Cast Iron Construction
Provides superior heat retention and even heat distribution.

Porcelain Enamel Exterior
Offers durability and rich colors, perfect for serving

Extreme Versatility
Stovetop, oven, and broiler safe.

Easy Cleanup
Dishwasher safe.

Lifetime Warranty
Before First Use
Remove all labels and hang tags. Wash cookware with a mild dish soap and warm water. Rinse thoroughly and wipe dry immediately with a soft, dry cloth, or you may place cookware in the dishwasher. Pans with nonporous surfaces should be reapplied with cooking oil to condition them.

Stovetop Use
Cookware is available for all range tops: gas, electric, ceramic or induction. Always use a low-medium heat setting. To boil water, a medium-high heat setting is sufficient. Do not immerse enamelled surfaces must be treated and are not suitable for dry cooking: select either oil, butter or a cooking spray to use and completely cover the pan's inside base before heating begins. Nonporous surfaces can be used dry, but pay careful attention not to overheat any surface. Always use potholders to grip side handles or cover knobs, as they will become hot. Never leave pots unattended at any time while cooking. Never leave an empty pan over a hot burner, doing so could ruin the cookware and cause damage to the stovetop.

Oven Use
Pans are oven safe to 500°F. Caution should be used when handling any cookware handles. Always use potholders to grip side handles or cover knobs, as they will become hot.

Serving
Place hot pans on trivet or wooden board when serving. Never place a hot pot directly on an unprotected surface.

Cooking Utensils
To protect and preserve the surface of the pans, use only wooden, plastic or heat-resistant nylon kitchen tools to avoid scratching the enamel interior. We do not recommend using metal utensils, as they may scratch pans surfaces (but will not impair its performance). Do not cut food directly in the cookware. You may use hand blenders or mixers directly in the cookware, this may scratch pan interiors, but pan’s performance will not be affected.

Cleaning and Other Maintenance
Allow pan to cool slightly before each use. Clean all pots with warm water and a liquid dish detergent. Do not fill a hot pot with cold water or plunge into cold water because thermal shock, damage to enamel may occur. Use a sponge or a soft cloth to remove any remaining food particles. Do not use steel wool or abrasive cleaners on the exterior or interior surfaces that does not impair the functional utility of the cookware.

California Residents Only
California residents must only supply proof of purchase and should call 1-800-726-0190 for shipping instructions. 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 retailer that sells Cuisinart® products of the same type. The retailer must della then, according to its preference, either repair the product, 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 cost of the repair, replacement, and shipping and handling for each nonconforming products under warranty.

Storing
Do not store pans when they are still damp and always store carefully in a dry cupboard area. Avoid stacking and overcrowding. Storing pans will prevent rusting and extend the life of the cookware.

Do not store pans while they are still damp and always store carefully in a dry cupboard area. Avoid stacking and overcrowding when storing cookware to prevent scratching and chipping of cast iron surface.

Lifetime Warranty
Our Cuisinart® Chef’s Classic™ Enamelled Cast Iron Cookware 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. If your cookware should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to Consumer Service Center, Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose $7.00 for shipping and handling of the product. Be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product’s return. Please pay by check or money order.

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 that does not impair the functional utility of the cookware.

This warranty 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.