Congratulations on your purchase of Cuisinart® GreenGourmet® 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 dish towel.

HEALTHIER COOKING, EASY CLEANING
When cooking with your Cuisinart® GreenGourmet® 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® Cookware on high heat or food will burn. The aluminum core of this 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 stove top.

OVEN COOKING TEMPERATURE
Cuisinart® GreenGourmet® Cookware can be used in the oven up to 400°F. DO NOT use under the broiler. Using Cuisinart® Cookware in the oven will cause the handle 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® Cookware to maintain its appearance and performance. Refrain from cutting foods or using sharp utensils such as forks, knives, tongs, or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

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 which sells similar Cuisinart® products. The retailer then has the option to repair the product, return it to an independent repair facility, or replace the product. Service is provided free of charge during the entire warranty period. If none of these options results in appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, or refund the purchase price (deducting for depreciation attributable to consumer’s use of the product). 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 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.