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> Copper Chef XL 11" Casserole Pan Set Instruction Manual

Copper Chef B07884W15G

Copper Chef XL 11" Casserole Pan Set Instruction Manual

Model: B07884W15G

Brand: Copper Chef

1. INTRODUCTION

Thank you for purchasing the Copper Chef XL 11" Casserole Pan Set. This versatile 4-piece cookware set is designed to enhance your cooking experience, offering a non-stick surface and multi-functional capabilities for various culinary tasks, including boiling, baking, roasting, and steaming. Please read this manual thoroughly before first use to ensure proper operation, care, and longevity of your product.

This set includes an 11-inch casserole pan, a glass lid, a fry basket, and a steam/roasting rack, along with a glass press lid.

2. COMPONENTS INCLUDED

Your Copper Chef XL 11" Casserole Pan Set includes the following items:

- **11-inch Square Casserole Pan:** The main cooking vessel with a non-stick copper-colored ceramic coating.
- **Glass Lid:** A square glass lid with a stainless steel handle, designed to fit the casserole pan.
- **Fry Basket:** A stainless steel mesh basket with a handle, ideal for deep frying or blanching.
- **Steam/Roasting Rack:** A perforated stainless steel rack used for steaming vegetables or roasting meats.
- **Glass Press Lid:** A smaller square glass piece, potentially for pressing or as an additional cover.



Figure 1: The complete Copper Chef XL 11" Casserole Pan Set, including the pan, main glass lid, fry basket, steam/roasting rack, and a small glass press lid.



Figure 2: The 11-inch square casserole pan with its main glass lid.



Figure 3: The stainless steel fry basket.



Figure 4: The stainless steel steam/roasting rack.



Figure 5: The small square glass press lid.

3. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if desired.
2. **Inspect:** Check all parts for any signs of damage. Do not use if any components are damaged.
3. **Initial Cleaning:** Before first use, wash all parts (pan, lids, basket, rack) with warm, soapy water. Rinse thoroughly and dry completely. This removes any manufacturing residues.
4. **Seasoning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior non-stick surface of the pan with a small amount of cooking oil (e.g., vegetable, canola, or coconut oil). Heat the pan over low heat for 30 seconds, then remove from heat and wipe off excess oil with a paper towel. Repeat this process periodically.

4. OPERATING INSTRUCTIONS

General Cooking Guidelines:

- **Heat Settings:** The Copper Chef pan is designed for efficient heat distribution. Use low to medium heat for most cooking tasks. High heat should only be used for boiling liquids. Excessive high heat can damage the non-stick coating over time.
- **Utensils:** Always use non-metal utensils (e.g., wood, silicone, plastic) to protect the non-stick surface from scratches.
- **Oven Use:** The pan is oven safe. Refer to the specifications section for temperature limits.

- **Oil/Butter:** While the pan is non-stick, a small amount of oil or butter can enhance flavor and browning.

Using the Accessories:

- **Fry Basket:** Insert the fry basket into the pan for deep frying foods like french fries, chicken nuggets, or fish sticks. Ensure oil level is appropriate for safe frying.
- **Steam/Roasting Rack:** Place the rack inside the pan. For steaming, add a small amount of water below the rack, place food on the rack, and cover with the glass lid. For roasting, place food directly on the rack.



Figure 6: Example of meatballs simmering in the Copper Chef casserole pan.



Figure 7: Example of a hearty stew prepared in the Copper Chef casserole pan.

5. CARE AND MAINTENANCE

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Cleaning:** Hand washing is recommended for all components to preserve the non-stick coating and overall finish. Use warm, soapy water and a soft sponge or cloth. For stubborn food residues, soak the pan in warm water before cleaning.
- **Dishwasher Use:** While the product specifications indicate it is dishwasher safe, hand washing is strongly recommended to extend the life of the non-stick coating and prevent potential damage from harsh dishwasher detergents and high temperatures.
- **Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can scratch and damage the non-stick surface.
- **Storage:** Store the pan and accessories carefully to prevent scratching the non-stick surface. If stacking, place a soft cloth or paper towel between pans.

6. TROUBLESHOOTING

- **Food Sticking:**

Cause: Insufficient oil/butter, too high heat, or non-stick coating degradation over time.

Solution: Ensure you are using a small amount of oil or butter. Cook on low to medium heat. Re-season the pan if necessary (refer to Setup section). Ensure pan is clean and free of residue.

- **Discoloration:**

Cause: High heat exposure or certain food types.

Solution: This is often cosmetic and does not affect performance. Ensure you are not consistently using

excessively high heat.

- **Warping:**

Cause: Sudden temperature changes (e.g., placing a hot pan under cold water).

Solution: Always allow the pan to cool down naturally before washing. Warping can affect heat distribution.

7. SPECIFICATIONS

Brand	Copper Chef
Model	XL 11" Casserole Pan Set (ASIN: B07884W15G)
Material	Pan: Copper-colored Ceramic Non-Stick; Lid: Glass with Stainless Steel handle; Accessories: Stainless Steel
Color	Red (Copper)
Finish Type	Non-Stick
Capacity	7 Quarts
Product Dimensions (Package)	16.69 x 13.11 x 6.61 inches
Item Weight	8.55 pounds
Oven Safe	Yes
Dishwasher Safe	Yes (Hand wash recommended for longevity)
Manufacturer	Tristar Products Inc
UPC	752356823634

8. WARRANTY AND SUPPORT

This product is manufactured by Tristar Products Inc. For information regarding warranty coverage, product support, or to address any concerns not covered in this manual, please refer to the warranty card included with your purchase or contact the manufacturer directly.

Please retain your proof of purchase for any warranty claims.