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› Blue Diamond 9.5" & 11" Nonstick Frying Pan Skillet Set Instruction Manual

Blue Diamond CC002197-001

Blue Diamond 9.5" & 11" Nonstick Frying Pan Skillet Set Instruction Manual

Model: CC002197-001

INTRODUCTION

This manual provides essential information for the safe and effective use of your new Blue Diamond 9.5" and 11" Nonstick Frying Pan Skillet Set. Please read these instructions thoroughly before first use and retain for future reference.

The Blue Diamond cookware features a diamond-infused ceramic nonstick coating, designed for durability and efficient cooking. This set is free of PFAS, PFOA, lead, and cadmium, ensuring a healthier cooking experience. Crafted from durable aluminum with heavy-duty forged bases, these pans offer quick and even heating, preventing warping over time. They are oven and broiler safe up to 600°F (lids up to 425°F) and are suitable for all stovetops except induction. The riveted stainless steel handles provide a sturdy grip, and the pans are dishwasher safe for easy cleanup.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the frying pans.
2. **Initial Cleaning:** Before first use, wash the pans thoroughly with warm, soapy water using a soft sponge or cloth. Rinse completely and dry.
3. **Conditioning (Optional but Recommended):** Although not strictly required for ceramic nonstick, a light conditioning can enhance performance. Apply a small amount of cooking oil (e.g., vegetable, canola, or grapeseed oil) to the nonstick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let it cool. Wipe off any excess oil.

ENHANCED WITH DIAMONDS



THE NEW NONSTICK STANDARD!

Diamond-infused coating provides strength & scratch-resistance

Image: The Blue Diamond 9.5" and 11" frying pans, ready for use.

OPERATING INSTRUCTIONS

- **Heat Settings:** Use low to medium heat for most cooking tasks. The diamond-infused coating provides excellent heat transfer, so high heat is rarely necessary and can damage the nonstick surface over time.
- **Oil/Butter Use:** While the pans are nonstick, a small amount of oil or butter is recommended for flavor and to enhance cooking performance. Avoid aerosol cooking sprays, as they can leave a residue that may affect the nonstick properties.
- **Utensils:** These pans are metal utensil safe. However, for prolonged life of the nonstick coating, it is recommended to use wooden, silicone, or plastic utensils.
- **Oven and Broiler Safe:** The pans are oven and broiler safe up to 600°F. If using a lid, ensure it is rated for the desired temperature (lids typically up to 425°F).
- **Stovetop Compatibility:** Suitable for electric coil, gas, and smooth surface non-induction stovetops. Not compatible with induction cooktops.

LONG LASTING STRENGTH



METAL UTENSIL SAFE

The super strong cooking surface is perfect for everyday use

Image: An egg cooking in the nonstick frying pan, demonstrating its nonstick properties.

Your browser does not support the video tag.

Video: Official product video demonstrating the nonstick properties and versatility of Blue Diamond cookware.

CARE AND MAINTENANCE

- **Cleaning:** The pans are dishwasher safe for convenience. 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, steel wool, or scouring pads.
- **Cool Down:** Always allow the pans to cool completely before washing to prevent warping and thermal shock to the nonstick surface.
- **Storage:** When storing, place a paper towel or pan protector between stacked pans to prevent scratching the nonstick surface.



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

TROUBLESHOOTING

- **Food Sticking:** If food begins to stick, ensure you are using appropriate heat settings (low to medium). Excessive high heat can degrade the nonstick coating over time. Re-condition the pan with a small amount of cooking oil as described in the "Setup and First Use" section.
- **Discoloration:** Minor discoloration over time is normal for cookware. This does not affect the pan's performance or safety.
- **Warping:** To prevent warping, avoid extreme temperature changes (e.g., plunging a hot pan into cold water). Always allow the pan to cool naturally.

SPECIFICATIONS

Feature	Detail
Brand	Blue Diamond
Model Name	Ceramic Nonstick
Item Model Number	CC002197-001
Material	Ceramic
Coating Description	Ceramic Nonstick (Diamond Infused, PFAS-Free)
Sizes Included	9.5" and 11" Frying Pans
Color	Blue
Handle Material	Stainless Steel
Maximum Temperature	600°F (Pans), 425°F (Lids)
Compatible Devices	Electric Coil, Gas, Smooth Surface Non Induction
Dishwasher Safe	Yes
Oven Safe	Yes
Item Weight	1.6 pounds
Product Dimensions	19 x 12 x 3 inches

WARRANTY INFORMATION

Blue Diamond cookware products are typically backed by a limited warranty covering manufacturing defects. For specific warranty details, including duration and terms, please refer to the warranty card included with your product or visit the official Blue Diamond website. Keep your proof of purchase for any warranty claims.

CUSTOMER SUPPORT

For further assistance, product registration, or to inquire about replacement parts, please contact Blue Diamond customer support through their official website or the contact information provided in your product packaging. You can also visit the [Blue Diamond Store on Amazon](#) for more product information.