

# COPPER X CHEF™

## WonderCooker



## Owner's Manual

Save These Instructions - For Household Use Only

*Warranty Information Inside*

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

# IMPORTANT SAFEGUARDS

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## Before You Begin

It is important that you read this entire manual, ensuring that you are completely familiar with using your Copper Chef cookware.

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- **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.
- **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 nonstick coating release.

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**SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.**

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# Parts & Accessories

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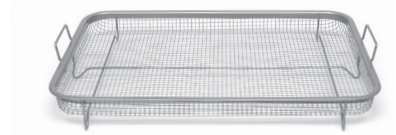
**SHALLOW PAN\***  
(underside)



**SHALLOW PAN\***



**GLASS LID  
WITH OIL INFUSER†**



**COPPER  
CRISPER BASKET†**



**CASSEROLE PAN\***



**FRY BASKETS†**

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*\*With Steel Induction Plate  
†Optional*

# Using the Accessories

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## Using the Fry Baskets



1. Squeeze the Fry Basket Handle to compress the posts together.
2. Position the Handle to fit under the support wire and through the Basket opening.
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.
5. The Fry Baskets should only be used with the Casserole Pan.  
**NOTE:** The Fry Baskets will be hot during and after the cooking process. Use oven mitts when handling the Fry Baskets.

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## Using the Crisper Basket



Place the Copper Crisper Basket inside the Casserole Pan/Shallow Pan.  
**NOTE:** The Copper Crisper Basket will be hot during and after the cooking process. Use oven mitts when handling the Copper Crisper Basket.

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## Using the Lid & Oil Infuser

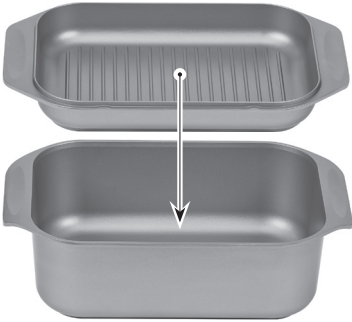


- Use Glass Lid as usual.
  - Use caution when filling and using Lid as Oil Infuser.
  - The Oil Infuser's maximum capacity is 2 oz. Do not overfill.
  - Pour only a few teaspoons of oil into the Oil Infuser at a time.
  - Do not use an oil mixture that will clog the drip hole.
  - Oil drips slowly onto food.
- NOTE:** The Lid will be hot during and after the cooking process. Always use oven mitts while lifting the Lid.

**WARNING:** Do not lift Lid while hot oil is on the Lid. Use a paper towel to absorb oil prior to lifting Lid.

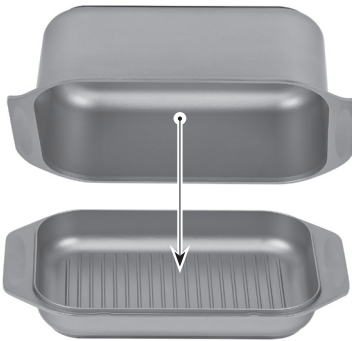
# Configurations

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## 1. Double Cooker

Place the Shallow Pan, with its steel induction plate facing downward, on top of the Casserole Pan to cook two dishes simultaneously in the Wonder Roaster's Double Cooker.



## 2. Shallow Roaster

Cover the Shallow Pan with the Casserole Pan to use the Wonder Cooker as a Shallow Roaster—great for cooking side dishes like vegetables and potatoes.



## 3. Grill Pan

The Shallow Pan can be used by itself as a Grill Pan—can be used as a grill pan for steak and grilled cheese.

# Configurations

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## 4. Roaster



The Casserole Pan can be used by itself as a Roaster—ideal for roasting ham, making gravy, or slow cooking on an induction cooktop.



## 5. Dutch Oven

Place the Shallow Roaster, with its steel induction plate facing upward, on top of the Casserole Pan to use the Wonder Cooker as a Dutch Oven—perfect for braising ribs and baking fresh loaves of bread.

# Recommendations

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## 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. This causes some protein-rich foods to cook more quickly.
- The CeramiTech 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, or (clarified) butter.
- Olive oil or oil sprays (including extra virgin olive oil) should not be used for searing or frying with high heat because olive oil has a lower smoke point than vegetable oils and can leave residue on your pan, but olive oil can be used to season your recipes.

## Proper Cooking Utensils

To prevent scratching the coating, we recommend using nonmetal utensils with your Copper Chef cookware. Do not cut food on the Copper Chef Wonder Cooker using sharp utensils, such as forks, knives, mashers, or whisks, that can scratch the cooking surface.

## Tips

### Removing Stubborn Residue

When food is burned on the Copper Chef Wonder Cooker, 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.



# Recommendations

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## 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.

## Deep Frying

- **Use oil with a high smoke point.** The smoke point is the temperature to which an oil can be heated before it begins to smoke and burn. Canola, sunflower, and vegetable oil are all good choices.
- **Never** fill the Wonder Cooker more than two-thirds full of oil (6 qts.) because the oil may bubble up when food is added and could spill over the edges of the Wonder Cooker.
- **Make sure you have a well-fitting lid, such as the Wonder Cooker's Glass Lid, close to hand** in case the oil catches fire. If the Glass Lid is not nearby, a large, flat baking sheet will work as a substitute.
- **Check the temperature of your oil.** If you have a food thermometer, heat the oil to 320° F/160° C for low, 350° F/175° C for moderate, and 375° F/190° C for high. Avoid heating the oil any higher than 375° F/190° C because it might catch fire. If you don't have a food thermometer, test the oil with a cube of bread. It should brown in 30–40 secs. when the oil is at a moderate heat level.
- **Never put wet or frozen food in the fryer.** Excess liquid will cause the oil to splutter, which can cause injuries. Dry particularly wet food with a kitchen towel before frying.
- **Never leave a pan of hot oil unattended.** Oil can overheat and catch fire in only a minute or two.
- **Remove food with a large slotted spoon or sturdy tongs** – something that allows the oil to drain as you lift the food out of the Fry Baskets.
- **To dispose of the oil safely, leave it in the Wonder Cooker to cool completely,** pour the oil into a jug, and then pour the oil back into its original bottle. Never pour the oil down the sink, which could lead to blocked pipes.
- **If the oil starts to smoke,** turn off the heat and leave the oil to cool.
- **If the oil catches fire,** turn off the heat and smother the flames with a lid, large baking tray, or fire blanket or use a fire extinguisher to put out the fire. **CAUTION:** Never spray the fire with water, which will cause the flames to spread.

# Care & Cleaning

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## 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 other 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 soil 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.

## 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.

# Manufacturer's 60-Day Limited Warranty

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 5 years from the date of the purchaser's receipt of the product, 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. Under this warranty or in any claim of breach of 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 Limited 5-Year Warranty Rights (In Use After Expiration of 60-Day Money-Back Guarantee):**

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, and the purchaser's name and mailing address to the following address:

Tristar Products, Inc.  
500 Returns Road  
Wallingford, CT 06495

# COPPERXCHEF™

## WonderCooker

We are very proud of the design and quality  
of our **Copper Chef™ Wonder Cooker.**

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This product has been manufactured to the highest standards.  
Should you have any problem, our friendly customer service staff  
is here to help you.  
**973-287-5131**



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