Important Precautions

1. When lifting and lowering the cover, always lift from the side of the handle. (Figure J)
2. Never lift the cover so that your arm or any part of your body is directly over the cooking surface. Escaping steam can cause serious injury. (Figure K)
3. Do not touch or handle any part of the Red Copper™ 5 Minute Chef besides the handle when the Red Copper™ 5 Minute Chef is plugged in or cooling down. (Figure L)

Cleaning
1. Before cleaning, unplug the unit and let cool completely.
2. Do not put any part of unit in water. Neither the cord nor any component should be immersed in water. The unit is not dishwasher safe.
3. Clean cooking surfaces with sponge dipped in warm, soapy water. Do not use abrasive cleaners on any of the surfaces.
4. Dry with a soft towel or allow to air dry.
5. If you notice burnt food stuck to areas of the cooking surface, remove it by putting a small amount cooking oil on the area and waiting 10 minutes. Next, remove the food with a soft sponge. Wipe clean with a damp cloth, putting a small amount cooking oil on the area and waiting 10 minutes.
6. If you notice burnt food stuck to areas of the cooking surface, remove it by putting a small amount cooking oil on the area and waiting 10 minutes. Next, remove the food with a soft sponge. Wipe clean with a damp cloth, putting a small amount cooking oil on the area and waiting 10 minutes.
7. If you notice burnt food stuck to areas of the cooking surface, remove it by putting a small amount cooking oil on the area and waiting 10 minutes. Next, remove the food with a soft sponge. Wipe clean with a damp cloth, putting a small amount cooking oil on the area and waiting 10 minutes.
8. If you notice burnt food stuck to areas of the cooking surface, remove it by putting a small amount cooking oil on the area and waiting 10 minutes. Next, remove the food with a soft sponge. Wipe clean with a damp cloth, putting a small amount cooking oil on the area and waiting 10 minutes.
9. Use and store away from sources of water, heat, or fire. Do not place on or near a hot gas or electric range.

Operation is subject to the following two conditions:
(1) This device may not cause harmful interference, and
(2) This device must accept any interference received, including interference that may cause undesired operation.

Warnings: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user’s authority to operate the equipment.

These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
• Reorient or relocate the receiving antenna.
• Increase the separation between the equipment and receiver.
• Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.

Consult the dealer or an experienced radio/television technician for help.

LIMITATION OF LIABILITY

Lazily Limited is the manufacturer of this product. Telebrands Corp. shall not be liable for any incidental or consequential damages or loss arising from the use of this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion or limitation may not apply to you.

Using the Red Copper™ 5 Minute Chef
1. Do not leave unattended. Carefully maintain unit whenever plugged in or cooking.
2. Do not back bend within arm. Locking unit may cause pressure build up and forceful release of steam and hot food.
3. Always use recipe instructions. Do not add more than 1 cup of food or liquids to cooking well. Excess food in cooking well could cause pressure build up and forceful release of steam and hot food.
4. When opening, keep arm and body to side of unit, not directly above the cooking surface. Heat and hot food can escape from the unit during opening. (Figure J & Figure K)

Back
Front
Before First Use
Clean the cooking surfaces by using a soft sponge that has been dipped into warm soapy water. Dry with a soft towel or allow to air dry. Do not immerse in water.

Product Components
A. Top Cooking Surface 
B. Cooking Well 
C. Latch (lock latch for storage only) 
D. Handle 
E. Cover 
F. Red Indicator Light 
G. Green Indicator Light 
H. Power Cord 
I. Spatula

How to Use
You can make more than omelets with the Red Copper™ 5 Minute Chef. These instructions show how you can make omelets without flipping the unit. Please refer to the recipe book for other cooking ideas. Always follow safety and recipe instructions.

1. Place the Red Copper™ 5 Minute Chef on a flat, dry, sturdy surface and plug in the power cord. The cooking surfaces are heating when the red indicator light is on. (Figure A)

2. In one bowl, whisk 2 medium/large eggs. Do not use larger eggs. Using larger eggs may result in overfilling. Put desired fillings, if any, in separate bowl. Do not exceed 1 cup of combined eggs plus filling. (Figure B)

3. The cooking well is ready for your food once the green light becomes illuminated. (Figure C)

4. Raise the lid with care. You may wish to add a small amount of butter or oil to the cooking surfaces, though it is not necessary. Pour fillings into the cooking well. Stir gently with the provided spatula until heated adequately. (Figure D)

5. Pour eggs into the cooking well. The eggs and filling should never come to the top of the cooking well. (Figure E)

6. Close lid. Take care not to lock the latch located on the front of the unit while cooking. Allow the eggs to cook for 3 to 4 minutes. (Figure F)

7. No flipping needed for a perfectly cooked omelet. (Figure G) When your omelet is done cooking, use handle to carefully open the lid.

8. When your omelet is done cooking, open the lid carefully from the side. (Figure H) Refer to the Important Precautions Section (on the next page) for proper lid opening techniques. Careful when opening, contents will be very hot.

9. Use the provided spatula to remove the omelet from the Red Copper™ 5 Minute Chef. (Figure I)

WARNING: Burn hazard.
• Keep away from rice to reduce the risk of catching the unit on fire.
• Always use oven mitt when touching any part of exterior other than handle.
• Use care when handling hot food.

WARNING: Burn hazard.
• Do not use sharp or metal kitchen utensils that can damage the surface of the unit.
• Before cleaning, moving, or storing your unit, unplug and allow it to cool completely.
• Always follow cleaning instructions.

PRODUCT MAY VARY FROM IMAGES SHOWN

WARNING: Burn hazard.
• Excess food in cooking well could cause pressure build up and forceful release of steam and hot food.