First Time Use
Just as a professional chef uses the finest high quality cookware. Red Copper Square needs to be seasoned before you use it for the first time. Seasoning your Red Copper Square is simple:
1. Sprinkle light coating of vegetable oil or canola oil with a fine mist sprayer. Pour the oil directly on the surface. For optimal results, spray the oil on a paper towel and apply the oil to the surface. For best results, use a neutral-base oil. For best results, use a neutral-base oil.
2. Place pan directly on stove top over medium heat. Do not use a heat diffuser plate. This will cause undue wear and tear.
3. Carefully remove pan from the oven using oven mitts.
4. Let the pan cool down completely.
5. Wipe away excess oil or flor or paper towel.

Care Warning
When using the Red Copper Square, always wash your hands before and after handling. Do not use sharp metal utensils or abrasive cleaners. This will cause undue wear and tear.

Safe Cooking Utensils
When preparing your meal with the non-stick surface of the pan we recommend using non-metal utensils. Do not stir, flip, or chop using metal utensils. The use of metal utensils can scratch the cooking surface, causing the pan to not perform properly.

Simple Maintenance
Always allow your Red Copper Square to cool down completely before cleaning. Never submerge a hot pan in water or place a hot pan in the dishwasher. Allow the pan to cool completely before cleaning. A hot pan can affect its durability and performance. Pour the water directly on the surface. Do not use a heat diffuser plate. Do not use a hot pan in the dishwasher. Pour the water directly on the surface. Do not use a heat diffuser plate. Do not use a hot pan in the dishwasher.

Safe Storage
When storing your Red Copper Square, make sure to completely cool it down first. Do not submerge a hot pan in water. Store your pan in a dry, cool location away from direct sunlight. You can store your pan in a dry, cool location away from direct sunlight.

Cleaning & Maintenance
With the Red Copper Square pan, you can use the soap and water in the absence of soap for a bare hand to wash the pan. It is safe to wash the pan by hand. If you choose to wash the pan by hand, you should use warm soapy water and a soft sponge to clean the pan. After washing, rinse the pan thoroughly with cold water and dry it completely. Store the pan in a cool, dry location away from direct sunlight.

Cooking & Tips
When cooking with the Red Copper Square pan, always make sure to preheat the pan for the correct amount of time. You can use the Red Copper Square pan on any type of stovetop, including gas, electric, and induction. You can use the Red Copper Square pan on any type of stovetop, including gas, electric, and induction.

Congratulations On Purchasing Red Copper Square
Now you have the newest cooking technology right in your kitchen. Red Copper Square has an innovative non-stick surface made of hard anodized aluminum. It allows you to cook food evenly and quickly. With Red Copper Square you can save energy, money, and time. You will never need to wait for a hot pan to heat up. Just as a professional chef uses the finest high quality cookware. Red Copper Square needs to be seasoned before you use it for the first time. Seasoning your Red Copper Square is simple:
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To maintain the exceptional performance of the Red Copper Square, we recommend that you use the pan as frequently as possible. This will help prevent any potential issues. The pan is designed to last a lifetime if properly cared for.

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