

BLUE DIAMOND™



SPLIT SAVOR DIVIDED SKILLET

CUSTOMER SERVICE: 1-877-926-6526

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **Read all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
4. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Do not operate if the handles or legs become cracked or damaged. Return the appliance to the Blue Diamond Service Department (see this page) for examination, repair, or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Blue Diamond accessory attachments or replacement parts.
9. This appliance is not intended for deep frying foods.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Always attach heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL POWER CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

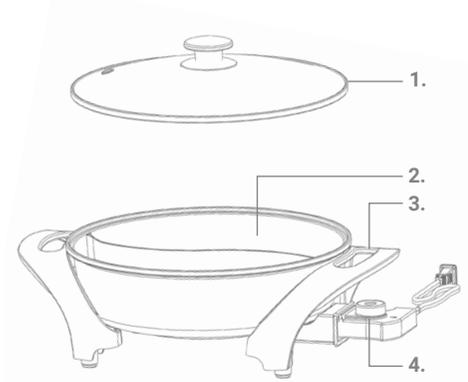
BEFORE RETURNING YOUR BLUE DIAMOND PRODUCT

If you are experiencing problems with your Blue Diamond Split Savor Divided Skillet, we suggest that you call Blue Diamond customer service at 1-877-926-6526 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than Blue Diamond authorized service, please tell the servicer to call our consumer service at 1-877-926-6526 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.



FEATURES & BENEFITS



1. Glass Lid with Stainless Steel Rim, Steam Vent, and Handle

Cook and look lid lets you keep an eye on your entrée while it's cooking and the steam vent helps prevent splattering.

2. Blue Diamond's Diamond-Infused Nonstick Cooking Surface

Our diamond-infused ceramic nonstick coating makes cleaning effortless. Free of PFAS, PFOA, lead, and cadmium, this coating is infused with diamonds for extreme durability and superior performance.

3. Aluminum Housing

With divided interior lets you cook two different types of food.

4. Adjustable Temperature Control

Removable temperature control probe with adjustable heat settings ranging from WARM to 400°F. Indicator light turns off when Skillet reaches the desired temperature.

IMPORTANT GUIDELINES

- Though our diamond-infused ceramic nonstick coating is metal utensil safe, wooden and heat-proof plastic utensils are recommended to prolong the life of the coating.
- You only need to use a little oil or butter with our diamond-infused ceramic nonstick coating. We recommend oils with high flash points like canola or avocado oil.
- The steam vent in the cover should always be placed to the back of the Skillet. Lift the lid from the back to the front to prevent steam burns.
- Use pot holders to lift lid or move the Skillet.
- Never lift or move the Skillet during cooking.
- Do not immerse the temperature control probe in water or any other liquid.
- Temperature control dial must be in the OFF position before the unit is unplugged.
- Do not knock or drop the temperature control probe, as this can damage the probe.

OPERATION

1. Place your Blue Diamond Split Savor Electric Skillet on a clean, dry surface.
2. Make sure the temperature control dial is in the OFF position. Insert temperature control probe into the receptacle located on the side of the unit.
3. Plug cord into an electrical outlet.
4. Turn temperature control dial to desired setting—WARM to 400°F. The indicator light will go on.
5. It takes approximately 3 to 10 minutes for your Blue Diamond Split Savor Electric Skillet to preheat, depending on the desired temperature setting. For faster heat-up, place glass cover on top of the base.
6. When the indicator light turns off, the Skillet is ready for cooking.



7. Place food in the Skillet.

Note: After preheating, do not leave Skillet on without food inside; over time, this can damage the unit.

8. Cook food as directed or until desired results are achieved.

9. After use, turn the temperature control dial to the OFF position and unplug your Skillet.

Note: When cooking two different types of foods, each may require a different cooking temperature. To prevent overcooking or burning, we recommend that you select the lower of the two cooking temperatures.

Temperature-Timetable

Food	Temperature	Approximate Cooking Time
Bacon	300°-325°F	8-10 Minutes
Canadian Bacon	275°-300°F	3-4 Minutes
Chicken	325°-350°F	25-40 Minutes
Eggs (scrambled)	250°-275°F	3-5 Minutes
Eggs (fried)	250°-275°F	3-5 Minutes
Fish	325°-375°F	5-10 Minutes
French Toast	300°-325°F	4-6 Minutes
Ham (½" thick)	325°-350°F	10-12 Minutes
Ham (¾" thick)	325°-350°F	14-16 Minutes
Hamburgers (½" thick)	325°-375°F	8-12 Minutes
Cube Steak	375°-400°F	4-5 Minutes
Pork Chop (½" thick)	325°-375°F	15-20 Minutes
Pork Chop (¾" thick)	325°-375°F	20-25 Minutes
Fried Potatoes	300°-350°F	10-12 Minutes
Sausage (link)	300°-325°F	20-30 Minutes
Sausage (precooked)	325°-350°F	10-12 Minutes
Sandwiches (grilled)	300°-325°F	5-10 Minutes
Steak (1" thick - rare)	350°-400°F	6-7 Minutes
Steak (1" thick - medium)	350°-400°F	10-12 Minutes
Steak (1½" thick - rare)	350°-400°F	8-10 Minutes
Steak (1½" thick - medium)	350°-400°F	18-20 Minutes
Pancakes	350°-400°F	2-3 Minutes

Simmering

In the Blue Diamond Split Savor Electric Skillet, foods will simmer somewhere between the WARM setting and 200°F. Heat the Skillet at 350°F until the food boils; then place cover on pan and reduce the heat to simmer level by turning the heat control down until the pilot light goes out.

Braising or Pot Roasting

This combination cooking method uses both wet and dry heats. First, to brown your meat and/or vegetables, use a temperature setting between 325°F and 350°F. After browning, simmer as instructed above.

Holding Temperature
(after cooking period) WARM

CLEANING AND MAINTENANCE

CAUTION: To prevent personal injury or electric shock, always remove the temperature control probe before immersing your Skillet in water. Do not immerse temperature control probe, cord or plug in water or other liquid.

1. Turn the temperature control dial to the OFF position and unplug unit from outlet.
2. Allow unit to cool completely before cleaning.
3. Once unit has cooled, remove the temperature control probe.
4. Wipe the temperature control probe with a damp cloth. Do not immerse the temperature control probe.
5. Wash skillet and glass lid with warm soapy water, using a nonabrasive cloth. Though hand washing is recommended, the unit is dishwasher safe.
6. Dry thoroughly.



LIMITED WARRANTY

Blue Diamond Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your Blue Diamond Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product.

Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at bluediamondcookware.com.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells Blue Diamond Electrics are available online at bluediamondcookware.com (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered

by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding.

Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms.

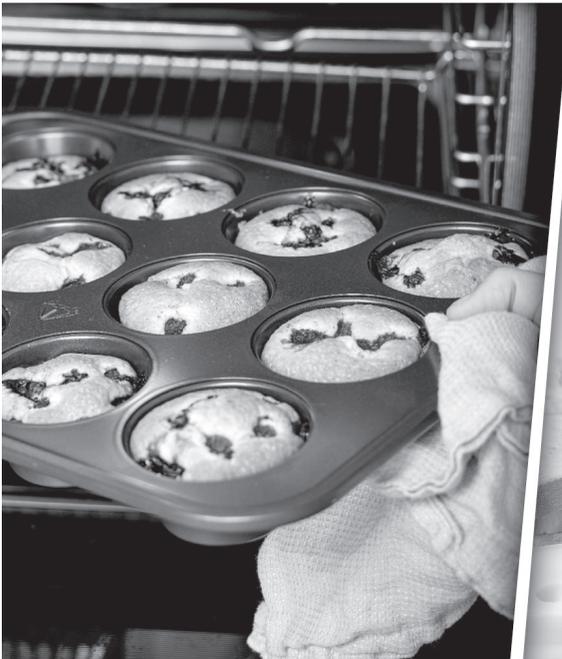
You agree to an arbitration on an individual basis. In any dispute, **NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY.** The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.



Explore the full Blue Diamond collection!

GET EXCLUSIVE SAVINGS

www.BlueDiamondOffers.com



BLUE
DIAMOND™