

BLUEDIAMOND™ CARE AND USE INSTRUCTIONS

1. Important safeguards

Read all safety information carefully and thoroughly before using this product!

- Do not allow children near the hob while cooking.
- To avoid injury always use caution when handling hot cookware.
- For safety reasons, never leave cookware unattended while in use and make sure the handles do not extend over the edge of the hob.
- Do not allow handles to extend over a hot burner, otherwise the handles might become hot.
- The handles of your cookware are constructed to minimize heat transfer. Nevertheless, lids and handles may become hot during prolonged cooking. Use caution when removing lids or lifting with the handles. Always use oven gloves or holders.
- Where Bakelite handles or stainless steel handles with silicone are fitted, or glass lids are used, always check the packaging for specific temperature guidelines.
- Stainless steel handles can discolour when used in an oven, but that does not affect the safety or performance of your cookware.
- Do not use in a microwave.
- Do not submerge a hot lid in cold water.

2. Usage guide

Before first use:

- Remove all packaging materials and labels. Please recycle waste properly.
- Wash in warm soapy water; rinse and dry thoroughly with a soft cloth.

Cooking:

Recommendations to prevent the warping of your non-stick Blue Diamond™ cookware:

- Never leave an empty pan on a hot burner. Doing so can permanently damage your pan and hob.
- Do not allow boiling water in your pan to heat until it is evaporated.
- Do not put hot cookware under cold water. Allow the cookware to cool completely.

Recommendations for energy-saving and best cooking and frying results:

- Cook on a burner that is similar in base diameter to the pan you have selected.
- When cooking on gas, adjust the flame so it does not flare up the sides of the pan.
- Heat settings are very important. Low to medium heat settings are recommended for most cooking. Lower heat settings prevent the pan from becoming too hot, minimizing carbonization of food and oils. The Blue Diamond™ non-stick coating distributes heat more effectively and may cause some foods to cook more quickly.
- When cooking on induction (only if your cookware is suitable for induction) or gas, the cookware heats up very quickly; therefore be especially careful not to use high heat.

Recommendations for the use of your cookware on an induction hob

With an induction hob (unlike electric or ceramic hobs), only the outer edge of the hob detects the pot or pan by means of electromagnets. For pots or pans with induction technology to be recognised by a burner, the bottom of the pot or pan must come into connect with the outer edge of the burner.

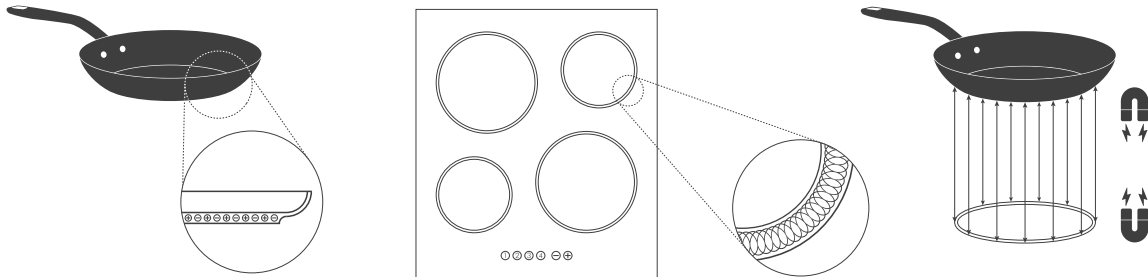
In the exceptional case that your pan is not recognised by your hob, try the following tips:

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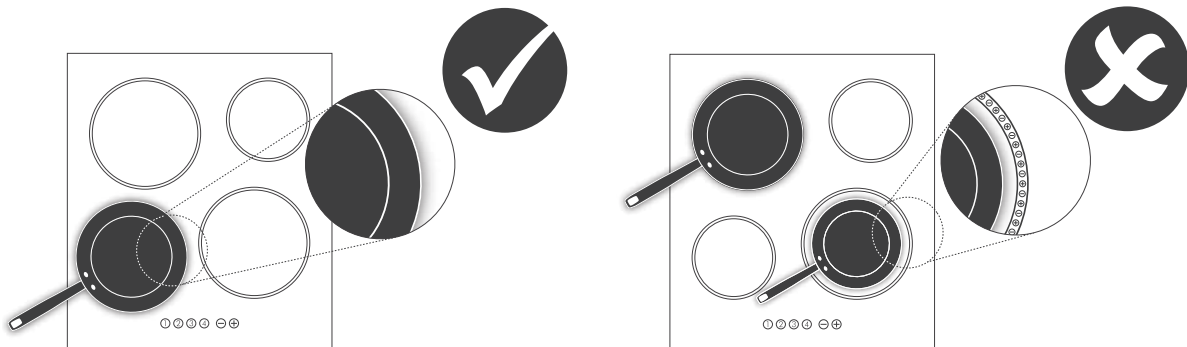
1. Place the cookware on an appropriately sized burner

Induction technology only works effectively if the base of the cookware suitable for induction matches the size of the coil beneath the glass plate of the induction hob (see illustration). If a burner is used that is larger than the cookware, the cookware may not be recognised and so will not heat up.



2. Place the cookware on a smaller burner

If you do not have a burner that matches the base of your cookware, select a smaller burner.



3. Do not place the cookware exactly in the centre of the burner

If you do not have a burner that is smaller than the base of your cookware, we advise you not to position the cookware directly in the centre of the burner. This will allow contact between the outermost points of the base and the induction coil.

4. Always consult the instructions and maintenance manual for your induction hob

Check which diameter of pot or pan is suitable for which burner.

Recommendations for best food release:

- Always start with a clean pan. Wash carefully with a soft cloth or sponge and be sure that you have removed all traces of cooking oil and food before you store your pan.
- Remove food from the refrigerator 10 minutes before you intend to cook or fry.
- Do not drop the pan on the floor and be careful not to warp or bend the pan as this may deform the ceramic non-stick coating, resulting in reduction of non-stick properties.
- If food slightly sticks to the pan during cooking, add a small amount of water. Adding moisture will create a burst of steam that will release any remaining food.
- Note: after a while, there is a natural reduction of the non-stick properties. This process is accelerated by prolonged exposure of the non-stick surface to high heat, which causes carbonization of food and oil. The Blue Diamond™ non-stick technology can withstand accidental overheating up to 450°C for short periods, which is a safety feature. This means that if the pan is accidentally overheated, no toxic fumes will be released. In addition, the coating itself will not blister or peel.
- When the non-stick starts to fade, the thick high density ceramic undercoat allows the pan to be used just like enamelled cast iron pans.



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Cooking oils and fats:

- We recommend to use oil or butter. Remember, some oils and fats burn at lower temperatures. Use oils and fats that have a high smoke point, like refined olive oil, peanut oil, corn oil and (clarified) butter. Do not use extra virgin olive oil as it cannot withstand high heating and will leave a thin carbonized layer on your non-stick.
- Because of the excellent heat conductivity of your pan and the non-stick Blue Diamond™ layer, food and oil can carbonize very rapidly. Always cook on low to medium heat and only use high heat for searing or browning.
- Do not use any type of oil sprays, including aerosols, mist, and pump sprays. These sprays cause residue build-up that is difficult to remove from all types of cookware.
- Always distribute the oil evenly onto the surface of the pan.

Utensils:

- Your cookware has the Blue Diamond™ ceramic non-stick coating, you can use metal utensils but plastic, rubber or wooden utensils are recommended to prolong the life of the pan. However the coating cannot withstand sharp objects or cutting with a fork or knife.

If a steamer insert or skimmer is included in your set:

- Steamer insert: put the steamer on a base with similar diameter to quickly steam everything.
- Food residues and stains on the exterior can be removed with a nylon scrubbing pad.
- Avoid using steel wool, steel scouring pads or harsh detergents.
- Both items are dishwasher safe.

3. Care and cleaning:

- Allow the pan to cool and then clean it thoroughly after each use.
- Products with Blue Diamond™ ceramic non-stick coating are very easy to clean, they are dishwasher safe. But to preserve your pan, it is recommended to wash it in warm soapy water. Rinse and then dry with a soft towel. The non-stick properties of ceramic non-stick coatings can be broken down in the dishwasher due to the fact that dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates.
- If your cookware has bare aluminium rims or rivets they can discolour after dishwasher use. But that does not affect the performance of your cookware.
- Do NOT use sharp steel wool or nylon scrubbing pads. For best results, clean with a soft cloth or sponge.
- Do NOT use oven cleaner or any cleaner that is abrasive or which contains chlorine bleach. Do not gouge the non-stick coating.
- Brown deposits can form on the non-stick coating as a result of prolonged exposure to high heat during cooking with fats and oils which can break down. This can create carbonized oil and fat films, which may accelerate the loss of non-stick performance. If this happens, empty any loose food, partly fill the pan with warm soapy water and let it come to a quick boil. Then turn off the hob and leave it to cool. After cooling the burnt food should be easily wiped away.
- For tougher burns, we recommend to use a melamine foam sponge, available in most grocery, department and hardware stores. Pour a shallow pool of plain water into the pan and rub lightly with circular motion.
- Always ensure the pan is clean before you store it.
- Slight surface marks and discolorations developed over time are normal and will not affect the performance of the coating.
- Halogen and ceramic hobs - Take care to ensure that your hob and your non-stick product is kept free from debris so as not to scratch the ceramic hobs surface.

Storing cookware properly:

Storing pans along with other sharp metal implements can cause scratches or chipping in the surface of the non-stick coating and the edges. Always nest your non-stick pans carefully, and don't put lids with thin sharp edges inside your cookware.

We wish you a lot of cooking pleasure!



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Blue Diamond™ Guarantee Policy

Your warranty is only applicable on defects in material or workmanship of the product and its non-stick coating under normal, non-professional use in accordance with the Care and Use manual of Blue Diamond™. If your product is found to be defective during the guarantee period, the original owner may return it to the relevant store. Please also be sure to include a return address, description of product defect, phone number and any other information pertinent to the product's return.

The warranty on the non-stick coating Blue Diamond™ is limited to 2 years on manufacturing defects.

Upon examination of the product by Blue Diamond™, if it is found to be defective, Blue Diamond™ will repair any faulty workmanship free of charge, whilst reserving the right to decide to replace the entire product, or if no longer available, a similar product.

Damage caused by misuse, accidents, abuse, overheating, commercial use and/or alteration of the product by end customer, is explicitly excluded from this warranty. This warranty does not cover stains, discolouration or scratches due to normal wear and tear. In no event shall this warranty give rise to any compensation for consequential loss.

This guarantee will only be considered valid upon presentation of dated proof of purchase, this guarantee card and the product purchased. Please retain this guarantee card along with your proof of purchase.

This guarantee does not affect Consumer Statutory Rights within the EU. This guarantee gives you specific legal rights, and you may also have other rights which vary from country to country.