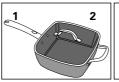


9.5" Copper Titanium Deep Dish Pan Set

CONTENTS:

- 1. 9.5" Square Pan
- 2. Glass lid
- 3. Fry Basket with handle
- 4. Steam tray with clips







READ ALL INSTRUCTIONS CAREFULLY PRIOR TO USE OR CLEANING

Before using for the first time

Wash cookware thoroughly in warm, soapy water. Dry immediately.

Cooking

- This cookware piece can be used on your stovetop or in the oven up to 500°F. The glass lid is oven safe up to 350°F.
- · High heat can damage or discolor cookware and overheating might cause food to burn.
- Although handles are designed to stay cool to the touch, the use of potholders is always preferred and recommended.
- Always heat gradually and not abruptly.
- Never submerge or pour cold water on cookware while still hot this can cause damage.

Cleaning

- Although dishwasher safe, handwashing is always recommended to keep the finish looking shiny and clean.
- Use warm soapy water. Always dry immediately to avoid water marks.
- You may soak cookware to remove burnt on food.
- Never use steel wool sponges or other sponges that may scratch. Do not use abrasive cleansers or detergents.
- For stubborn stains, bring 1-part vinegar to 3-parts water to a boil. Remove from heat and let it sit for 30 minutes.
- To avoid undissolved salt stains and pits, add salt only after food begins to cook or after liquids begin to boil.
- Any hard water stains do not alter performance and are purely cosmetic.

CAUTIONS

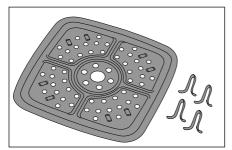
- Never leave your cookware unattended.
- Match bottom size of pan to burner size. Gas flames must never extend up pan sides.
- Do not cut food inside the pan.
- Do not boil dry. Do not leave pot empty on high heat.
- Do not use cookware under a broiler.
- Always use potholders to avoid burns. Handles will heat up if placed in an oven.
- This product is intended for home use only.

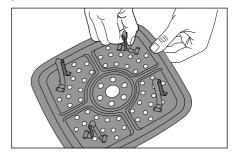
ASSEMBLING THE STEAM TRAY

To assemble the steam tray for cooking, the four clips must be inserted correctly into the slots on the bottom of the steam tray.

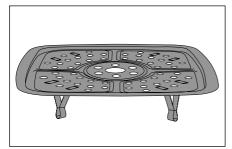
To assemble the steam tray, follow the steps below:

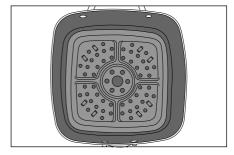
- 1. Turn the steam tray upside down.
- 2. One at a time, carefully squeeze the clip together using your thumb and forefinger.
- 3. Position each end of the clip over the holding slots in the corner of the steam tray and release so that each end slips into the holding slots.
- 4. Repeat this step for each of the four clips.





5. Once all four clips are secured properly, flip the tray over for use.

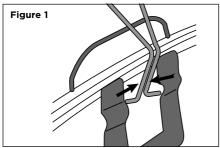




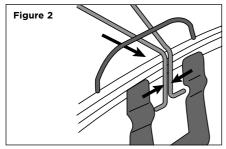
ASSEMBLING THE FRY BASKET HANDLE

Your fry basket has been shipped with the basket handle in the storage position. To secure the handle correctly for cooking, follow the steps below:

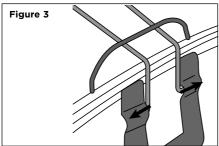
 Gently squeeze the handle arms to disengage the handle from the fry basket eyelets (See Figure 1)



2. Slide the arms of the handle under the basket loop (See figure 2)



- 3. Gently squeeze the arms of the handle so they fit into the eyelets on the fry basket
- 4. Release the arms so the handle opens and inserts in the eyelets of the fry basket (See figure 3)



CAUTION: Always use potholders to avoid burns.



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