

LIMITED LIFETIME WARRANTY

Your Cuisinart® Chef's Classic™ Non-Stick Stainless 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. 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 also enclose \$7.00 for shipping and handling of the product. Please be sure to include a return address, phone number, description of the product problem, 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 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 residents need 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 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 either of the above two options does 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 Customer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

© 2006 Cuisinart® Cuisinart® is a registered trademark of Cuisinart,
150 Milford Road, East Windsor, NJ 08520.
Printed in China 06CUC2147

*Any trademarks or service marks of third parties used herein are the trademarks or service marks of their respective owners.

IB-5756

Cuisinart®

**Chef's
Classic™
Non-Stick
Stainless**



Cookware

Use and Care Guide

C L A S S I C S T A I N L E S S C O O K W A R E

Cuisinart® Chef's Classic™ Non-Stick Stainless is an investment that will prove its worth every time you use it. Exclusively designed aluminum encapsulated base provides superior heat conductivity and even heat distribution to meet the demands of gourmet chefs everywhere. When properly cared for, your Cuisinart® Chef's Classic™ Non-Stick Stainless Cookware will provide countless years of service and pleasure. Follow the use and care suggestions in this leaflet to preserve and maintain the cookware's original beauty.

■ ESSENTIAL PRECAUTIONS

Never use Cuisinart® Chef's Classic™ Non-Stick Stainless Cookware on high heat. Food will burn. The aluminum encapsulated base makes this cookware highly conductive and efficient for quick, even heat distribution. We recommend using a low to medium setting for most cooking tasks. 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 may cause damage to the stovetop.

■ BEFORE USING

Wash your new cookware in warm water with a mild soap or dish detergent, or in a dishwasher, before using for the first time. Rinse thoroughly and immediately wipe dry with a soft dish towel; or you may also place your Cuisinart® Chef's Classic™ Non-Stick Stainless cookware into a dishwasher before first use.

■ EASY MAINTENANCE

Let your Cuisinart® Chef's Classic™ Non-Stick Stainless cool before cleaning. The reinforced nonstick system and the polished exterior ensure easy cleaning. Cookware should be washed by hand with hot sudsy water and a sponge or soft dishcloth or put into the dishwasher. Do not use steel wool or other metal or abrasive pads that could scratch your cookware.

■ WHAT ABOUT THE DISHWASHER?

Though Cuisinart® Chef's Classic™ Non-Stick Stainless is dishwasher safe, soil from other dishes may be abrasive. If the dishwasher is carelessly packed, other dishes or flatware may mar the surface of the cookware. Over a long period, regular dishwasher cleaning will eventually scratch any cookware. We recommend using a non-lemon detergent.

■ PROPER COOKING UTENSILS

We recommend using plastic or wooden utensils in your Cuisinart® 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.

■ TO REMOVE STAINS

Calcium in your water may leave a multicolored stain on the outside of your cookware. This is from a harmless deposit and can be removed with a little warm vinegar. Certain foods such as pasta or oatmeal may leave a light residue or cloudy appearance. This can be easily removed with any of these cleaning products: Bon Ami®, Cameo® Stainless Steel or Metal Cleaner, Nevr-Dull®.

■ TO REMOVE BURNER STAINS

Stains on the outside bottom (not sides) of pans 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 pan. If the directions call for using the cleaner in a warm oven, heat the pan before applying the cleaner. Rinse thoroughly after cleaning.

■ COOKING OVER A GAS BURNER

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

IMPORTANT NOTE: Cuisinart® Chef's Classic™ Non-Stick Stainless Cookware has exceptionally high thermoconductivity, and even a low setting on some gas burners will overheat or even burn foods, such as thinly sliced onions. An inexpensive gas "flame-tamer" placed between the burner and the bottom of the pot solves this problem. Flame-tamers are readily available at most hardware or kitchen stores.

■ COOKING TEMPERATURE IN OVEN

Cuisinart® Chef's Classic™ Non-Stick Stainless can be used in the oven without damage to the cookware. Naturally, the handle as well as the pan will become hot. Use potholders to prevent burns. The cookware can be used in the oven at any baking temperature up to 500°F and can go from burner to table when placed on a heat-resistant trivet.

■ TO BREAK A VACUUM SEAL

The uniquely designed rims and covers form a perfect fit to reduce the evaporation of liquids. If you leave the cover on after turning the heat down or off, a partial vacuum may form which will seal the lid to the pan. To break the seal, turn on the heat for a few moments, and the cover will come off easily. If you don't want the lid to seal itself to the pan, simply remove the cover or set it slightly ajar before turning the heat down or off.

■ CONVENIENT STORAGE

A cookware rack or pegboard provides convenient, safe storage for your Cuisinart® Chef's Classic™ Non-Stick Stainless Cookware. Stacking and crowding in cabinets or drawers may cause scratches.