

# HOME

THANK YOU FOR YOUR ORDER

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## 5pc Copper Pan Set

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# Safety Instructions

**Notice: Ensure you read and fully understand instructions before use**

- Never use any pan if the handle is damaged.
- Never use steel wool or abrasive scouring agents to clean the product, as these may damage the product.
- Periodically check the handle screw and tighten when needed.
- In order to ensure a good heat transfer, place the pan centrally on the hob plate.
- Always keep a close eye on the cooking process.
- Keep out of reach from children.
- The pans are dishwasher safe.
- Before using the product, ensure the handle screws/fixings are tightly in place. This should be checked periodically by an adult.
- Do not use metal or sharp utensils that may damage the non-stick coating.
- Only use kitchen utensils made from plastic, wood or silicone.
- Check your pan before first use for material residues, especially at the bottom of the pan to avoid scratches.
- Do not slide the pan on the hob, always lift it to move it.
- Never make adjustments or modifications to this product.
- This product is not a toy, and is only to be used for its designated purpose.
- Allow pans to cool completely before cleaning them.
- Always rinse thoroughly and dry immediately with a soft towel.
- If the product is damaged or has any defects, please contact [cservice@oypla.com](mailto:cservice@oypla.com)

## Warnings



Do not use the cookware directly under the grill, as the intense heat could damage the non-stick coating and the handle.



This product is oven safe up to 160 degrees Celsius.



Never immerse a hot pan in cold water, as this might cause irreparable warping.

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# Assembly Instructions

## Parts List:

If you are missing any of the below parts, please contact

[cservice@oypla.com](mailto:cservice@oypla.com)

Please be aware that you will be referring to this parts list throughout the assembly process.

PART	LETTER/QTY
	<b>A/ 3 PCS</b>
	<b>B/ 3 PCS</b>
	<b>C/ 3 PCS</b>
	<b>D/ 3 PCS</b>
	<b>E/ 3 PCS</b>

Firstly, place part B on the top of the lid (part E) so it's widest part is touching the glass. Then place part A (handle/knob) on top of part B. To secure these in place, place a washer (part C) on the underside of the lid (part E) and whilst holding all parts together, screw part D in the pre drilled hole. Ensure firmly tightened.

Repeat the above steps with the remaining 2 lids and parts until all 3 lid handles are secure.

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# Before First Use

- Wash the pans in hot soapy water to ensure that the manufacturing residues are all removed.
- Before cooking, season the pans by wiping the surface with a small amount of oil, and heating the pan over a medium heat for two minutes. When cool, wipe with a sponge and mild detergent, and rinse.

# For Best Results

- Allow food to rest at room temperature for about ten minutes before cooking.
- Preheat the pan and oil carefully – do not allow the pan to overheat without food.
- Use a high heat setting for boiling and reducing liquids.
- Use a medium to high setting for frying.
- Use a low setting for simmering, making sauces and warming foods.
- The ceramic coating does not require the use of butter or oil for some cooking. If you choose to use oil or butter, we recommend using refined olive oil, peanut oil, corn oil or clarified butter as these have a high smoke point. Do not use extra virgin olive oil or oil sprays as they cannot withstand high temperatures, and will leave a thin carbonised layer on the no-stick coating.
- The ceramic coating distributes heat more evenly and effectively. This causes some protein-rich foods to cook more quickly. It is important to use the right heat setting for your method of cooking. Always use the lowest heat possible as this will allow your food to cook in its own natural moisture. We recommend low to medium settings for most cooking.

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## HAVE A QUESTION ABOUT YOUR PURCHASE?

Our dedicated customer services team are happy to help. Contact them via:

**Telephone:** 020 3600 22 55  
**Email:** [cservice@oypla.com](mailto:cservice@oypla.com)  
**Live Chat:** [WWW.OYPLA.COM](http://WWW.OYPLA.COM)

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