

1 Year Limited Warranty

Course Housewares, LLC warrants this Diamond Chef® 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

Customer Service: Phone: (866) 325-1659 or Email: askcourse@course-h.com

Return shipping and handling charges may apply.

MADE IN CHINA
MODEL# DCDF1/B416024

The Original Diamond Flip™ Pan





PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

Thank you for purchasing The Original Diamond Flip™ Pan. Your Diamond Flip™ Cookware uses our proprietary Ditanium™ coating process, making your pan durable, reliable, and extremely stick resistant. The Ditanium™ coating process uses diamond dust adding extra sparkle and durability to the exterior. The ceramic based PFOA/PTFE free interior coating is infused with titanium, adding to the durability and release capability of the coating.

Your Diamond Flip™ Pan will perform best when used as intended. To ensure the best performance of your cookware, please consistently follow these instructions.

YOUR DIAMOND FLIP™ PAN CONSISTS OF:

Upper Griddle Pan (A)
Lower Base Grill Pan (B)

A



B



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 PFOA/PTFE free Ditanium™ stick resistant coating by lightly rubbing cooking oil onto the stick resistant surface. On low heat, warm the cookware on the cook top (1-2 minutes), let cool and wash again. You are now ready to enjoy your Diamond Flip™ cookware.



WARNINGS:

- › Do not use in a microwave.
- › Follow all Care & Use instructions before using your cookware.
- › When using the Flip Pan™ do not flip the 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 Flip Pans™ while the pan is hot.



Induction



Gas



Electric

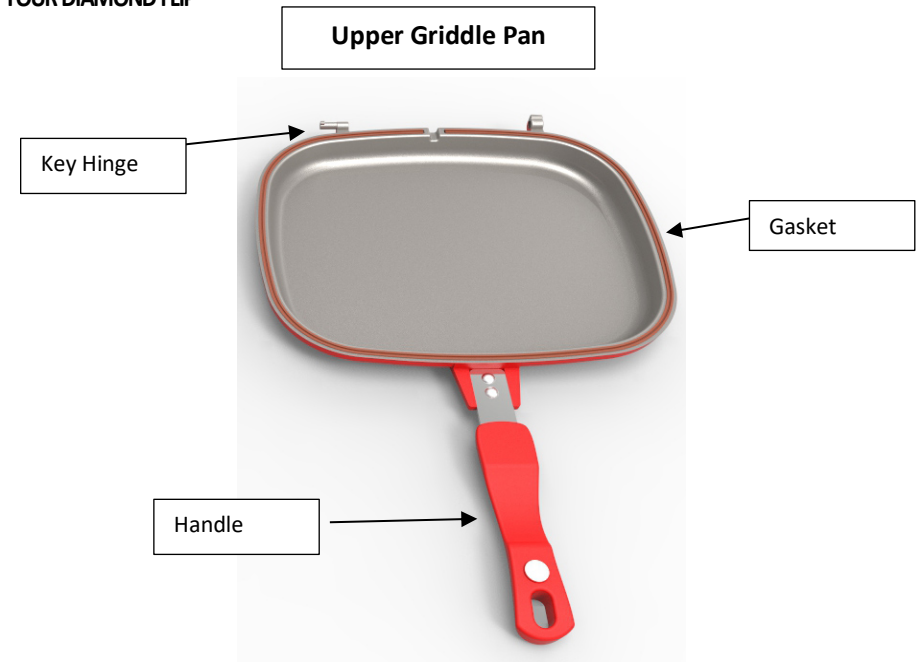


Ceramic Glass

DIAMOND FLIP™ FLIP PAN™ CARE & USE

- ◆ The PFOA/PTFE free Ditanium™ stick resistant coating makes this pan easy to clean. While the pans are 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 stick resistant coating.
- ◆ 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.
- ◆ Allow your cookware to cool before submerging into water.
- ◆ 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, potholders or a towel when handling.
- ◆ The Diamond Flip Pan™ is compatible with induction, ceramic, electric (including glass cook tops), radiant coil and gas stovetops.
- ◆ Do not use your Diamond Flip Pan™ in a conventional or microwave oven. This will cause damage and void your warranty.
- ◆ The Diamond Flip Pan™ consists of 2 individual pans that are interchangeable with each other by disconnecting and connecting the pans by a hinge. There is one upper griddle pan (cover) and one lower grill pan included with each Diamond Flip Pan™.
- ◆ 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 Diamond Flip Pan™ before attempting.
- ◆ 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.
- ◆ If the red silicone gasket stretches or loosens it is recommended to cut off any excess and reinsert.
- ◆ Your Diamond Flip Pan™ consists of an upper griddle pan and a lower grill 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 handle and located between the hinges. The liquid catch trap allows excess steam and liquid to get trapped here. The upper pan is the shallower pan.
- ◆ The upper and lower pans can be separated for cooking or cleaning. See the instructions on the following pages for how to separate the Diamond Flip Pan™.

YOUR DIAMOND FLIP™

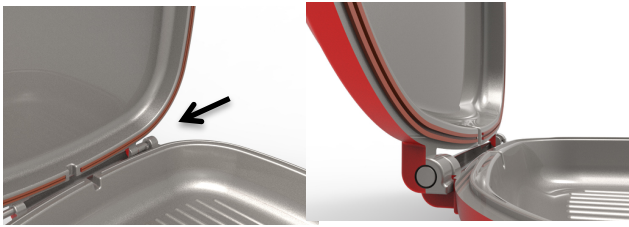


DIAMOND FLIP™ FLIP PAN™ CARE & USE

- ◆ Place the lower base 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.



- ◆ 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 improperly and you attempt to close the pan, it could break the hinge and will void your warranty.

HOW TO REMOVE THE COVER OF YOUR DIAMOND FLIP™ PAN

- ◆ Place the lower base pan on a flat surface, closed, with the handles 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 use the Diamond Flip Pans™ separately.

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.