

# COPPER X CHEF® Smart Cooker



## Owner's Manual

Save These Instructions – For Household Use Only

**MODELS:** MFC6-Y02, **CAPACITY:** 6.8 Qts. **POWER:** 1300W, 120V

**MODELS:** MFC4-Y03, **CAPACITY:** 4.5 Qts. **POWER:** 1200W, 120V

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Copper Chef Smart Cooker™** until you have read this manual thoroughly.

Visit [TristarCares.com](http://TristarCares.com) for tutorial videos, product details, and more.  
*Guarantee Information Inside*



# Smart Cooker

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## BEFORE YOU BEGIN

The **Copper Chef Smart Cooker** will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this Unit's operation and precautions.

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## CONGRATULATIONS

You are about to discover the latest innovation in perfectly prepared home-cooked meals.

For decades, our culinary design division has created some of the most useful and popular kitchen appliances for worldwide home use. The **Copper Chef Smart Cooker** is the latest in our line.

The **Copper Chef Smart Cooker** Combines Smart Multicooker Induction Heating technology and Copper Chef Ceramic Square Cookware into one countertop unit. This Unit offers 18 preset modes to enhance your cooking experience.

# Smart Cooker

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## How Does it Work?

The induction cooking process heats a cooking vessel through the use of magnetic induction instead of by thermal conduction from an open flame or an electrical heating element. Because inductive heating directly heats the vessel, rapid increases in temperature can be achieved and maintained.

When magnetic metal-based cookware is used, the magnetic field transfers to the bottom surface of the cookware, resulting in high heat sufficient for cooking.

The induction cooking method has heating performance comparable to that of a gas burner, but it is significantly more energy efficient.

In order for the process to work, a cooking vessel must be made of or contain a magnetic metal such as cast iron or some stainless steel.



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## Perfect Cooking Results

Maintaining specific cooking time and temperature is as important to a good recipe as the ingredients. With the **Copper Chef Smart Cooker**, you can set and adjust the temperature and time to suit your recipe.

No more constant adjusting of the flame height and no more guesswork. The **Copper Chef Smart Cooker** delivers perfect cooking results without the use of dangerous open flames, exposed electrical elements, excessive heat, or wasted energy.

Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
MFC6-Y02	AC 120V / 60Hz	1300W	6.8 Qts.	100° F–450° F	LED
Model Number	Supply Power	Rated Power	Capacity	Temperature	Display
MFC4-Y03	AC 120V / 60Hz	1200W	4.5 Qts.	100° F–450° F	LED

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# IMPORTANT SAFEGUARDS

## WARNING

*When using electrical appliances, always follow these basic safety precautions.*

- 1. Read all instructions carefully to prevent injuries.**
- This Unit is not intended for use by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the Unit. Do not leave unattended with children or pets. Keep the Unit and cord away from children. Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this Unit.  
**CAUTION:** People with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device.
- 3. ALWAYS PLACE UNIT ON A FLAT, HEAT-RESISTANT SURFACE.** Intended for counter top use only. **DO NOT** operate on unstable surface. **DO NOT** place Unit Base on or near a hot gas or electric burner or in a heated oven. **DO NOT** operate the Unit in an enclosed space or under low-hanging cabinets. Proper space and ventilation is needed to prevent property damage that may be caused by steam released during operation. **NEVER** operate the Unit near any flammable materials, such as dish towels, paper towels, curtains, or paper plates. **DO NOT** let the cord hang over the edge of the table or counter or touch hot surfaces.
- 4. USE CAUTION** when moving the Copper Chef Pan during or after a cooking cycle.
- Always handle hot pans with oven mitts while cooking. Place hot pans on heat-resistant surfaces when not seated in the Unit Base.
- 6. CAUTION HOT SURFACES:** This Unit generates heat and steam during use. To avoid injury, do not touch the hot surfaces during operation. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
- 7. DO NOT USE** this Unit for anything other than its intended use.
- 8. NEVER FILL THE PAN** to more than two thirds capacity. Many foods increase in volume or bubble vigorously while cooking and might boil over the top. Cooking with the lid will prevent splatter and possible injury if bubbles burst and touch exposed skin.
- The use of accessory attachments not recommended by Tristar may cause injuries.
- A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 11. NEVER** plug into an outlet located below the counter. The hanging cord may present a hazard.
- 12. NEVER** cover the steam release port on the Lid or the air vents on the back of the base of the Unit.
- 13. DO NOT** use this Unit outdoors.
- 14. DO NOT OPERATE** if the cord or plug are damaged. If the Unit begins to malfunction during use, immediately unplug the cord from the power.
- 15. DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE.** Contact Customer Service for assistance (see the back of the manual for contact information).
- 16. UNPLUG THE UNIT** from the outlet when not in use and before cleaning. Allow the Unit to cool before attaching or removing parts.
- Never immerse the Unit Base in water. If the Unit falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into liquid if the Unit is plugged in and immersed. Do not immerse or rinse cords or plugs in water or other liquids.
- To prevent risk of injury, replace only with authorized parts as recommended by Tristar.
- 19. NEVER** leave Copper Chef cookware or any pan empty over a hot burner. This could ruin the pan.
- 20. 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.
- 21. NEVER** leave your cookware unattended. This helps to avoid potential injury to children or the risk of fire.
- 22. ALWAYS** supervise children who are near cookware when in use, or injury may result.
- 23. DO NOT** handle hot Copper Chef cookware without hand protection, especially when using the Copper Chef Pan 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 used 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.
- 26. DO NOT** attempt to repair cookware if it is damaged.



# IMPORTANT SAFEGUARDS

- 27. This product is for home use only. It is **NOT INTENDED** for camping or commercial use.
- 28. **DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the non-stick coating performance.
- 29. This Unit is not intended for deep frying foods. Extreme caution must be used when moving the Smart Cooker when it contains hot liquids or hot oil.
- 30. Only use the provided vessel and approved parts to avoid damage to the Unit.
- 31. Do not put any food or liquid in the base of the Unit.
- 32. Do not place any metal objects inside (or on) the base of the Unit. Metal will activate the induction pads. Do not place your hands on the induction heating element when hot. It will retain heat and burn you.
- 33. Do not touch hot surfaces. Use the handles or knobs.
- 34. The fondue function is not intended to be used with oil.
- 35. Risk of electrical shock. Cook only in removable container. Only use the Base with the Copper Chef Pan.
- 36. Before using your new **Copper Chef Smart Cooker** on any countertop surface, **CHECK** with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the **Copper Chef Smart Cooker** for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the **Copper Chef Smart Cooker** before using it.

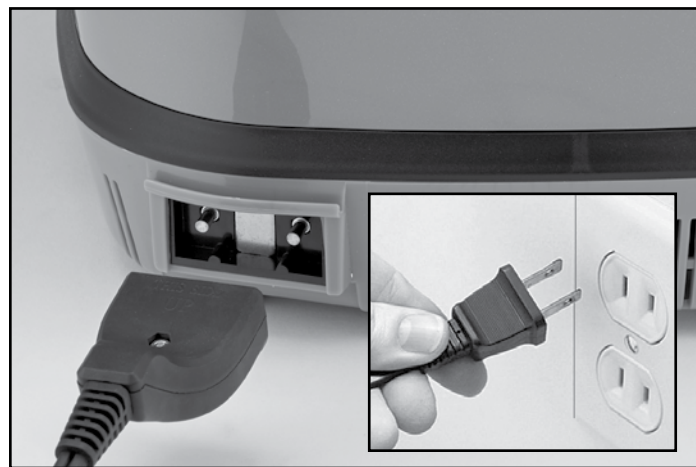
**⚠ WARNING:** For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

### ⚠ CAUTION: Attaching the Power Cord

- NOTE: The **Copper Chef Smart Cooker** is fitted with a Quick-Release Magnetic Power Cord.
- The Smart Cooker has been designed for use with a 2-prong, 120V dedicated electrical outlet only. Always attach electrical cord to the **Copper Chef Smart Cooker** before plugging the Unit into an outlet. Plug into a 2-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet may cause the circuit to overload.
- In the event of Unit malfunction, disconnect the Power Cord quickly from the Unit with a gentle tug where it is connected to the Unit.
- Never tug the plug forcefully from the wall outlet.
- **NEVER USE WITH AN EXTENSION CORD.** A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk from becoming entangled in or tripping over a longer cord.
- **DO NOT USE WITH ANY OTHER ELECTRICAL OUTLET** or modify the plug.
- A short power supply cord is provided to reduce risk of becoming entangled or presenting a tripping hazard.



This Unit has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# Features & Benefits

- Model MFC6-Y02 includes 11" Cerami-Tech Copper Chef Pan with matching Tempered Glass Lid.
- Model MFC4-Y03 includes 9.5" Cerami-Tech Copper Chef Pan with matching Tempered Glass Lid.
- The Copper Chef Pan can be used with the Smart Cooker, on the stove top, or in the oven.
- 18 cooking modes (16 preset modes and 2 manual modes) let you control the cooking time and temperature.
- Keep Warm function keeps food warm after the cooking time has expired.



18 cooking modes (16 preset modes and 2 manual modes) let you control the cooking time and temperature



The Copper Chef Pan can be used with the Smart Cooker, on the stove top, or in the oven.



Keep Warm function keeps food warm after the cooking time has expired



Includes matching Copper Chef Tempered Glass Lid

# Parts & Accessories

## FRONT



Your **Copper Chef Smart Cooker** has been shipped with the parts and accessories shown below.

Check everything carefully before use. If any part appears damaged, do not use this product and contact Customer Service using the number located in the back of this manual.



Includes matching Copper Chef Tempered Glass Lid



Copper Chef Pan (9.5" or 11" depending on model)



Magnetic Quick-Release Power Cord



Smart Cooker Unit Base



Spillover Collection Tray



**NOTE:** Slide out the Collection Tray after each use to check for residue. Clean as needed.

# Using The Digital Control Panel



**TO START:** Attach the Magnetic Power Cord to the back of the Unit as shown on pg. 6. Plug the Power Cord into the wall outlet. The Digital LED Display will illuminate and the fan will turn on briefly and a series of dashes will display.

- Selecting a Preset Cooking Mode:** 16 preset cooking modes are available: Sauté, Sear, Slow Cook, Sous Vide, Fry, Simmer, Bake, Steam, Braise, Popcorn, Yogurt, Rice, Pasta, Eggs, Fondue, and Sauce.
- To select a cooking mode, rotate the Program Dial to the right or left. The selected mode will illuminate the Digital LED Display. Press the Program Dial once and the cooking process will begin and the preset time and temperature will be displayed.
- Adjustable Preset Functions:** The cooking time and temperature may be adjusted for some cooking modes. Press the Time or Temp Button and rotate the Program Dial to the desired setting. The time and temperature may be changed at any time during the cooking process.
- Pressing the Cancel Button** will stop any cooking process immediately.
- The Manual Preset** allows you to bypass the preset modes and set your own cooking time and temperature. Press the Manual Button (B), press the Time Button (2), rotate the Program Dial to the desired time, press the Temp Button (2), and rotate the Program Dial to the desired temperature. Press the Program Dial once to begin the cooking process.
- Keep Warm Function:** Most presets will keep your food warm until you are ready to serve it. You may adjust the time for keeping food warm by selecting the Keep Warm Button (D) and turning the Program Dial to select the desired time.
- Delay Timer:** Many Presets have a Delay Timer feature (C) that will cook your meal at a later time.
- Actual Temp:** When a cooking mode is selected, the Unit takes time to reach the predetermined cooking temperature. You may select this button at any time to check the Unit's current temperature.

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



# General Operating Instructions

## Before using the Copper Chef Smart Cooker for the first time

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, labels, stickers, and clear or blue protective film.
3. Wash the Pan and Glass Lid with warm soapy water.

**NOTE:** Only the Pan and Lid are dishwasher safe. Never wash or submerge the Unit Base in water or dishwasher.

4. Wipe the inside and outside of the Unit Base with a clean, moist cloth.
5. Before cooking food, preheat the **Copper Chef Smart Cooker** for a few minutes to allow the Unit to burn off the manufacturer's protective coating of oil. Wipe the Unit with warm, soapy water and a dishcloth after the burn-in cycle.

## Preparing for Use

1. Place the Unit on a stable, level, horizontal, and heat-resistant surface.
2. Select or set the cooking mode for your recipe.

## A Versatile Appliance

The **Copper Chef Smart Cooker** is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results

Please refer to this information for proper time/temperature settings and proper food quantities.

## Recommendations & Tips

**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.

**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 cookware using sharp utensils, such as forks, knives, mashers, or whisks, that can scratch the cooking surface.

**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 1 tbsp. 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.

# General Operating Instructions

## Getting Started

**NOTE:** The Copper Chef Pan must be inserted into the Unit Base to start a cooking cycle.

- Select and prepare recipe for cooking.
- Place all ingredients in the Pan.
- Place the Pan in the Base as shown.
- Add Lid if necessary.
- Attach the Magnetic Power Cord to the Unit Base and plug into 2-prong outlet as shown on p. 6.

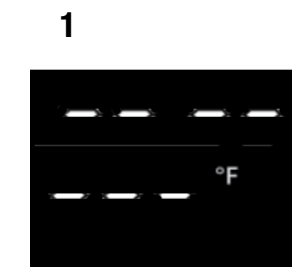


## Step By Step

1. Once the Unit is plugged in, it will beep once. A series of dashes will appear in place of the Time and Temperature.
2. Rotate the Program Dial left or right and select the desired Preset Mode. The preset Time and Temperature will be displayed. To begin the cooking process, push the Program Dial once.

3. Depending upon the cooking mode, the time count down will not begin until predetermined cooking temperature is reached.

4. When the cooking time has elapsed, Unit will switch to Keep Warm for most cooking modes.



## Customizing the Cooking Process

As you become more familiar with the Unit, you might want to tweak the settings to suit your individual taste. Adjusting the cooking time and temperature and setting up the cooker for Time Delay cooking and Manual Presets are all possible with the **Copper Chef Smart Cooker**. See Pg. 15 for detailed instructions.

# Cooking Mode Presets Explained

**NOTE:** See Cooking Charts & Tips (p. 13–15) for more information.

**SAUTE** – Heats the pan for use as a fry pan.

**SEAR** – Used for browning foods. Heats the Pan to the highest temperature (450° F/232° C) for use as a fry pan.

**SLOW COOK** – Cooks food at a low temperature for a long time.

**SOUS VIDE** – Temperature-controlled water cooking.

**FRY** – Fry food with oil. Never fill the Pan more than one (1) inch of oil. Set the timer for the desired doneness.

**SIMMER** – Cooks food gently at a low temperature below boiling.

**BAKE** – Used for baking.

**STEAM** – Used for steaming foods. A small amount of water will come to a boil to create steam. Best used with a steaming rack or fry basket with the Glass Lid covering the Pan.

**BRAISE** – Used to cook meat, fish, or vegetables by sautéing in oil and then simmering slowly in very little liquid.

**POPCORN** – Popcorn popper. Add a small amount of oil and butter. Add popcorn and press the preset button. Adjust the time and temperature according to the amount of kernels being popped. Use with the Glass Lid covering the Pan.

**YOGURT** – Dual temperature program for yogurt making.

**RICE** – The rice cooker will cook rice and the Smart Cooker will switch to Keep Warm mode when the cycle is complete. The timer will not count down when using the Rice program because the cooking time will vary depending on the quantity of rice being cooked.

**PASTA** – Used for boiling water. Best used with the Glass Lid. The timer should be set to the desired cooking time once the pasta starts to cook.

**EGGS** – Controlled time egg cooking.

**FONDUE** – Cook and keeps food warm at a low temperature (180° F/82° C).

**SAUCE** – Cooks food at a low temperature for a long time. Used for sauces for slow liquid cooking.

**KEEP WARM** – Keeps food warm at a low temperature (160° F/71° C).

**MANUAL** – Preset 450° F/232° C. Features adjustable time and temperature settings.

# Cooking Charts & Tips

## Preset Mode Chart

The times and temperatures on this chart show the basic default settings for the Unit. As you become familiar with the **Copper Chef Smart Cooker**, you will be able to make minor adjustments to suit your taste.

**Note:** The Slow Cook, Sous Vide, Yogurt, Manual, and Sauce presets often require manual time and temperature settings.

MODE	TEMPERATURE	TIME
Sauté	350°F/176°C	20 mins.
Sear	450°F/232°C	20 mins.
Slow Cook	190°F/88°C	4 hrs.
Sous Vide	140°F/60°C	60 mins.
Fry	375°F/190°C	45 mins.
Simmer	180°F/82°C	60 mins.
Bake	240°F/115°C	15 mins.
Steam	212°F/100°C	10 mins.
Braise	215°F/102°C	2 hrs.
Popcorn	400°F/204°C	6 mins.
Yogurt	180°F/82°C	4 hrs.
Rice	212°F/100°C	
Pasta	212°F/100°C	20 mins.
Eggs	212°F/100°C	20 mins.
Fondue	180°F/82°C	25 mins.
Sauce	170°F/76°C	20 mins.

## Internal Temperature Meat Chart

This chart should be used along with a meat thermometer to check the internal temperature of cooked meats. Be sure to review the USDA's food safety standards.

FOOD	TYPE	INTERNAL TEMP.
Beef & Veal	Ground	145° F (63° C)
	Steaks, roasts: medium	145° F (63° C)
	Steaks, roasts: rare	125° F (52° C)
Chicken & Turkey	Breasts	165° F (74° C)
	Ground, stuffed	165° F (74° C)
	Whole, legs, thighs, wings	165° F (74° C)
Fish & Shellfish	Any type	145° F (63° C)
Lamb	Ground	160° F (71° C)
	Steaks, roasts: medium	140° F (60° C)
	Steaks, roasts: rare	130° F (54° C)
Pork	Chops, ground, ribs, roasts	160° F (71° C)
	Fully cooked ham	140° F (60° C)

## Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- Flipping or turning larger foods halfway through the cooking process ensures that all the pieces are evenly cooked.

# Cooking Charts & Tips

## Sous Vide

### What is Sous Vide?

In the Sous Vide method of cooking, food is sealed inside a plastic bag immersed in water and cooked at a lower temperature. Sous Vide allows for greater control and evenly cooked results.

The Sous Vide method holds food at the perfect level of doneness for much longer than regular cooking methods would allow.

### What are the basic steps?

The food must be in a sealed plastic bag or vacuum-sealed bag. Submerge pouches into the water bath after the liquid has reached your desired temperature.

Cook for at least the minimum amount of time called for in your recipe.

Remove each pouch carefully from the water bath. Note: Meat, poultry, or fish can be seared in a hot pan to create a crisp surface immediately before serving.

### The Sous Vide Cooking Cycle

Place the Copper Chef Pan into the Smart Cooker. Fill the Pan with water. Turn the Program Dial to Sous Vide.

Adjust the cooking time and temperature and then press the Program Dial to confirm.

Cover with the Glass Lid.

The timer will begin once the water reaches the desired temperature, and the Unit will beep. Now, you can add your sealed bags. The Unit will beep once the timer is done.

**CAUTION:** Remove hot cooking bags with plastic tongs to prevent piercing and burns from hot water. Use oven mitts.

FOOD	TEMP.	TIME	COOKS TIP
<b>Filet or Steak</b>			
Rare	125°F/52°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium Rare	135°F/57°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium	140°F/60°C	1 hr. 15 mins.	Sear with butter in hot skillet
Medium Well	150°F/65°C	1 hr. 15 mins.	Sear with butter in hot skillet
Well Done	160°F/71°C	1 hr. 15 mins.	Sear with butter in hot skillet
Rib Roast Med.	140°F/60°C	6–14 hrs.	Sear all over, slice thin
<b>Pork</b>			
Roast	155°F/68°C	3 hrs.	Sear in skillet with butter & herbs
Chops (Medium)	145°F/63°C	1 hr.	Sear in skillet with butter & herbs
Chops (Well Done)	160°F/71°C	1 hr.	Sear in skillet with butter & herbs
<b>Poultry</b>			
Chicken Breast	150°F/65°C	1 hr.	Sear in skillet with butter & herbs
Dark Meat	165°F/74°C	1 hr.	Sear in skillet with butter & herbs
<b>Fish</b>			
Filet or Steak	125°F/52°C	45 mins.	Sear in skillet with butter & herbs
<b>Eggs</b>			
Poached	150°F/65°C	1 hr.	Serve on toast or muffin
<b>Vegetables</b>			
Green	180°F/82°C	5–20 mins.	Toss with olive oil, salt & nuts
Root	180°F/82°C	1.5–3 hrs.	Slice/toss with butter & herbs

# Cooking Charts & Tips

## Yogurt

- Place the Copper Chef Pan into the **Copper Chef Smart Cooker**.
- Fill the Pan with milk
- Turn the Dial to Yogurt
- Push the Dial to confirm
- Cover with the Glass Lid

- The Unit will heat the milk to 180° F/82° C. Then, the Unit will beep and stop heating to let the milk cool to 110° F/43° C.
- Once the milk cools to 110° F/43° C, the Unit will beep several times.
- Add your culture and cover with the Glass Lid. Press the Program Dial to confirm. The Unit will maintain this temperature for the desired time.
- The Unit will beep once the timer is done.

## Eggs

- Place the Copper Chef Pan into the **Copper Chef Smart Cooker**.
- Add the desired amount of water.
- Add the eggs.
- Turn the Dial to Egg.
- Push the Dial to confirm.
- Cover with the Glass Lid.

### Boiled Eggs In Shell

#### Soft:

Cook 6 mins. Drain, cool in ice water, and peel.

#### Medium:

Cook 9 mins. Drain, cool in ice water, and peel.

#### Hard:

Cook 15–18 mins. Drain, cool in ice water, and peel.

## Rice

- Place the Copper Chef Pan into the **Copper Chef Smart Cooker**.
- Add the water, rice, salt, and oil.
- Turn Dial to Rice.
- Push the Dial to confirm. Cover with the Glass Lid.
- The display will state 212° F/100° C and the rotating circle will spin during the cooking cycle.

### Ratio for long-grain white rice

Combine 1 ½ cups of liquid with 1 cup of rice; this will yield about 2 cups rice or enough for 4 (½-cup) servings.

### Ratio for brown rice

Combine 2 cups of liquid with 1 cup of brown rice; this will yield about 2 cups rice or enough for 4 (½-cup) servings.

## Popcorn

- Use 1 cup popcorn kernels plus 2 tbsp. canola oil.
- Toss the popcorn kernels with the oil in a bowl.
- Place the Copper Chef Pan into the **Copper Chef Smart Cooker**.

- Turn the Dial to Popcorn.
- Push the Dial to confirm.
- Let the pan heat up.
- Add the kernel mixture to the pan.
- Cover with the Glass Lid.



# Frequently Asked Questions

## 1. Can I use any type of pan to cook in my Copper Chef Smart Cooker?

No, use only the original Copper Chef Deep Square pan with induction base!

## 2. Does induction cooking require special techniques?

You will need to familiarize yourself with the settings used for different purposes. A common problem for new users is that in the beginning they may overcook food as they don't realize how much heat is generated so quickly. If you are new to induction cooking, we recommend practicing by boiling a pot of water. Repeat this several times with different levels of water on different heat settings. You will soon get a good feel for how quickly the pot heats up. This absolutely can change the way you cook – if you are busy and you need to attend to another task, you should set the Unit to OFF until you return. When you return, the Pan heats up instantly.

## 3. Does the Unit get hot?

The Smart Cooker itself barely gets warm, except directly beneath the cooking vessel. As soon as the cooking vessel is removed from the Smart Cooker the element turns off and automatically cools down. However, the surface just beneath the pot takes a bit more time to cool... avoid touching it.

## DISPLAY ERROR INDICATOR

DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING UNIT. Contact customer service for further information.

**NOTE:** E6 error may be caused by too little liquid in hot pan. The Unit will display E6. Shut off Unit, turn on Unit, add more liquid or turn down heat setting.

Display Shown	Cause of Error
E1	Input voltage too low
E2	Input voltage too high
E3	Circuit board failure (NTC for IGBT short circuit or open)
E4	Temperature sensor opened
E5	Temperature sensor short circuit
E6	Overheat

# Cleaning & Storage

## Easy Maintenance

- When cleaning the Copper Chef Pan, allow the Pan to cool completely before washing. Never immerse hot cookware in water as this will cause irreparable warping.
- Cleaning your Copper Chef Pan is quick and easy. After each use, wash it in hot water with mild soap or dish detergent. Rinse thoroughly and wipe dry immediately with a soft dish 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.
- Hand wash the Unit Base. DO NOT submerge the base in water. To hand wash, wipe the inside and outside of the Unit Base with a clean, moist cloth.
- Make sure that the device is properly cleaned before storing it in a dry place.

## 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.

**Note:** Unplug the Magnetic Power Cord prior to cleaning the **Copper Chef Smart Cooker**. Do not use any caustic cleaning agents or abrasive scrubbing pads on the Unit.

- To protect yourself from electric shock, NEVER immerse the device, or the Power Cord in water or other liquids.
- DO NOT use any petroleum products, which will damage the outer Unit housing and the Control Panel.
- DO NOT use/store any flammable, acid, or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration (fire) when the device is turned on.
- DO NOT stack heavy objects on top of the Unit. Excessive weight could possibly damage the Unit.

## Ceramic Coating 5-Year Guarantee

We guarantee that the Copper Chef® nonstick ceramic coating will not peel, chip, or blister with normal consumer use for 5 years. In addition, a 60-Day Money-Back Guarantee applies to all of our products, and if fewer than 60 days have passed since you received the product, you may be eligible for a full refund of your purchase price. You may review our 60-Day Money-Back Guarantee by visiting [buysmartcooker.com](http://buysmartcooker.com).

If more than 60 days have passed since you received the product and the ceramic coating peels, chips, or blisters, you may return the product to us for replacement. Please call customer service at 1-973-287-5111 or send an email to [info@copperchef.com](mailto:info@copperchef.com) and request a return merchandise authorization number. 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, (6) proof of purchase or order number, (7) and a check or money order for \$19.99 per unit, and (8) specify on the note whether you are requesting a refund or replacement. Write the return merchandise authorization number on the outside of the package.

Send the product to the following address:

Copper Chef Smart Cooker  
Tristar Products Inc.  
500 Returns Road  
Wallingford, CT 06495.

You are responsible for the cost of returning the product. If we cannot replace the product, we may refund your purchase price. If we refund the purchase price, we will refund you the check or money order amount submitted with your return. You will not be eligible for a return, repair, or replacement if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification. We do not make any warranties, express or implied, about the product. However, you do have the benefit of this 5-Year guarantee.

COPPER  CHEF®  
**Smart Cooker**

# COPPER CHEF® Smart Cooker

We are very proud of the design and quality of our  
***Copper Chef® Smart Cooker.***

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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 **973-287-5111**



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