

LIFETIME WARRANTY

Your Cuisinart® Cookware is warranted to be free of defects in material and workmanship with 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. (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions.) 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.

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

For California residents only, California law provides that for in-warranty service, California residents have the option of returning a nonconforming product either to the store where purchased or to another retail store that sells similar Cuisinart products. The retailer then has the option to repair or replace the product, refer to an independent repair facility, or refund the purchase price (deducting for depreciation attributable to consumer's use of the product). If none of these options results in appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, provided service is economically feasible. 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, at their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center. Cuisinart will be responsible for the cost of repair, replacement, and shipping and handling for such nonconforming products under warranty.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration, minor imperfections, slight color variations or other damage to external or internal surfaces that 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.

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Cuisinart®
GreenGourmet®
Eco-Friendly Nonstick Cookware

TRI-PLY STAINLESS

USE AND CARE GUIDE



Packaging is made from 100% recycled materials.

Please keep or recycle.

Congratulations on your purchase of Cuisinart® GreenGourmet® Tri-Ply Stainless Cookware! Designed from the inside out for today's eco-conscious chef, GreenGourmet® Cookware combines uncompromising, superior cooking performance with an eco-friendly sensibility. We guarantee you a lifetime of healthier cooking with your Cuisinart® GreenGourmet® Cookware.

■ **BEFORE USING FOR THE FIRST TIME**

Remove all labels. Wash cookware by hand in warm water with a mild dish soap. Rinse thoroughly in warm water and wipe dry with a soft dishtowel.

■ **HEALTHIER COOKING, EASY CLEANING**

When cooking with your Cuisinart® GreenGourmet® Tri-Ply Stainless 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.

■ **ENERGY-EFFICIENT COOKING**

Select a burner size that matches the diameter of the bottom of the pan. 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.

■ **ESSENTIAL PRECAUTIONS**

Never use Cuisinart® GreenGourmet® Tri-Ply Stainless Cookware on high heat or food will burn. The bottom of the cookware heats quickly and its even heat distribution prevents hot spots. 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 void the warranty, and cause damage to the stovetop.

■ **OVEN COOKING TEMPERATURE**

Cuisinart® GreenGourmet® Tri-Ply Stainless Cookware can be used in the oven up to 500°F. Using Cuisinart® Cookware in the oven will cause the handles as well as the pan to become hot. Use oven mitts when removing the cookware from the oven.

■ **PROPER COOKING UTENSILS**

We recommend using plastic or wooden utensils in your Cuisinart® GreenGourmet® Tri-Ply Stainless 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. Slight surface marks and abrasions are normal and will not affect the performance of the Cuisinart Ceramica® coating.

■ **EASY MAINTENANCE**

Let your Cuisinart® GreenGourmet® Tri-Ply Stainless Cookware cool before cleaning. Cookware should be washed by hand with hot sudsy water and a sponge, Dobie® pad 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.

NOTE: Do not put GreenGourmet® Cookware in the dishwasher, since harsh detergents will harm it.

■ **CLEANING THE EXTERIOR**

Cuisinart® GreenGourmet® Tri-Ply Stainless Cookware has a smooth exterior finish, making it easier to clean and maintain. Food residue or buildup on the exterior of your cookware can easily be removed with hot soapy water and a scrub pad. The exterior of Cuisinart® Cookware, like other brands, will show wear with continuous use. This condition will not in any way affect the superior cooking performance of your cookware.

■ **CONVENIENT STORAGE**

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

■ **DURABLE COOKWARE FOR A LIFETIME OF GREAT MEALS**

With a little bit of care, you'll enjoy a great performance from your Cuisinart® GreenGourmet® Tri-Ply Stainless cookware for years to come. A careful hand washing after each use is usually all it takes. But if pans become crusty or heavily greased, a couple of hours soaking in hot sudsy water and a light scrub with a Dobie® pad will have them looking like new. Seasoning your pans twice a year helps to maintain optimal performance, and it's easy! Just add a half-tablespoon of vegetable oil and spread it around the entire interior, right up to the rim. Then place the pan in a preheated 300°F oven for an hour. Carefully remove the pan, allow it to cool completely, and wipe off any excess oil with a paper towel. Be gentle with your cookware! Avoid stacking, which may cause chipping of the ceramic interior. Show it off on a Cuisinart® cookware rack, or store it carefully, with a little breathing room, in your kitchen cabinets.

