

1 Year Limited Warranty

Course Housewares, LLC warrants this Cook's Companion® 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

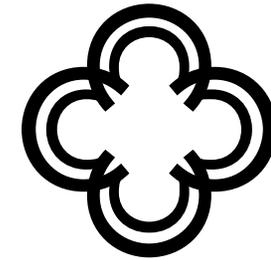
packaged item prepaid to:
Course Housewares, LLC

1715 Lake Drive West
Chanhassen, MN 55317

(866) 325-1659

Return shipping and handling charges may apply.

MADE IN CHINA



COOK'S COMPANION®

EASY FLIP PAN™ GRIDDLE PAN



PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

Thank you for purchasing Cook's Companion® Easy Flip Pan™. Enjoy exploring the many uses of your new pans. The Fusion® interior is made with PFOA/PTFE free ceramic coating. The Flip Pan™ will perform best when used as intended. To ensure the best performance of your Flip Pan™ please consistently follow these instructions.

GETTING STARTED

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

For best results, season your nonstick coating by lightly rubbing cooking oil onto the nonstick surface. On low heat, warm the cookware on a cook top, then cool and wash again. You are now ready to enjoy your pan.

YOUR EASY FLIP PAN SET INCLUDES:

1 Easy Flip Pan™ Griddle Pan

YOUR EASY FLIP PAN™:

The Easy Flip Pan™ consists of two parts, one upper cover and one lower pan.



WARNINGS:

- Do not use in a microwave.
- Follow all Care & Use instructions before using your pan.
- Do not flip pan when it contains fluids, grease, oils, water, and other liquids as these contents can leak from the liquid catch trap
- Never attempt to remove or assemble the cover while the pan is hot.



Induction



Gas



Electric



Ceramic Glass

EASY FLIP PAN CARE & USE

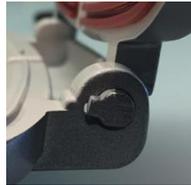
- The Fusion® nonstick coating makes this pan easy to clean. While the pan is dishwasher safe, hand washing with a soft dishcloth or sponge is recommended and will prolong the cookware's beauty. Do not use abrasive or harsh cleaners, as these may damage the finish.
- Always preheat your cookware and use low to medium heat when cooking food. This helps preserve the nutrients in food and the nonstick surface. Preheating requires oil, water or food to be in the pan. Heating without food, water or oil may cause damage to the pan or ceramic coating.
- Never use metal utensils on any ceramic coating surface. It is recommended that you use tools made of nylon, plastic, wood, silicone or melamine.
- Do not scratch the surface or cut directly on your cookware.
- Always use extreme caution when handling hot cookware and keep out of reach of children at all times.
- Do not let handles extend over a hot burner. Doing so may cause the handle to become hot or cause damage. Always use oven mitts, towel or potholders when handling.
- The Easy Flip Pan™ is compatible with induction, ceramic, electric (including glass cook tops), radiant coil and gas stovetops.
- Do not use your Easy Flip Pan™ in a conventional or microwave oven.
- The Easy Flip Pan™ consists of 2 individual pans that are interchangeable with each other by disconnecting and connecting the pans by a hinge. There is one upper pan (cover) and one lower pan included.
- The pans connect by a hinge that opens to a 90° angle. Do not force past the 90° angle as this could cause damage to the pan. Please follow the directions on the next page of how to assemble and disassemble your Easy Flip Pan™ before attempting to do so.
- To close the pan, bring handles together until the magnets connect.
- To flip the pan, first make sure the contents are safe for flipping and carefully check to see if any liquid has accumulated in the liquid catch trap. If any liquid exists, simply wipe away the liquid with a towel and proceed to flip the pan.
- Allow your cookware to cool before submerging into water.
- If the red silicone gasket stretches or loosens it is recommended to cut off any excess and reinsert. An additional silicone gasket is supplied for your convenience. If needed, remove the old gasket, insert the replacement silicone gasket into the groove by applying light pressure and trim away any excess gasket.
- Your Easy Flip Pan™ consists of an upper griddle pan and a lower griddle pan. The lower pan is the deeper pan and contains a liquid catch trap and smooth surface. The liquid catch trap on the lower pan is opposite the handle and located between the hinges. The liquid catch trap allows excess steam and liquid to get trapped here. The upper pan is the shallower pan, and is called the cover when used with the lower pan. See the description on the first page for reference.
- The upper and lower pans can be separated for cooking, cleaning or using the glass lid (not included). Please see the below instructions for separating pans.

HOW TO ASSEMBLE YOUR EASY FLIP PAN™

- Place your Easy Flip lower pan on a flat surface, with the handle facing towards the right.
- While holding the cover at a 90° angle, line up the hinges and gently slide the cover to the right into the hinge slot on the lower pan. The key hinge on the cover will line up with the keyhole on the lower pan.



- You will know the key hinge is inserted into the keyhole correctly when you can no longer slide the cover to the right and are able to see the key hinge on the other side of the keyhole.



- With the cover and key hinge fully attached to the lower pan and keyhole at a 90° angle, you will be able to gently close the pan so that the magnets attach.



NOTE: If the cover is not fully to the right or inserted properly and you attempt to close the pan, it could break the hinge and will void your warranty.

HOW TO REMOVE THE COVER OF YOUR EASY FLIP PAN™

- Place your Easy Flip Pan™ on a flat surface, closed, with the handle facing towards the right.
- Open the cover fully to a 90° angle, line up the hinges and gently slide the cover to the left out of the hinge slot on the lower pan.



- Once the cover is detached from the lower pan you can switch out the cover with another Easy Flip cover or the Glass Lid (not included). Such as the Easy Flip Grill or the Easy Flip Circle cover (not included).

NOTE: If the cover is not fully opened to a 90° angle and you attempt to detach the pan, it could break the hinge and will void your warranty.

EASY FLIP PAN™ RECIPES

Breakfast Bake

Prep Time: 5 Minutes
Cook Time: 15 Minutes

Ingredients

1 lb. Breakfast Sausage
¼ Bag Frozen Hash Browns (slightly thawed)
Salt & Pepper to taste
½ Tsp. Garlic Powder
½ Cup diced yellow onion
2 Cups Cheddar Cheese
6 Eggs (whisked)
1 ¼ cup milk
1 Tbsp. Butter

Directions

Brown the breakfast sausage in the lower griddle pan & drain the grease as needed. Set aside. The upper griddle pan should be attached to the lower griddle pan.

Add the butter to the lower griddle pan, on medium heat.

When the butter is melted, add in the hash browns and diced onion.

Continue to cook until the hash browns are golden brown.

Mix the eggs and milk together in a separate bowl. Add salt, pepper, 1 cup of cheddar cheese, browned sausage & garlic powder.

Pour the egg and sausage mixture over the hash browns. Close the Flip Pan™ cover and let cook for 6 minutes.

Flip Pan™!

Continue cooking the breakfast bake for 6 more minutes.

Flip Pan™!

Open the cover of your Flip Pan™ and sprinkle remaining cheese on top of the breakfast bake. Continue cooking for 3 more minutes or until you have achieved your desired doneness.



Parmesan & Spinach Gnocchi

Cook Time: 15-20 minutes

Ingredients

½ package of Gnocchi (or homemade!)
1 Clove Garlic (minced)
2 Tbsp. Butter
2 Cups Spinach
1 Cup Milk
2 Tbsp. Flour
1 Cup Parmesan Cheese
Salt & Pepper to taste

Directions

Cook Gnocchi according to package instructions in a separate pot or pan and set aside.

In your lower griddle pan (with upper pan attached) melt butter and add in the minced garlic. Cook for about 1 minute on medium.

Add flour and lightly whisk for about 2-3 minutes.

Slowly add in milk, whisking to avoid lumps.

Cook for 2-3 minutes.

Add Spinach and Salt & Pepper, close the cover, and let cook for 3 minutes or until the Spinach is wilted.

Reduce the heat to low/ simmer on your stove and add in Gnocchi and the Parmesan.

Close lid, turn off the heat, and let the gnocchi and sauce sit for about 2 minutes.

Open the cover and enjoy!

