



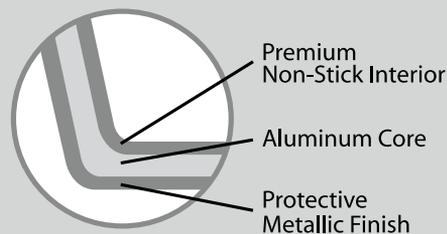
Congratulations on your purchase of Cuisinart® Non-Stick Cookware! Designed from the inside out for today's lifestyles, your Cuisinart® Non-Stick Cookware combines uncompromising superior cooking performance with a professional look. We guarantee you a lifetime of healthier cooking with your Cuisinart®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

## **CUISINART® NON-STICK COOKWARE**

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

- n 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 (177°C).

### **Best Heat Conductor**



Non-Stick Cookware  
Use and Care Guide

■ **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® Non-Stick Cookware, you do not need to add oil or butter to prevent foods from sticking. If you wish to enhance the flavour 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 discolour 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® Non-Stick 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 colour 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® Non-Stick Cookware and glass lids can be used in the oven up to 350°F (177°C) for short amounts of time, not to exceed 20 minutes. Using Cuisinart® Non-Stick 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® Non-Stick Cookware under the broiler.

■ **PROPER COOKING UTENSILS**

We recommend using plastic or wooden utensils in your Cuisinart® Non-Stick 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® Non-Stick 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® Non-Stick 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 (200°C) and safe for nonstick cookware.

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

**LIMITED LIFETIME WARRANTY**

Your Cuisinart® Non-Stick 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 1-800-472-7606. Or write to Consumer Service Center, Cuisinart, 100 Conair Parkway, Woodbridge, ON L4S 0L2.

To facilitate the speed and accuracy of your return, please enclose \$10.00 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 made payable to Cuisinart. 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.