



Quick-Cook

Faster Cooking* with CeramiTech™ with Graphene

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

CopperChef.com

Only Use Nonmetallic Utensils

*vs. existing Copper Chef Pans







COPPERXCHEF®

- *CeramiTech™ Non-Stick Coating with Graphene*
- *Even Heating*
- *Faster Cooking*
- *Easy Cleaning*
- *Durable, Stain-Resistant Coating*
- *Temperature-Resistant Coating with Graphene
up to 450° F on Stove Top Surface
(Lid up to 450° 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. Copper Chef can be used on gas, electric, glasstop, and induction cooking surfaces. Since your Copper Chef cookware and lids are heat resistant up to 450° F, cooking can move from the stove top straight into the oven.

Re-Season Your Pan

With repeated use and washing, the characteristics of ceramic coating may fade, but you may revitalize the coating by re-seasoning your cookware:

1. Add a small amount of vegetable oil to a clean paper towel. Rub the oiled paper towel all over the entire INTERIOR surface of the pan.
2. Put the pan over low heat on the stove top for 30 seconds to 1 minute, removing the pan if the oil starts to smoke.
3. Remove the pan from the heat and let it cool.
4. Once the pan has cooled, use a clean cloth or paper towel to wipe away any excess oil. Then, your pan is ready to use.

For best results, re-season your pan after a few uses or after cleaning it 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.
- **ALWAYS** use caution when handling hot cookware, 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** the Glass Lid 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, which causes some protein-rich foods to cook more quickly.
- The CeramiTech™ coating does not require the use of butter or cooking oil. However, you can use oil or butter for seasoning.
- All cooking oils (e.g., corn, lard, butter, canola, peanut, sesame, coconut, avocado, grapeseed, sunflower, olive oil, and extra virgin olive oil) have different cooking temperatures. When using extra virgin olive oil, please consider using medium or medium-high heat for best results.



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 debris 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.



Tips



Proper Cooking Utensils

To prevent scratching the nonstick coating, we recommend using nonmetal utensils with your Copper Chef cookware. The CeramiTech with graphene is super strong, so you can use your metal utensils, but the cookware can still be scratched when used inappropriately. Do not cut and do not use knives on this cookware.

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.



Tips



Cooking Temperature in Oven

Your Copper Chef cookware can be used in the oven up to 450° F. The cookware can go from the burner to the oven and even to the table when placed on a heat-resistant trivet. Please note that the handle and the pan will become hot. Always use oven mitts or potholders to prevent burns.

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.





Lifetime/90-Day Money-Back Guarantee

We guarantee that the Copper Chef® cookware will not warp, rust, dent, or chip with normal consumer use for the lifetime of this product. For the purposes of this guarantee, the lifetime is five (5) years from the date of purchase. The Copper Chef® cookware is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

This guarantee does not cover changes in the appearance of the pan unless they have a significant impact on function. For this guarantee to apply, the Copper Chef® cookware must be used as directed in the instruction manual. You will not be eligible for a refund, repair, or replacement if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.

In the event that your pan does not perform properly during the first five (5) years of ownership, please contact Customer Service to arrange for replacement of your pan with a new Copper Chef® cookware, an equivalent pan, or a pro rata refund of your purchase price for the pan (minus processing & handling) based on the number of years owned divided by five (5) years. If purchased as part of a set, Empower Brands, LLC will either replace it or issue a refund in an amount equal to the purchase price of the individual pan reduced pro rata as discussed above. For purposes of this guarantee, all pans are considered to be of equal value. Empower Brands, LLC, in its sole discretion, will decide which method of honoring the guarantee will be selected. Please note that you, the purchaser, are responsible for providing proof of purchase and for returning the pan at your expense.

Return Policy

If for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order



number at www.customerstatus.com. You can call customer service at 973-287-5176 or email info@tvcustomerinfo.com for any additional questions.

Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) copy of proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

Copper Chef
Vivitech Solutions, INC
15392 Colbalt St.
Sylmar, CA 91342

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5176. Refund requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Empower Brands, LLC. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount.

Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Empower Brands, LLC. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.



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.
Email us at empowercustomerservice@spectrumbrands.com
or call us at **973-287-5176**.

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