Using Your Copper Crisper:

Before use, wash in warm water with mild, nonabrasive soap. Allow to dry completely. Always follow specific recipe directions for oven time and temperature. All ovens are calibrated differently. For best results, monitor the cooking process closely the first few times you use the Copper Crisper. Preheat oven if necessary.

- There’s no need to add any extra butter, grease, or oil.
- Stand the Elevated Basket on the Nonstick Baking Tray.
- Place food in Basket.
- Place the Basket and Baking Tray into oven.
- When removing Copper Crisper from the oven, use oven gloves or other heatproof material to protect your hands.

Cleaning & Care

- Although the Copper Crisper is dishwasher safe we recommend cleaning by hand.
- Wash with warm water, nonabrasive soap, and a nonmetallic sponge or cloth.
- Do not use baking soda, detergents, or other harsh soaps or solutions.
- Do not use cooking sprays directly on the Copper Crisper.
- For added flavour, it’s best to use natural oils such as olive, canola and peanut oil.
- If using under the grill, watch food closely so it does not overcook.

- Only non metallic utensils made of plastic, silicone, wood, or bamboo should be used.
- Remove all food from the Copper Crisper Elevated Basket before cutting or slicing.
- Direct exposure to other cook or bakeware can result in unwanted scratches. Do not stack or store Copper Crisper with any other cook or bakeware unless a protective layer is used.

Important Safeguards

- Use non metal utensils only.
- Copper Crisper will get hot. Use oven gloves or other heatproof materials when removing from oven.
- Allow Copper Crisper to cool completely before submerging in water. Exposing a hot pan to cool water may cause the pan to warp. Dangerous, hot steam and/or splattering hot water may result.

Copper Crisper Suggested Cooking Times and Temperatures

- Cooking times may vary depending on oven and oven size.
- When cooking frozen food, consult packaging for cooking times.
- Additional time may be needed since food does not come in direct contact with metal pan.
- Food will not burn as easily because it doesn’t come in contact with the metal pan.
- Always use a tray to catch any grease or food from dripping into the oven.
- Breaded items may require a light coating of spray oil.

<table>
<thead>
<tr>
<th>Food</th>
<th>Temperature</th>
<th>Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen Chicken Wings</td>
<td>220°C</td>
<td>35-40 min</td>
</tr>
<tr>
<td>Frozen Chips</td>
<td>220°C</td>
<td>30-35 min</td>
</tr>
<tr>
<td>Frozen Hash Browns</td>
<td>220°C</td>
<td>20-23 min</td>
</tr>
<tr>
<td>Frozen Pizza</td>
<td>200°C</td>
<td>15-18 min</td>
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<tr>
<td>Frozen Chicken Goujons</td>
<td>200°C</td>
<td>25-30 min</td>
</tr>
<tr>
<td>Broccoli</td>
<td>220°C</td>
<td>30-35 min</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>220°C</td>
<td>40 min</td>
</tr>
<tr>
<td>Bacon (Thick Cut)</td>
<td>200°C</td>
<td>20-23 min</td>
</tr>
<tr>
<td>Chicken Breast (225g)</td>
<td>220°C</td>
<td>25-30 min</td>
</tr>
</tbody>
</table>