



## **Cookware**

**Broil · Bake · Sauté · Fry · Braise**



You are now the owner of *Copper Chef Titan Series* Cookware. *Copper Chef* can be used on gas, electric, gasstop, and induction cooking surfaces.

### 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 Titan Series* cookware is dishwasher safe, so you can put it in the dishwasher to rinse and clean before using for the first time.

### **WARNING**

Read all safeguards and instructions carefully and thoroughly before use. Failure to follow the safeguards provided below may result in personal injury, property damage, or damage to your *Copper Chef Titan Series* cookware.

## IMPORTANT SAFEGUARDS

- The fill level of oil should not exceed two thirds of the interior depth of the pan when deep frying food. Since the oil level rises with heat and when food is added to the pan, **ALWAYS ENSURE** that the oil level is below two thirds of the interior of the pan before adding food and heat.
- **NEVER** leave *Copper Chef Titan Series* cookware or any pan empty on a hot burner. This could ruin the pan and cause damage to your stove top.
- This product is not for use in a microwave or toaster oven.
- **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** touch *Copper Chef Titan Series* cookware with your bare hands when hot, especially when inside the oven. Use oven mitts.
- **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. If the product 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 guarantee becomes invalid, and Tristar will not be held liable for damages.
- **DO NOT** use outdoors.
- **DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick coating release.

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

## Recommendations

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### While Cooking on Stove Top

- We recommend low to medium heat settings for most cooking. The pan will distribute and retain heat effectively and evenly. This causes some protein-rich foods to cook more quickly.
- Certain oils (e.g., corn, lard, butter, canola, peanut, sesame, coconut, avocado, grapeseed, sunflower, olive oil, and extra virgin olive oil) or clarified butter can be used at higher cooking temperatures than other oils. When using extra virgin olive oil or clarified butter, please consider using medium or medium-high heat for best results.

### Proper Cooking Utensils

To extend the life of the pan, do not cut food on the *Copper Chef Titan Series* cookware using sharp utensils, such as forks, knives, mashers, or whisks, that can deteriorate the cooking surface.

### 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 Titan Series* cookware is quick and easy. After each use, wash thoroughly. 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. Dry immediately with a soft towel.
- Do not use steel wool or metal pads. They could leave coarse scratches. Soft-bristle brushes are recommended.

#### For California Residents



#### **WARNING:**

This product can expose you to Tetrafluoroethylene, which is known to the State of California to cause cancer. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## Care & Cleaning

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### Dishwasher Safe

Although the entire *Copper Chef Titan Series* 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 Titan Series* cookware.
2. Be sure to remove soil from other dishes and flatware. It can be abrasive to *Copper Chef Titan Series*'s nonstick coating.
3. We recommend using a non-lemon detergent.
4. Regular dishwasher cleaning will eventually scratch any surface.

### Removing Stubborn Residue

When food is burned on the *Copper Chef Titan Series* 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.

### Cleaning the Outside of the Pan

1. Fill a container that fits in the sink, such as a dish tub, with hot water and 2 tsp. liquid dish-washing soap. Stir to dissolve the soap.
2. Place the pan in the water. Scrub the outside of the pan with a sponge or dish brush.
3. Rinse the pan in hot water and dry immediately with a soft towel. If needed, use nonabrasive or mildly abrasive stainless steel cleaner according to the directions on the packaging.

## Tips

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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 Titan Series** 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.

### 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 secs. to 1 min., 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.

### Cooking Temperature in Oven

**Copper Chef Titan Series** pans are oven safe. The handle and pan will become hot. Always use oven mitts or potholders to prevent burns. Your **Copper Chef Titan Series** cookware can be used in the oven. It can go from the burner to the oven and even to the table when placed on a heat-resistant trivet.

### Storage

**Copper Chef Titan Series** cookware can be stacked using the flat tempered glass lids. To stack the cookware, turn the pan's lid over so that the lid's handle is inside the pan. Another pan can be stacked on top of the lid. For best results, stack smaller pans on top of larger pans.

## Lifetime/90-Day Money-Back Guarantee

We guarantee that the Copper Chef® Titan Series cookware will not warp, rust, dent or chip with normal consumer use for the lifetime of the product. The Copper Chef® Titan Series cookware is covered by a 90-day money-back guarantee. For the purposes of this guarantee, the lifetime is seven (7) years from the date of purchase. The Copper Chef Titan Series 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 Titan Series 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 seven (7) years of ownership, please contact Customer Service to arrange for replacement of your pan with a new Copper Chef Titan Series 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 seven (7) years. If purchased as part of a set, Tristar 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. Tristar, 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, return the product to the store or 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](http://www.customerstatus.com). You can call customer service at 973-287-5176 or email [info@tvcustomerinfo.com](mailto: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 Titan Pan  
Tristar Products  
500 Returns Road  
Wallingford, CT 06495

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 Tristar. 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 Tristar. 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.

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• TITAN SERIES •

We are very proud of the design and quality  
of our **Copper Chef Titan Series** cookware.

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This product has been manufactured to the highest standards.  
Should you have any questions, our friendly customer service staff  
is here to help you.

Visit us at [www.TristarCares.com](http://www.TristarCares.com), email us at  
[customerservice@tristarproductsinc.com](mailto:customerservice@tristarproductsinc.com),  
or call us at 973-287-5176.



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