Do not use the Copper Chef Removable Electric Deep Skillet™ until you have read this manual thoroughly.

Save These Instructions - For Household Use Only
Before you Begin
It is very important that you read this entire manual, making certain that you are totally familiar with this appliance’s operation and precautions.

Copper Chef Removable Electric Deep Skillet
Your new Copper Chef Removable Electric Deep Skillet will become your favorite mealtime appliance. It will help you prepare all your family favorites in a cooking environment that maintains the perfect temperature for best results.

The Copper Chef Removable Electric Deep Skillet will steam, sauté, and fry meats, fish, seafood, vegetables, and casseroles without the need for oils or butter thanks to the exclusive Cerami-Tech non-stick cooking surface. Nothing sticks, so clean-up’s a breeze.

The secret to this appliance’s performance is the removable 12” Skillet Pan and the detachable Temperature Control Thermostat that maintains a precise temperature ranging from 120° F to 425° F. The lower setting is perfect for keeping your food warm in a buffet setting.

The Copper Chef Skillet Pan is removable, and can be used in the oven along with the Glass Lid.
# Table of Contents

- **IMPORTANT SAFEGUARDS** / 4

- **Parts & Accessories** / 6

- **Using the Copper Chef Electric Skillet** / 7

- **Cooking Charts** / 8

- **Settings** / 9

- **Care & Maintenance** / 10

- **Troubleshooting** / 11

- **60-Day Guarantee** / 11
IMPORTANT SAFEGUARDS

When using the appliance, basic safety precautions should always be followed, including:

- **READ AND FOLLOW** all instructions carefully.
- **MAKE SURE** the appliance is plugged into a wall socket.
- This appliance is **NOT INTENDED** for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED** for use by children.
- **DO NOT** use this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- If the power cord is **DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- **AVOID** electric shock: Never immerse the Unit, the Temperature Control Thermostat, cord, or plug in water or other liquids.
- **KEEP** the appliance and its power cord out of the reach of children when it is in operation or in the cooling down process.
- **KEEP** the power cord away from hot surfaces. **DO NOT** plug in the power cord or operate the Unit controls with wet hands.
- **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- **NEVER** use this appliance with an extension cord of any kind. 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.
- The use of accessory attachments **NOT RECOMMENDED** by the appliance manufacturer may cause injuries.
- **NEVER** attempt home repair. Consult, with an authorized service technician for examination, repair, or electrical or mechanical adjustment.
- **DO NOT** operate the appliance on or near combustible materials such as tablecloths and curtains.
- **ALWAYS** use extreme caution when moving this appliance if it contains, hot oil or any other hot liquid.
- **DO NOT** use this appliance for any purpose other than described in this manual.
- **NEVER** leave the appliance unattended.
- **ALWAYS** attach the Temperature Control Thermostat to the appliance first, and then plug into the wall outlet. To disconnect, switch off, remove the plug from the wall outlet, and remove the Temperature Control Thermostat from the appliance.
- The Unit’s outer surfaces may **BECOME HOT** during use.
IMPORTANT SAFEGUARDS

Use handles or knobs on the Unit and wear oven mitts when handling hot components or touching hot surfaces.

- **USE** silicone or plastic tongs when removing or handling hot food.
- **ALLOW** time for the Unit to cool before cleaning or storing.

**Caution**

- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- This appliance is not intended for deep frying foods.
- If the **Copper Chef Electric Skillet** 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 warranty becomes invalid and the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 mins before handling, cleaning, or storing.
- 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.

**Electric Power**

If the electrical circuit is overloaded with other appliances, the Unit may not operate properly. It should be operated on a dedicated electrical circuit.

**Electromagnetic Fields**

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.
Parts & Accessories

1. Glass Lid with Stainless Steel Handle
2. Steam Release Vent
3. Copper Chef Removable 12” Skillet Pan
4. Stainless Steel Handles
5. Electric Base
6. Temperature Control Thermostat
7. Temperature Control Dial
8. On/Off Arrow Indicator

**Important:** Please make sure that your **Copper Chef Removable Electric Deep Skillet** has been shipped as per your order. Check everything carefully before use. If any part is missing or damaged, do not use this product and contact Customer Service (see the back of this manual for contact information).

**Warning**

Never immerse the Electric Base, the Temperature Control Thermostat, cord or plug in water or other liquids. Water will short out the electrical components and cause possibly severe electrical shock.

**Important:** Do not use metal utensils with your **Copper Chef Removable Electric Skillet**. They may damage the non-stick coating. Use non-stick friendly utensils suitable for use on hot surfaces.
Using the Copper Chef Electric Skillet

Before First Use: Wash and rinse the Glass Lid and cooking surface with warm water and a mild, soapy detergent. Never use abrasive cleaners or metal scrubbers on this Unit. Never immerse Electric Base, the Temperature Control Thermostat, cord, or plug in water or other liquids.

NOTE: Glass Lid and Skillet Pan are dishwasher safe.

Important: This appliance 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.

1. Insert the Temperature Control Thermostat with the Temperature Control Dial facing up, into the accessory jack located on the side of the Unit below the handle. Push in all the way to ensure that the Temperature Control Dial is making full contact.

2. Plug the AC cord into electric outlet.

3. Place the Skillet Pan on the Electric Base.

4. Set the cooking temperature by aligning the Temperature Control Dial with the On/Off Arrow Indicator on the Temperature Control Thermostat (page 5, #6). The arrow will light when the temperature is selected (page 5, #8). The light will go on and off during the cooking process when the set temperature is reached.

5. Place your ingredients in the Skillet Pan. The oversized cooking surface will hold enough ingredients for a family-sized one-pot meal. Make sure the Unit is on a stable, level, heat resistant surface located near a dedicated electrical outlet.

6. Add the Glass Lid to seal in flavor and juices if desired. Monitor the cooking process according to the cooking time of your recipe. Do not leave the Unit unattended while cooking.

7. When cooking is complete, you can turn the Temperature Control Dial to 0, cutting off all heat, or you may keep the dial set on the warm setting between 120° F - 200° F to keep the food warm.

8. The Skillet Pan’s handles may become hot. Always use protective oven mitts.
## Cooking Charts

<table>
<thead>
<tr>
<th>FOOD</th>
<th>TEMP.</th>
<th>TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger (½-in. thick) – Rare</td>
<td>375° F/190° C</td>
<td>4 - 8 mins.</td>
</tr>
<tr>
<td>Hamburger (½-in. thick) – Well Done</td>
<td>375° F/190° C</td>
<td>9 - 12 mins.</td>
</tr>
<tr>
<td>Bacon</td>
<td>350° F/175° C</td>
<td>5 - 8 mins.</td>
</tr>
<tr>
<td>Pancakes</td>
<td>375° F/190° C</td>
<td>1 - 3 mins.</td>
</tr>
<tr>
<td>Fried Eggs</td>
<td>300° F/150° C</td>
<td>3 - 5 mins.</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>325° F/162° C</td>
<td>2 - 3 mins.</td>
</tr>
<tr>
<td>Home Fried Potatoes</td>
<td>350° F/175° C</td>
<td>10 - 12 mins.</td>
</tr>
<tr>
<td>Sausage Links/Patties</td>
<td>340° F/170° C</td>
<td>12 - 15 mins.</td>
</tr>
<tr>
<td>Fish/Seafood</td>
<td>375° F/190° C</td>
<td>5 - 8 mins.</td>
</tr>
<tr>
<td>Pork Chops (Breaded)</td>
<td>375° F/190° C</td>
<td>10 - 15 mins.</td>
</tr>
<tr>
<td>Pork Chops (Browned)</td>
<td>225° F/110° C</td>
<td>30 - 40 mins.</td>
</tr>
<tr>
<td>French Toast</td>
<td>325° F/162° C</td>
<td>4 - 6 mins.</td>
</tr>
<tr>
<td>Thin Steak (Philly Style)</td>
<td>400° F/205° C</td>
<td>2 - 4 mins.</td>
</tr>
<tr>
<td>Crispy Chicken</td>
<td>400° F/200° C</td>
<td>12 - 18 mins.</td>
</tr>
</tbody>
</table>

**NOTE:** The temperatures and times shown below are estimated guidelines. You may adjust them to suit your individual taste as you become more familiar with the Unit.
## Settings

<table>
<thead>
<tr>
<th>FOOD</th>
<th>TYPE</th>
<th>INTERNAL TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef &amp; Veal</td>
<td>Ground</td>
<td>160° F</td>
</tr>
<tr>
<td></td>
<td>Steaks, roasts – medium</td>
<td>160° F</td>
</tr>
<tr>
<td></td>
<td>Steaks, roasts – rare</td>
<td>145° F</td>
</tr>
<tr>
<td>Chicken &amp; Turkey</td>
<td>Breasts</td>
<td>165° F</td>
</tr>
<tr>
<td></td>
<td>Ground, stuffed</td>
<td>165° F</td>
</tr>
<tr>
<td></td>
<td>Whole bird, legs, thighs, wings</td>
<td>165° F</td>
</tr>
<tr>
<td>Fish &amp; Shellfish</td>
<td>Any type</td>
<td>145° F</td>
</tr>
<tr>
<td></td>
<td>Ground</td>
<td>160° F</td>
</tr>
<tr>
<td>Lamb</td>
<td>Steaks, roasts - medium</td>
<td>160° F</td>
</tr>
<tr>
<td></td>
<td>Steaks, roasts - rare</td>
<td>145° F</td>
</tr>
<tr>
<td>Pork</td>
<td>Chops, ground, ribs, roasts</td>
<td>160° F</td>
</tr>
<tr>
<td></td>
<td>Fully cooked ham</td>
<td>140° F</td>
</tr>
</tbody>
</table>

The chart above should be used to check internal temperature for cooked meats. USDA Food Safety Standards.
Care & Maintenance

Before Cleaning

- Allow the Unit to cool thoroughly before handling (up to 30 mins).
- With Temperature Control Dial set to 0, remove the plug from the wall outlet.
- Grasp the Temperature Control Thermostat and remove it from the Unit.
- NEVER immerse the Unit, the Temperature Control Thermostat, the cord or plug in water or other liquids.

- Carefully wipe the Temperature Control Thermostat with a damp cloth to remove any food residue or grease, especially from the metal probe.
- The Glass Lid and Skillet Pan may be placed in dishwasher or cleaned in the sink with warm water and a mild detergent. Never use abrasive cleaners or scrubbers on non-stick surfaces.
- The Electric Skillet Base cannot be placed in the dishwasher. Hand wash only without submerging.
- When using the dishwasher, place the Glass Lid on the top shelf and never upside down.
- When cleaning is completed, dry the Electric Skillet Base thoroughly, giving special care to the housing that contains the electrical pins.
- *Store the Unit in a cool, dry place. Place the Temperature Control Thermostat in the Skillet Pan and cover with the Glass Lid.

Caution

Failure to follow these instructions could cause damage, which may result in personal injury or property damage.

Unit Specifications

<table>
<thead>
<tr>
<th>COATING</th>
<th>RATED POWER</th>
<th>TEMPERATURE</th>
<th>VOLUME</th>
<th>SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cerami-Tech™ Non-Stick Coating</td>
<td>1200 watts</td>
<td>120° F–425° F</td>
<td>6.3 quarts</td>
<td>12” x 12”</td>
</tr>
</tbody>
</table>
Troubleshooting

If your Unit is not working properly:

- Make sure the plug is inserted into an electrical socket.
- Make sure the Temperature Control Thermostat is properly connected to the Electric Skillet Base.
- Make sure you have set the temperature to a setting higher than 120° F.
- The Unit may not be able to draw enough operating power from the outlet. Try switching outlets to one with no other appliances attached.
- If food is undercooked or overcooked, change the temperature and cooking time accordingly.

60-Day Money-Back Guarantee

If you decide that you don’t love this product, your order is covered by our 60-Day Money-Back Guarantee. You have 60 days from the day you receive your product to request a replacement product or refund of the purchase price minus processing and handling fees.
To receive a refund or replacement, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5176 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, and (6) proof of purchase or order number, and (7) 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 return address:

Copper Chef Electric Skillet
Tristar Products
500 Returns Road
Wallingford, CT 06495
We are very proud of the design and quality of our Copper Chef® Removable Electric Deep Skillet. This product has been manufactured to the highest standards. Should you have any questions, our friendly customer service staff is here to help you. 973-287-5176

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