

A WARNING

- iry to children or the risk of fire. Jokware that is in use, or injury may result. e oven without using oven mitts because the pan and handles will be very hot. Issware for cooking, the lid could break due to sudden temperature changes or

- shatter. r becomes badly scratched. netal utensils as the lid may b

ng Red Coppe



First Time Use

- Place pan in a oven that is preheated to 300 °F for 20 minutes.
- Carefully remove the pan from the over Let the pan cool down completely.

During Cooking

- Red Copper's non-stick surface does not requal taste may want to add a small amount of oil/b Do not use extra virgin olive oil or aerosol coxivil leave a thin carbonized layer on the non-We recommend that you use this pan on low non-stick coating distributes the heat more efforts.
- Safe Cooking Utensils

- To prevent ruining the surface of this pan we recommend using non-metal utensils. Do not out, slice, or chop anything inside the pan. The use of sharp or metal utensils can scratch the cooking surface, causing the pan not to perform correctly.

Simple Maintenance - Always allow your pan to cool down completely before cleaning. Never fully submerge a cold water because this can cause irreversible damage. - We recommend hand washing this product with warm soapy water. You can also put the dishwasher. - Never use steel wool or metal cleaning pads on this product, it can scratch the surface. - If burned or stuck-on food still remains after washing, you may need to soak the pan ov loosen the residue.

- Red Copper Recom
- Cooking Over A Gas Stove

When cooking over a gas burner do not use excessive heat and make sure that the flan of the pan. Too high of a flame that touches the sides of the pan can discolor the finish.

Getting Rid of Stains Caused by a Gas Burner

- If you notice some staining occurring on the bottom of the pan try using s
only. Make sure to follow the oven cleaners' manufacturers instructions.

We recommend you store your Red Copper Square by hanging it by the han If you are going to store your pan in a cabinet, please be careful when stackiedges of other pans could scratch and ruin the finish.

With your Red Copper Square you can the prepare meals in 8 different ways! Not ctop, you can cook meals in the oven. Oven temperature should not exceed 500 °F.

Red Copper™ LIFETIME REPLACEMENT GUARANTEE

aser's entire lifetime, Red Copper Square won't have defects. If the Red Copper Square is found defective during this

ocessing fee as follow Individual Piece send the product, yo - Red Copper Warra ur shipping addres inty, 79 Two Bridge is and phone number, the na es Road, Fairfield, NJ 07004.

LIMITATION OF LIABILITY