IMPORTANT

READ BEFORE FIRST USE

CHANTAL COPPER FUSION® COOKWARE USE & CARE

Congratulations on your Copper Fusion cookware! Please read these following tips prior to use.

ENJOYING YOUR COOKWARE:

- Clean before first use.
- Copper is the best conductor of heat the pan heats very quickly and very evenly. To prevent sticking, add a small amount of spray oil, margarine, or butter to a cold pan (these options work better than olive oil). Heat on low to medium temperature for 1-2 minutes before adding food. More oil may be required when using bottled oil. Make sure to reduce heat if fats/oils smoke.
- COOKING WITH HIGH HEAT CAUSES FOOD TO STICK which will produce a food film residue on the enamel surface. Use the Enamel/Ceramic Cleaner to restore the slick surface.
- Do not place frozen items in a dry, pre-heated pot. Always put liquid in the pot first before
 pre-heating. Note: Frozen blocks of food may cause irreparable thermal-shock damage to the
 enamel in a dry pre-heated pan.
- Never cut food in the pan or use electric beaters.
- Broiler safe without lid.

CLEANING YOUR COOKWARE:

- · Dishwasher safe.
- Do not use steel wool scouring pads, oven cleaners or strong abrasive cleaners on any surface of your cookware.
- Minerals in your local water may produce white discolorations on the base of your pot during boiling, but it does not interfere with performance. You may remove the mineral deposits with our Enamel and Ceramic cleaner.
- It is not necessary or recommended to submerge cookware in water for an extended time.

OTHER TIPS:

- DO NOT LEAVE A HEATING POT UNATTENDED. Forgotten pots can boil over and boil dry. DO NOT ALLOW TO BOIL DRY. Do not reuse a pot that has been boiled dry or has a damaged surface.
- Never pre-heat cookware dry. When left on high heat, damage can occur to the enamel surface and the burner.
- Tempered **GLASS LIDS** are shatter-resistant and oven safe up to 375°F/190°C, but avoid direct exposure to a hot burner or flame, and avoid extreme temperature changes. Do not use abrasive cleaners on the lid as they can scratch. Do not use the glass lid if you notice a crack in it.
- When using your cookware in the oven, wear an oven mitt to remove it as the knob and handle will be hot.
- Steam escaping from the lid can burn you. Open the lid carefully so that rising steam does not come
 in contact with your face or hands, and wear an oven mitt to protect your hand.

For more information, visit www.chantal.com.