

## 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

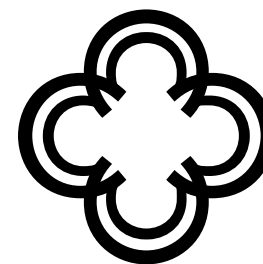
packaged item prepaid to:  
Course Housewares, LLC

1715 Lake Drive West  
Chanhassen, MN 55317

(866) 325-1659

Return shipping and handling charges may apply.

MADE IN CHINA



# COOK'S COMPANION®

## EASY FLIP PAN SET



## PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

Thank you for purchasing Cook's Companion® Easy Flip Pan™. Enjoy exploring the many uses of your new pans. The Fusion® interior is made with PFOA/PTFE free ceramic coating. The Flip Pans™ will perform best when used as intended. To ensure the best performance of your Flip Pans™ please consistently follow these instructions.

### 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.

### YOUR EASY FLIP PAN SET INCLUDES:

- 1 Griddle Easy Flip Pan™
- 1 Grill Easy Flip Pan™

### YOUR EASY FLIP PAN™:

Each Easy Flip Pan™ consists of two parts, one upper cover and one lower pan.



### WARNINGS:

- Do not use in a microwave.
- Follow all Care & Use instructions before using your pan.
- Do not flip pan when it contains fluids, grease, oils, water, and other liquids as these contents can leak from the liquid catch trap
- Never attempt to remove or assemble the cover while the pan is hot.



Induction



Gas



Electric



Ceramic Glass

## EASY FLIP PAN CARE & USE

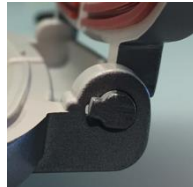
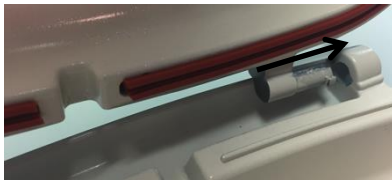
- The Fusion® nonstick coating makes this pan easy to clean. While the pan is dishwasher safe, hand washing with a soft dishcloth or sponge is recommended and will prolong the cookware's beauty. Do not use abrasive or harsh cleaners, as these may damage the finish.
- Always preheat your cookware and 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. Heating without food, water or oil may cause damage to the pan or ceramic coating.
- Never use metal utensils on any ceramic coating surface. It is recommended that you use tools made of nylon, plastic, wood, silicone or melamine.
- Do not scratch the surface or cut directly on your cookware.
- 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. Always use oven mitts, towel or potholders when handling.
- The Easy Flip Pan™ is compatible with induction, ceramic, electric (including glass cook tops), radiant coil and gas stovetops.
- Do not use your Easy Flip Pans™ in a conventional or microwave oven.
- The Easy Flip Pan™ set consists of 4 individual pans that are interchangeable with each other by disconnecting and connecting the pans by a hinge. There are two upper pans styles (covers) and two lower pan styles included in your set. You may independently connect either of the upper pan styles to the lower pans but the upper pans will not connect together.
- The pans connect by a hinge that opens to a 90° angle. Do not force past the 90° angle as this could cause damage to the pan. Please follow the directions on the next page of how to assemble and disassemble your Easy Flip Pan™ before attempting to do so.
- To close the pan, bring handles together until the magnets connect.
- 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. 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 Easy Flip Pan™ set consists of a upper grill pan, an upper griddle pan, a lower grill pan, and a lower griddle pan. The lower pan is the deeper pan and contains a liquid catch trap and smooth surface. The liquid catch trap on the lower pan is opposite the handle and located between the hinges. The liquid catch trap allows excess steam and liquid to get trapped here. The upper pans are the shallower pans, and are called the cover when used with the lower pan. See the description on page 1 for reference.
- Only two pans can be combined together by the hinge at one time. The four pans cannot be combined together by the hinge at the same time.
- The upper and lower pans can be separated for cooking, cleaning or using the glass lid (not included). Please see the below instructions for separating pans.

## HOW TO ASSEMBLE YOUR EASY FLIP PAN™

- Place your Easy Flip lower pan on a flat surface, with the handle facing towards the right.
- While holding the cover at a 90° angle, line up the hinges and gently slide the cover to the right into the hinge slot on the lower pan. The key hinge on the cover will line up with the keyhole on the lower pan.



- You will know the key hinge is inserted into the keyhole correctly when you can no longer slide the cover to the right and are able to see the key hinge on the other side of the keyhole.



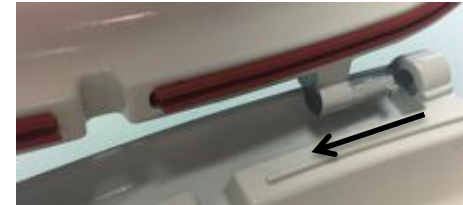
- With the cover and key hinge fully attached to the lower pan and keyhole at a 90° angle, you will be able to gently close the pan so that the magnets attach.



**NOTE:** If the cover is not fully to the right or inserted properly and you attempt to close the pan, it could break the hinge and will void your warranty.

## HOW TO REMOVE THE COVER OF YOUR EASY FLIP PAN™

- Place your Easy Flip Pan™ on a flat surface, closed, with the handle facing towards the right.
- Open the cover fully to a 90° angle, line up the hinges and gently slide the cover to the left out of the hinge slot on the lower pan.



- Once the cover is detached from the lower pan you can switch out the cover with another Easy Flip cover. Such as the Easy Flip Grill, Easy Flip Griddle, or the Easy Flip Circle cover (not included).

**NOTE:** If the cover is not fully opened to a 90° angle and you attempt to detach the pan, it could break the hinge and will void your warranty.

## EASY FLIP PAN™ RECIPES

### Strawberry Cream Cheese Stuffed French Toast

Servings: 2

Cook Time: 20 minutes

#### Ingredients

- 1 large, eggs, beaten
- 1/8 cup whole, milk
- 1/8 teaspoon ground, nutmeg
- 1/8 teaspoon salt
- 1.5 teaspoons sugar
- 1/8 cup fresh sliced, strawberries
- 2 tablespoons berry flavored whipped cream, cheese
- 2 2 inch thick slices of challah, bread , preferably a few days old

#### Directions

In a shallow bowl mix the eggs, milk, nutmeg salt and sugar. Combine the fresh berries and whipped cream cheese in a small bowl.

Cut a slit into the top crust of each slice of bread and using a spoon, stuff each piece of bread with 2 tablespoons of berry mixture.

Soak each piece of bread in the egg mixture till the entire slice is covered with the custard.

Preheat flip pan on griddle side over medium for 2-3 minutes, then spray with non- stick spray, flip and preheat grill side for 3 minutes longer.

Flip again and place each piece of bread on the griddle surface.

Cook for 3- 4 minutes, then flip again and cook 3 minutes longer.

Serve hot with Maple syrup and butter dust with powdered sugar and more berries.

## Grilled Asparagus with Lemon

Servings: 2-4

Cook Time: 20 minutes

#### Ingredients

- 1 pound asparagus
- 3 Tablespoons Parmesan cheese, grated
- 1 Lemon, juiced
- 1 Tsp. Lemon zest
- 1/2 teaspoon sea salt
- 1/2 teaspoon freshly ground pepper

#### Directions

Pre-heat both sides of the Easy Flip Grill Flip Pan for 2-3 minutes each.

Add asparagus. lemon juice, salt, and pepper.

Cook for 5 minutes with the lid closed, shaking occasionally.

Sprinkle with Parmesan and lemon zest, serve warm.