

Blue Diamond CC009803-001

Blue Diamond Hybrid Nonstick Stainless Steel 8-Inch Frying Pan User Manual

BRAND: BLUE DIAMOND | MODEL: CC009803-001

1. Introduction

This manual provides essential information for the safe and effective use of your Blue Diamond Hybrid Nonstick Stainless Steel 8-inch Frying Pan. This cookware features Diamond Bond Technology, combining 3-ply stainless steel with a laser-etched diamond-textured surface and a PFAS-free ceramic nonstick coating. This design enhances durability, heat response, and nonstick performance, making it suitable for various cooking tasks and compatible with all stovetops, including induction.

2. Key Features

- **Diamond Bond Hybrid Technology:** Fuses 3-ply stainless steel with a laser-etched diamond-textured surface and a PFAS-free ceramic nonstick coating for superior performance.
- **Enhanced Durability:** Offers 10 times more metal utensil safe durability and is highly scratch-resistant.
- **Superior Nonstick:** Provides 4 times more nonstick performance for effortless food release.
- **Fast Heat Response:** Engineered for 6 times faster heat response and uniform heating.
- **High Heat Tolerance:** Oven and broiler safe up to 850°F (glass lids up to 425°F).
- **Versatile Cooktop Compatibility:** Suitable for induction, gas, and electric stovetops.
- **Comfort and Control:** Features cast riveted stay-cool stainless steel handles.
- **Easy Pouring:** Designed with chip-free rims for mess-free pouring.
- **Effortless Cleanup:** Dishwasher safe for convenient cleaning.
- **Healthier Cooking:** PFAS-free ceramic nonstick coating.



Image: The Blue Diamond Hybrid Frying Pan in use, demonstrating its powerful searing capabilities and PFAS-free nonstick surface, highlighting its metal utensil safety.



Image: A detailed diagram illustrating the multi-layered construction of the Diamond Bond Hybrid Technology, including the 3-ply stainless steel, aluminum core, laser-etched diamond texture, and diamond-enhanced nonstick boost layer.

3. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and labels from the frying pan.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water and a soft sponge. Rinse and dry completely.
3. **No Seasoning Required:** This nonstick pan does not require seasoning before its first use.

4. Operating Instructions

4.1. Pre-heating

- Place the pan on your chosen cooktop (induction, gas, or electric).
- Pre-heat the pan on low to medium heat for 1-2 minutes before adding food. High heat is generally not necessary due to the pan's efficient heat distribution.
- A small amount of cooking oil or butter can be added for flavor, but is not strictly necessary for nonstick performance.

4.2. Cooking

- Adjust heat as needed for your recipe. Avoid excessively high heat settings for prolonged periods to preserve the nonstick coating.
- The pan is metal utensil safe, but using silicone, wooden, or nylon utensils can further extend the life of the nonstick surface.
- The stay-cool stainless steel handle is designed to remain cool during stovetop use, but always exercise caution and use oven mitts when handling hot pans, especially after oven use.

4.3. Oven and Broiler Use

- The pan is oven and broiler safe up to 850°F.
- If using a glass lid, ensure it is rated for the temperature you are using (typically up to 425°F).



Image: A steak being perfectly seared in the Blue Diamond Hybrid Frying Pan, demonstrating its effective heat distribution and nonstick properties.

THE BLUE DIAMOND DIFFERENCE

DIAMOND  **BOND**

OTHER HYBRIDS



**HYBRID DIAMOND
BOND TECHNOLOGY**

**EXTRA NONSTICK
BOOST LAYER**

**DIAMOND-INFUSED
CERAMIC NONSTICK**

**TOXIN FREE:
NO PFAS**

**NO SEASONING
REQUIRED**



Image: A fried egg easily sliding off the nonstick surface of the Blue Diamond Hybrid Frying Pan, illustrating its superior food release.

5. Maintenance and Cleaning

- **Dishwasher Safe:** The Blue Diamond Hybrid Frying Pan is dishwasher safe for easy cleanup.
- **Hand Washing:** 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 Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface.
- **Avoid Cold Shock:** Allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping and damage to the nonstick coating.
- **Storage:** When storing, place a soft cloth or pan protector between pans to prevent scratching the nonstick surface.

6. Troubleshooting

- **Food Sticking:** Ensure the pan is properly pre-heated on low to medium heat. While nonstick, a small amount

of oil or butter can improve results, especially for certain foods. Avoid using cooking sprays, which can leave a residue that causes sticking over time.

- **Discoloration:** High heat can sometimes cause slight discoloration on the exterior or interior of the pan. This is cosmetic and does not affect performance.
- **Warping:** Warping is often caused by sudden temperature changes (cold shock). Always allow the pan to cool naturally before washing.
- **Reduced Nonstick Performance:** Over time, residue buildup from cooking sprays or improper cleaning can affect nonstick properties. Ensure thorough cleaning and avoid harsh abrasives.

7. Specifications

Attribute	Value
Brand	Blue Diamond
Model Number	CC009803-001
Material	Ceramic, Stainless Steel
Color	Stainless Steel
Capacity	2 Cups
Special Features	Electric Stovetop Compatible, Ergonomic Handle, Gas Stovetop Compatible, Induction Stovetop Compatible, Non Stick, Oven Safe, Scratch Resistant
Recommended Uses	Frying, Sautéing, Searing, Stir Frying
Specific Uses	Crepe, Omelet, Pancake
Maximum Temperature	850 Degrees Fahrenheit
Dishwasher Safe	Yes
Handle Material	Stainless Steel

8. Official Product Videos

Your browser does not support the video tag.

Video: An overview of Blue Diamond Cookware featuring Diamond Bond Technology, highlighting its key benefits and design.

Your browser does not support the video tag.

Video: A demonstration of the Blue Diamond Bond Hybrid Stainless Steel Cookware, showcasing its features and performance in a kitchen setting.

9. Warranty and Support

For warranty information or product support, please refer to the packaging or contact Blue Diamond customer

service directly. Keep your purchase receipt for warranty claims.

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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.

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