to burn off any residue. The cooktop may smoke the first time it is used. It is not defective and the smoke will burn off within a few minutes.



Important: This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

1. Insert the Temperature Control Thermostat with the Temperature Control Dial facing up, into the accessory jack located on the side of the unit below the handle. Push in all the way to be sure it is making full contact.
2. Plug AC cord into electric outlet.
3. Set cooking temperature by aligning the Temperature Control Dial with the On/Off Arrow Indicator on the Temperature Control Thermostat (page 5, #5). Arrow will light when temperature is selected (page 5, #7). Light will go on and off during the cooking process when at set temperature.
4. Following your recipe, place ingredients in the Skillet. The oversized cooking surface will hold enough ingredients for a family sized “one pot” meal. Make sure the Unit is on a stable, level heat resistant surface located near a dedicated electrical outlet.
5. Add the Glass Serving Lid to seal in flavor and juices if desired. Monitor the cooking process according to the cooking time of your recipe. Do not leave the Unit unattended while cooking.
6. When cooking is complete, you can turn the Temperature Control Dial to “0”, cutting off all heat or you may keep the dial set on the warm setting between 120°F - 200°F to keep the food warm.

Cooking Charts

FOOD	TEMP.	TIME
Hamburger (½-inch thick) - Rare	375° F / 190°C	4 - 8 min.
Hamburger (½-inch thick) - Well Done	375° F / 190°C	9 - 12 min.
Bacon	350° F / 175°C	5 - 8 min.
Pancakes	375° F / 190°C	1 - 3 min.
Fried Eggs	300° F / 150°C	3 - 5 min.
Scrambled Eggs	325° F / 162°C	2 - 3 min.
Home Fried Potatoes	350° F / 175°C	10 - 12 min.
Sausage Links/Patties	340° F / 170°C	12 - 15 min.
Fish/Seafood	375° F / 190°C	5 - 8 min.
Pork Chops (Breaded)	375° F / 190°C	10 - 15 min.
Pork Chops (Browned)	225° F / 110°C	30 - 40 min.
French Toast	325° F / 162°C	4 - 6 min.
Thin Steak (Philly Style)	400° F / 205°C	2 - 4 min.
Crispy Chicken	400° F / 200°C	12 - 18 min.

NOTE: The temperatures and times shown below are estimated guidelines. You may adjust them to suit your individual taste as you become more familiar with the unit

Settings

FOOD	TYPE	INTERNAL TEMP.
Beef & Veal	Ground	160° F
	Steaks, roasts-medium	160° F
	Steaks, roasts-rare	145° F
Chicken & Turkey	Breasts	165° F
	Ground, stuffed	165° F
	Whole bird, legs, thighs, wings	165° F
Fish & Shellfish	Any type	145° F
Lamb	Ground	160° F
	Steaks, roasts-medium	160° F
	Steaks, roasts-rare	145° F
Pork	Chops, ground, ribs, roasts	160° F
	Fully cooked ham	140° F

The chart above should be used to check internal temperature for cooked meats. USDA Food Safety Standards.

Care & Maintenance

Before Cleaning

- Allow Unit to cool thoroughly before handling (up to 30 minutes).
 - With Temperature Control Dial set to “0”, remove plug from wall outlet.
 - Grasp the Temperature Control Thermostat and remove it from the Unit.
 - NEVER immerse the Unit, the Temperature Control Thermostat, cord or plug in water or other liquids.
-

- Carefully wipe the Temperature Control Thermostat with a damp cloth to remove any food residue or grease, especially from the metal probe.
- The Glass Serving Lid may be placed in dishwasher or cleaned in the sink with warm water and a mild detergent. Never use abrasive cleaners or scrubbers on non-stick surfaces.
- The Electric Skillet Base cannot be placed in the dishwasher. Hand wash only without submerging.
- When using the dishwasher, the Glass Serving Lid should be on the top shelf and never upside down.
- When cleaning is completed, dry Electric Skillet Base thoroughly, giving special care to the housing that contains the electrical pins.
- *Store the Unit in a cool dry place. Place the Temperature Control Thermostat in the Electric Skillet Base and cover with the Glass Serving Lid.

Caution

Failure to follow these instructions could cause immediate damage or at a later date, which may result in personal injury or property damage.

Unit Specifications

COATING	RATED POWER	TEMPERATURE	VOLUME	SIZE
Cerami-Tech™ Non-Stick Coating	1200 watts	120°F - 425°F	~ 5.4 liters	12" x 15"

Troubleshooting

If your unit is not working properly:

- Make sure Plug is in electrical socket.
- Make sure Temperature Control Thermostat is properly connected to Electric Skillet Base.
- Make sure you have set the temperature to a setting higher than 120°F.
- The Unit may not be able to draw enough operating power from the outlet. Try switching outlets to one with no other appliances attached.
- If food is under cooked or over cooked - change temperature and cooking time accordingly.

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

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. 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.
3. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for replacement or return within the 60 days:

To return the product for replacement or refund within the 60 days, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, 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 Electric Skillet™.

This product has been manufactured to the highest standards.
Should you have any problem, our friendly customer service staff
is here to help you.
973-287-5129



Distributed by:
Tristar Products, Inc.
Fairfield, NJ 07004
© 2017 Tristar Products Inc.
Made in China
CCS_1 PC_IB_Q-K47057_ENG_V1_171212

