

- Manuals.plus /
- › Blue Diamond /
 - › Blue Diamond 10" Nonstick Frying Pan Skillet Instruction Manual

Blue Diamond CC001597-001

Blue Diamond 10" Nonstick Frying Pan Skillet Instruction Manual

Brand: Blue Diamond | Model: CC001597-001

INTRODUCTION

Experience culinary excellence with the Blue Diamond diamond-infused skillet for healthy nonstick innovation. Our coating is 5x harder, 10x longer lasting than traditional nonstick, and metal utensil safe. With 4x better heat conductivity than copper, it heats faster and cleans easier. Toxin-free with a warp control base, these pans are built to last. Dishwasher and oven-safe to 600°F, with a secure riveted handle. Elevate your cooking with Blue Diamond's cutting-edge technology!

SETUP

Before first use, wash the frying pan thoroughly with warm, soapy water. Rinse and dry completely. It is recommended to lightly season the pan by rubbing a small amount of cooking oil (avoiding extra virgin olive oil) over the nonstick surface with a paper towel, then heating it on low for 30 seconds. Let it cool and wipe off any excess oil. This helps optimize the nonstick performance.



Image: The Blue Diamond 10-inch Frying Pan Skillet, ready for use.

OPERATING INSTRUCTIONS

- **Heat Settings:** Use low to medium heat for most cooking. The diamond-infused coating provides 4x better heat conductivity than copper, ensuring faster and more even heating. High heat is generally not necessary and can shorten the lifespan of the nonstick coating.
- **Oil/Butter Usage:** While the pan is nonstick, using a small amount of butter or high-heat tolerant oil (avoiding extra virgin olive oil) is recommended to enhance flavor and prolong the life of the nonstick surface.
- **Utensils:** The pan features a durable, scratch-resistant, diamond-infused ceramic nonstick coating that is metal utensil safe. However, for optimal longevity, silicone, wooden, or plastic utensils are recommended.
- **Oven and Broiler Safe:** This frying pan is oven and broiler safe up to 600°F, allowing for versatile cooking from stovetop to oven.
- **Stovetop Compatibility:** Compatible with all stovetops, except induction.

BLUE DIAMOND TECHNOLOGY



WOBBLE-FREE FORGED BASE

Say goodbye to warping, wobbling, or degrading over time

Image: Food being cooked in the Blue Diamond frying pan, demonstrating its nonstick properties.

Your browser does not support the video tag.

Video: A demonstration of the Blue Diamond Nonstick Frying Pan's performance without cooking oil, showing an egg cooking and sliding easily.

MAINTENANCE

- **Cleaning:** The frying pan is dishwasher safe for convenient cleaning. For best results and to prolong the life of the nonstick coating, hand washing with warm, soapy water and a soft sponge is recommended. Avoid abrasive cleaners or scouring pads.
- **Storage:** To prevent scratches to the nonstick surface, place a pan protector or a soft cloth between pans if stacking.
- **Handle Care:** The riveted stainless steel handle provides a secure grip. Be aware that the handle can become hot during stovetop use, especially at higher temperatures or if the flame extends beyond the base of the pan. Use oven mitts or a handle cover as needed.

BLUE DIAMOND 10" FRYPAN



DIAMOND-INFUSED CERAMIC NONSTICK

Our nonstick coating delivers 5x more strength and lasts 10x longer than conventional coatings



WARP CONTROL BASE

Each pan features a heavy-duty base to prevent warping, wobbling or degrading



COOK TOXIN-FREE: NO PFAS

Free of forever chemicals for healthier meals

Image: Blue Diamond frying pans shown in a dishwasher, highlighting their dishwasher-safe feature.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is clean and lightly seasoned. Use low to medium heat. Excessive heat can damage the nonstick coating over time. Always use a small amount of cooking oil or butter.
- **Uneven Heating/Wobbling:** The pan features a heavy-duty forged base designed to prevent warping and wobbling. If uneven heating occurs, ensure the pan is centered on the heat source and that the heat setting is appropriate.
- **Handle Getting Hot:** This is normal for stainless steel handles, especially when used on stovetops. Always use oven mitts or a handle cover when handling a hot pan.
- **Discoloration:** High heat can sometimes cause discoloration over time. Using appropriate heat settings (low to medium) will help prevent this.

SPECIFICATIONS

Feature	Detail
Brand	Blue Diamond
Model Name	Blue Diamond Cookware
Model Number	CC001597-001
Material	Ceramic (Diamond-Infused Ceramic Nonstick Coating)
Size	10" Frying Pan Skillet
Color	Blue
Oven Safe Temperature	Up to 600°F
Dishwasher Safe	Yes
Stovetop Compatibility	Electric Coil, Gas, Smooth Surface Non Induction (Not Induction Compatible)

Special Features	PFAS & PTFE-Free, Durable Non Toxic, Metal Utensil Safe, Stay Cool Handle (Stainless Steel), Warp Control Base
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WARRANTY AND SUPPORT

For specific warranty information and customer support, please refer to the product packaging or visit the official Blue Diamond Cookware website. General product information highlights the coating as "10x longer lasting" and "5x harder" than traditional nonstick surfaces, indicating a focus on durability.

For further assistance, you may also visit the [Blue Diamond Store on Amazon](#).

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question