

## 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](mailto:askcourse@course-h.com)

Return shipping and handling charges may apply.

MADE IN CHINA

MODEL# DCDLSS/B416044



## Basting Lid





*Thank you for purchasing The Diamond Flip™ Basting Lid. Your Diamond Flip™ Lid will perform best when used as intended. To ensure the best performance of your product, please consistently follow these instructions.*

## **PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS**

### **GETTING STARTED**

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

### **YOUR BASTING LID**

Basting Knob



Steam Vent

### **CLEANING YOUR BASTING LID**

- ♦ While your product is dishwasher safe, hand washing with warm, soapy water is highly recommended.
- ♦ Always allow your basting lid to dry completely before storing.
- ♦ Always allow your basting lid to cool completely before cleaning.

### **ABOUT YOUR BASTING LID**

- ♦ The self-basting lid features a flavor-infusion stainless steel knob that lets you baste without having to lift the lid.
- ♦ When filled with a thin liquid the knob slowly allows the liquid to drip onto the food cooking below.
- ♦ Basting is a great cooking technique because it adds flavor, moisture and tenderness.

### **USING YOUR BASTING LID**

- ♦ Fill the self-basting knob with wine, broth, beer or other thin liquid to add flavor.
- ♦ The self-basting lid takes care of the basting for you.
- ♦ Add more liquid as needed.
- ♦ Your self-basting lid is oven safe up to 350°

Please use caution while using your Basting Lid, as lid will become hot. Always use a towel or potholder when using this product. Use caution when using around children and pets.