

LIFETIME WARRANTY

Your Cuisinart® Classic Stainless Kettle is warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Cookware should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at www.cuisinart.com/customer-care/product-return. Or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces which does not impair the functional utility of the cookware.

This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (a) to the store where it was purchased or (b) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart, and not the consumer, will be responsible for the reasonable cost of such service, repair, replacement or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. To obtain a return shipping label, email us at www.cuisinart.com/customer-care/product-return. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

Cuisinart®

CLASSIC STAINLESS KETTLE

USE AND CARE GUIDE

C L A S S I C S T A I N L E S S K E T T L E S

Cuisinart® Classic Stainless is an investment that will prove its worth every time you use it. When properly cared for, your Cuisinart® Classic Stainless Kettle will give you countless years of service and pleasure. Follow the use and care suggestions in this leaflet to preserve and maintain the kettle's original beauty.

■ ESSENTIAL PRECAUTION

Never leave your Cuisinart® Kettle on high heat. A low to medium heat setting is recommended. To boil water in your kettle, a medium-high setting is sufficient. **Never set the burner on high.** Never leave your Cuisinart® Kettle or any kettle empty over a hot burner. Doing so can ruin the kettle and cause damage to the stovetop.

■ EASY MAINTENANCE

Immediately after each use, fill the kettle with warm water and liquid dish detergent; let stand until lukewarm. Use a sponge or soft cloth to remove any remaining residue. Do not use steel wool or other metal pads that make coarse scratches. Rinse thoroughly and dry immediately for a flawless finish. **Never wash your kettle in a dishwasher.**

■ TO REMOVE STAINS

Calcium in your water may leave a multicolored stain. This is from a harmless deposit and can be removed with a little warm vinegar.

■ TO REMOVE BURNER STAINS

Stains on the outside bottom (not sides) of your kettle can be removed with an oven cleaner. Follow the manufacturer's directions and spray or brush the cleaner on only the outside bottom of the kettle. If the directions call for using the cleaner in a warm oven, heat the kettle before applying the cleaner. Rinse thoroughly after cleaning.

CAUTION: Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.

■ COOKING ON A GLASS STOVETOP

To avoid scratching a glass cooktop, do not slide cookware on the glass surface. Please consult your glass cooktop manual for information and recommendations on use.

■ USING OVER A GAS BURNER

When heating over a gas burner, make certain the flame touches only the kettle bottom. If the flame comes up the sides, energy is wasted and the sides of the kettle may become permanently discolored.

IMPORTANT NOTE: Your Cuisinart® Classic Stainless Kettle has exceptionally high thermoconductivity, and even a low setting on some gas burners will overheat. An inexpensive gas “flame-tamer” placed between the burner and the bottom of the kettle solves this problem. Flame-tamers are readily available at most hardware stores.

BEFORE FIRST USE:

1. Remove any labels/hang tags. If your kettle has a max fill label (porcelain types) **DO NOT** remove it from the kettle.
2. Wash in warm soapy water and rinse thoroughly.

USAGE INSTRUCTIONS:

3. Fill the kettle only up to the **MAX FILL** mark. **DO NOT OVERFILL.**
4. Kettle should be placed on a burner no larger than the bottom of the kettle.
5. For whistling kettles, when you hear the whistle, turn off the burner, remove the kettle from the burner and wait for approximately 20 seconds until the water ceases to boil. **DO NOT POUR BOILING WATER.** Always use a pot holder or mitt when pouring. Handles may become hot, especially if other pots are being heated on the range.
6. Do not attempt to pour from the kettle unless the lid is snapped closed/locked in place.
7. Depending upon where you live, some water may have excessive amounts of minerals in it. Periodically remove mineral deposits by boiling water with 2 tablespoons of baking soda and the juice of half a lemon. Do not use steel wool or harsh abrasives to clean your kettle.
8. Do not place an empty kettle on a hot burner.
9. **NEVER ALLOW YOUR KETTLE TO BOIL DRY.** A kettle that has been boiled dry may be damaged and should not be used. Electric burners may also be damaged when a kettle is boiled dry.
10. Stainless steel kettles should be cleaned with a soft cloth. Stainless steel cleaners may be used on the exterior surfaces.
11. Those living in areas with high mineral content water may need to use a commercial lime removal product. Follow package directions.
12. **NEVER** wash your kettle in a dishwasher.