

SIZE A PANEL: OUTSIDE COVER PANEL

Cleaning & Care (Continue)

- Do not use cooking sprays directly on the Crisper.
- For added flavor, it is best to use natural oils, such as olive, canola, and peanut oil.
- If using under the broiler, watch food closely so the food does not overcook.
- Only nonmetallic utensils made of plastic, silicone, wood, or bamboo should be used.
- Remove all food from the Crisper before cutting or slicing.
- Direct exposure to other cook- or bakeware can result in unwanted scratches. Do not stack or store the Crisper with any other cook- or bakeware unless a protective layer is used.

Crisper Suggested Cooking Times & Temperatures

- Cooking times may vary depending on oven and oven size.
- When cooking frozen food, consult packaging for cooking times.
- Additional time may be needed since food does not come in direct contact with baking sheet.
- Food will not burn as easily because it does not come in contact with the baking sheet.
- Always use the Drip Pan to catch any grease or food from dripping into the oven.
- Breaded items may require a light coating of spray oil.



CAUTION:

Hot Surface When Heated.
Read All Instructions and
Safeguards Before Use.

Important Safeguards: Use nonmetal utensils only. The Crisper will get hot. Use oven mitts or other heatproof materials when removing from oven. Allow the Crisper to cool completely before submerging in water. Exposing a hot pan to cool water may cause the pan to warp. Dangerous, hot steam and/or splattering hot water may result.

MANUFACTURER’S 60-DAY
LIMITED WARRANTY

The manufacturer warrants that all parts and components are free of defects in material 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 provided for the 60-day warranty to be applicable.
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 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 may vary from state to state.

Procedure for Replacement or Return within 60 Days:

To return the product within the 60-day 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



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

973-287-5195

www.BuyCopperCrisper.com

CCBC_Q_K48115_K48119_IB_V1_180509



Bacon Crisper
& Copper Crisper

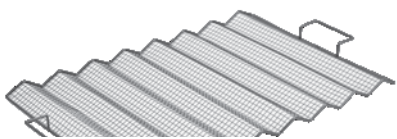


USER GUIDE
For All Crisper Sizes

SIZE B PANEL: INSIDE PANEL

COPPER X CHEF
BACON CRISPER

Includes:



Elevated Nonstick Crisp-Wave Rack
The Crisp-Wave Rack stands on top of the Drip Pan. The rack allows heated air to pass through and circulate around all 360° of your food.

Important: A baking sheet needs to be placed under the Crisp-Wave Rack. Any standard baking sheet larger than the Bacon Crisper, can be used.



Drip Pan/Baking Sheet

Catches drippings, drips, and splatters to keep your oven clean. Can double as a baking sheet.



Fully Assembled Bacon Crisper

Food	Temperature (°F)	Cooking Time
Frozen Chicken Wings	425°	35–40 mins.
Frozen French Fries (Thick Cut)	425°	30–35 mins.
Pigs in a Blanket (Frozen)	425°	20 mins.
Bacon (Regular Cut)	400°	20–23 mins.
Bacon (Thick Cut)	400°	22–25 mins.
Fish Sticks	450°	20 mins.
Mozzarella Sticks	450°	15 mins.
Meatballs (Fresh 2 oz)	425°	20 mins.

COPPER X CHEF
COPPER CRISPER

Includes:



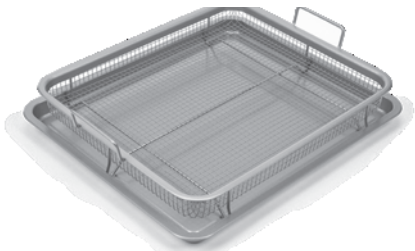
Elevated Nonstick Mesh Crisping Tray
The Elevated Nonstick Mesh Tray stands on top of the Drip Pan. It allows heated air to pass through and circulate around all 360° of your food.

Important: A baking sheet needs to be placed under the Mesh Crisping Tray. Any standard baking tray, larger than the Copper Crisper, can be used.



Drip Pan/Baking Sheet

Catches drippings, drips, and splatters to keep your oven clean. Can double as a baking sheet.



Fully Assembled Copper Crisper

Food	Temperature (°F)	Cooking Time
Frozen Chicken Wings	425°	35–40 mins.
Frozen French Fries	425°	30–35 mins.
Frozen Tater Tots	425°	20–23 mins.
Frozen Pizza	400°	15–18 mins.
Frozen Chicken Fingers	400°	25–30 mins.
Broccoli	425°	30–35 mins.
Cauliflower	425°	40 mins.
Bacon (Thick Cut)	400°	20–23 mins.
Chicken Breast (8 oz)	425°	25–30 mins.

Important Safeguards

- Use nonmetal utensils only.
- The Crisper will get hot. Use oven mitts or other heatproof materials when removing from oven.
- Allow the Crisper to cool completely before submerging in water. Exposing a hot pan to cool water may cause the pan to warp. Dangerous, hot steam, and/or splattering hot water may result.
- To prevent spillage, never let grease or oil build up while cooking. It is recommended to drain the grease or oil in a container so the Crisper does not overflow.

Using Your Crisper:

- Before use, wash in warm water with mild, nonabrasive soap. Allow to dry completely.
- Always follow specific recipe directions for oven time and temperature. All ovens are calibrated differently. For best results, monitor the cooking process closely the first few times you use the Crisper.
- Preheat the oven if necessary.
- There is no need to add any extra butter, grease, or oil.
- Stand the Crisp-Wave Rack or the Mesh Tray on the Drip Pan.
- Place food onto the Crisp-Wave Rack/Mesh Tray.
- Place the fully assembled Crisper into the oven.
- When removing the Crisper from the oven, use oven mitts or other heatproof material to protect your hands.
- Use extreme caution if the Drip Pan is full of oil or grease. Handle carefully to avoid spills.

Cleaning & Care

- Although the Crisper 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.