

LIFETIME WARRANTY (U.S. AND CANADA ONLY)

Your Cuisinart® Nonstick 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.

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® Nonstick Cookware



Nonstick Cookware Use and Care Guide

Congratulations on your purchase of Cuisinart® Nonstick Cookware! Designed from the inside out for today's lifestyles, your Cuisinart® Nonstick Cookware combines uncompromising superior cooking performance with a professional look. We guarantee you a lifetime of healthier cooking with your Cuisinart® Nonstick Cookware.

CUISINART® NONSTICK COOKWARE

Cookware heats quickly and spreads heat evenly. Aluminum core ensures unsurpassed heat distribution, and eliminates hot spots.

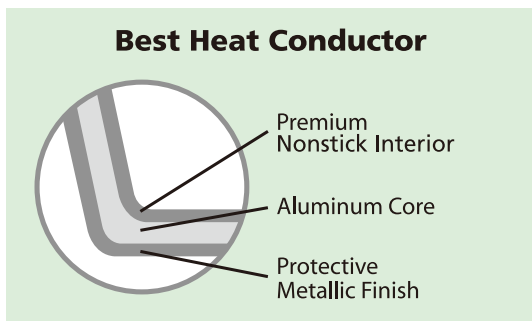
■ TRIPLE-LAYER CONSTRUCTION DELIVERS DURABILITY AND PROFESSIONAL COOKING PERFORMANCE:

1. Premium nonstick cooking surface provides lifetime food release, healthier cooking and easy cleaning.
2. Aluminum core heats quickly and cooks at an even temperature.
3. Protective metallic finish guards the aluminum core for lasting performance. Its exterior is finished for enhanced beauty and easy cleaning.

■ CUISINART® EASY GRIP™ RIVETED SILICONE HANDLES ARE DESIGNED TO PROVIDE A SECURE AND COMFORTABLE GRIP.

■ TIGHT-FITTING, TEMPERED GLASS COVERS SEAL IN FLAVORS AND NUTRIENTS.

■ OVEN SAFE TO 350°F.



■ BEFORE USING FOR THE FIRST TIME

Remove all labels. Wash cookware and covers in warm water with a mild dishwashing soap. Rinse thoroughly in warm water and wipe dry with a soft dish towel.

■ HEALTHIER COOKING, EASY CLEANING

When cooking with your Cuisinart® Nonstick Cookware, you do not need to add oil or butter to prevent foods from sticking. If you wish to enhance the flavor and appearance of foods, you need add only a minimum amount to the nonstick surface of your cookware. Use of cooking spray is not recommended, as it may cause buildup of residue on the cooking surface.

■ STOVETOP COOKING

Select a burner size that matches the diameter of the pan bottom. When cooking over a gas burner, make certain that the flame touches only the bottom of the pan. If the flame extends up the sides of the pan, energy is wasted and flames may permanently discolor the cookware exterior. Please use caution or care when using this cookware on smooth-top cooking surfaces to avoid scratching or damage.

■ 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.

■ ESSENTIAL PRECAUTIONS

Never use Cuisinart® Nonstick Cookware on high heat or food will burn. The aluminum core of this cookware heats quickly and its even heat distribution prevents hot spots. The dark interior color also allows food to cook more quickly with less heat. We recommend using a low to medium setting for most cooking. To boil water, medium-high is sufficient. Never leave Cuisinart® Cookware or any pan empty over a hot burner. Doing so can ruin the pan and cause damage to the stovetop.

■ OVEN COOKING TEMPERATURE

Cuisinart® Nonstick Cookware and glass lids can be used in the oven up to 350°F for short amounts of time, not to exceed 20 minutes. Using Cuisinart® Nonstick Cookware in the oven will cause the handles as well as the pan to become hot. Use potholders or oven mitts when removing the cookware from the oven. DO NOT place Cuisinart® Nonstick Cookware under the broiler.

■ PROPER COOKING UTENSILS

We recommend using plastic or wooden utensils in your Cuisinart® Nonstick Cookware to maintain its appearance and performance. Refrain from cutting foods or using sharp utensils such as forks, knives, mashers or whisks that can scratch the cooking surface.

■ EASY MAINTENANCE

Let your Cuisinart® Nonstick Cookware cool before cleaning. The reinforced nonstick system and the smooth exterior ensure easy cleaning. Cookware should be washed by hand with hot, sudsy water and a sponge or soft dishcloth. Do not use steel wool or other metal or abrasive pads that can scratch your cookware. After washing, rinse thoroughly and dry immediately to maintain your Cuisinart® Cookware's finish. You may place the Cuisinart® Nonstick Cookware in the dishwasher; be sure to use a non-lemon detergent.

■ CONVENIENT STORAGE

Hanging pans by their handles on a cookware rack provides convenient, safe storage for your Cuisinart® Cookware. Use care if you store your cookware in cabinets or drawers. Careless stacking and crowding may cause scratches.

■ CUISINART® KITCHEN TOOLS

Kitchen tools are heat resistant up to 400°F and safe for nonstick cookware.

Dishwasher safe for top rack only. Hand-wash for best results.