



# COOK'S<sup>®</sup> COMPANION

Sauce Flip Pan



## PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

*Thank you for purchasing Cook's Companion® Sauce Flip Pan. This pan is designed to be one of the most used pans in your kitchen. The Fusion® interior is made with PFOA/PTFE-free ceramic coating. This pan will perform best when used as intended.*

*To ensure the best performance of your pan please consistently follow these instructions.*

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## GETTING STARTED

Before using, remove any labels and wash and dry each item in accordance with the care and use instructions.

For best results, season your nonstick coating by lightly rubbing cooking oil onto the nonstick surface. On low heat, warm the cookware on a cook top, then cool and wash again. You are now ready to enjoy your pan.

## SAUCE FLIP PAN CARE & USE

- Always preheat your cookware and for best performance, use low to medium heat when cooking food. This helps preserve the nutrients in food and the nonstick surface. Preheating requires oil, water or food to be in the pan. Preheating without food, water or oil may cause damage to the pan or ceramic coating.
- The Fusion® nonstick coating makes this pan easy to clean. While the pan and glass cover are dishwasher safe, hand washing with a soft dishcloth or sponge is recommended and will prolong the cookware's life and beauty. Do not use abrasive or harsh cleaners, as these may damage the finish.
- All stick resistant coatings will last longer and perform better if you are careful to not stab, scrape, cut on or use metal utensils. We recommend using wood, nylon, silicone or melamine when scraping, or stirring. When using metal tools use care to contact the food directly .
- Always use extreme caution when handling hot cookware and keep out of reach of children at all times.
- Do not let handles extend over a hot burner. Doing so may cause the handle to become hot or cause damage. Use the helper handle, located between the hinges, to aid in transferring the pan. The helper handle will get hot; always use oven mitts, towel or pot holders when using any handles on the Sauce Flip Pan.
- The Sauce Flip Pan is compatible with induction, ceramic, electric (including glass cook tops), radiant coil, and gas stove tops.
- The Sauce Flip Pan is connected by a hinge and opens to a 90° angle. Do not force past the 90° angle as this could cause damage to the pan. The hinge needs to be completely inserted or removed before opening and closing. Failure to follow this direction will damage the hinge and void the warranty.

## SAUCE FLIP PAN CARE & USE (CONTINUED)

- To close the pan, bring handles together until the magnets attach. It is possible that the handles can become out of alignment. If the magnets do not stay connected or align correctly, slightly bending the handle back into alignment may correct the issue. If not corrected, please contact Course Housewares customer service department at (866) 325-1659.
- To flip the pan, first make sure the contents are safe for flipping and carefully check to see if any liquid has accumulated in the liquid catch trap. If any liquid exists, simply wipe away the liquid with a towel and proceed to flip the pan.
- Allow your cookware to cool before submerging into water.
- If the red silicone gasket stretches or loosens, it is recommended to cut off any excess and reinsert. Or replace with the extra gasket supplied with the pan.
- An additional silicone gasket is supplied for your convenience. If needed, remove the old gasket, insert the replacement silicone gasket into the groove by applying light pressure and trim away any excess gasket.
- Your Sauce Flip Pan consists of a connected upper and lower pan. The lower pan is the deeper pan and contains a liquid catch trap. The liquid catch trap on the lower pan is opposite the long handle and located between the hinges in front of the helper handle. The liquid catch trap allows excess steam and liquid to get trapped here.
- The upper pan is the shallower pan and is considered the cover when used together with the lower pan.
- To use the glass cover you must remove the upper pan. Please see the instructions for removing the upper pan.

**\*\*NOTE:** Your Sauce Flip Pan includes one extra gasket for your convenience. Please store it in a safe place along with these instructions for future reference.

### **WARNING:**

- Do not use any part of your Sauce Flip Pan in a microwave or conventional oven
- Do not flip pan when it contains fluids, grease, oils, water, or other liquids as these contents can leak from the liquid catch trap
- Always use oven mitts, towel or pot holders when handling your Sauce Flip Pan

## TO REMOVE COVER:

### STEP 1:

PLACE PAN ON A FLAT SURFACE WITH THE HANDLE POINTED TOWARD THE RIGHT.

### STEP 2:

OPEN THE UPPER COVER COMPLETELY, COVER WILL STOP WHEN OPEN AT 90° TO THE LOWER BASE PAN.



### STEP 3:

GENTLY SLIDE THE COVER TOWARD YOU. THIS ACTION WILL DISCONNECT THE COVER FROM THE LOWER BASE. THE LEAD HINGE PIN MUST BE OUT OF THE RECEIVING HOLE TO REMOVE. SEPARATING BEFORE COMPLETELY OUT OF THE RECEIVING HOLE MAY CAUSE DAMAGE TO THE HINGE PIN AND VOID THE WARRANTY.

## TO ASSEMBLE COVER:

### STEP 1:

PLACE PAN ON A FLAT SURFACE WITH THE HANDLE POINTED TOWARD THE RIGHT.

### STEP 2:

WITH THE COVER AT 90° TO THE BASE PAN, ALIGN THE ROUND HINGE PINS WITH THE RECEIVING HOLES ON THE BASE PAN. GENTLY SLIDE COVER INTO PLACE.



**NOTE:** THE LEAD HINGE PIN AND RECEIVING HOLE FIT LIKE A LOCK AND KEY. ENSURE PIN AND HOLE ARE ALIGNED BEFORE INSERTING.

### STEP 3:

MAKE SURE THE HINGE PINS ARE INSERTED COMPLETELY AND GENTLY CLOSE THE COVER. FAILURE TO INSERT THE HINGE PIN COMPLETELY MAY DAMAGE THE HINGE AND VOID THE WARRANTY.

### WARNING:

Never attempt to remove or assemble the cover while the pan is hot.

## TIPS FOR SUCCESS USING THE SAUCE FLIP PAN

The Sauce Flip Pan, when used with the top and bottom pans connected together, retains heat and steam which in turn can speed up your cooking times. Cooking times vary by the temperature you are cooking at and the amount of liquid or moisture in what you are cooking.

Bring the pan to pressure over medium high heat until you see the steam coming out of the back. Then lower the temperature to medium. To formulate an accurate cooking time, estimate approximately 25% faster than traditional cooking times.

Check for the amount of liquid in the pan half way through cooking, making sure there is enough liquid based on what food is being cooked.

One of the best parts of Sauce Flip Pan cooking is you can add ingredients at any time or open it easily to check the contents, unlike traditional pressure cooking where you would have to wait until all the pressure is released.

# 1 Year Limited Warranty

Course Housewares, LLC warrants this Cook's Companion® product to be free from manufacturer defect for up to 1 year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches, dents or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations which are a normal part of the craftsmanship, (d) improper cleaning methods causing scratches, or (e) any unit that has been tampered with, (f) damages incurred through improper use and care and (g) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective pan. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. COURSE HOUSEWARES, LLC., MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY, PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE, IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from State to State.

## **To Process a claim:**

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact Course Housewares' customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

Send your name, physical address, phone number, original purchase receipt and the safely packaged item prepaid to:

Course Housewares, LLC  
1715 Lake Drive West  
Chanhassen, MN 55317  
(866) 325-1659

Return shipping and handling charges may apply.

MADE IN CHINA