

Use and Care

▪ **Before First Use**

Remove all labels and hang tags. Wash cookware with a mild dish soap and warm water. Rinse thoroughly and wipe dry immediately with a soft dishtowel, or you may place cookware in the dishwasher. Pans with nonstick surfaces should only be wiped with cooking oil to condition them.

▪ **Stovetop Use**

Cookware is suitable for all range tops: gas electric, ceramic or induction. Always use a low-medium heat setting. To boil water, a medium-high heat setting is sufficient. The interior enameled surface must be treated and are not suitable for dry cooking: select either oil, butter or a cooking spray to use and completely cover the pans inside base before heating begins. Nonstick surfaces can be used dry but pay careful attention not to overheat any surface. Always use potholders to grip side handles or cover knobs, as they will become hot. Never leave pans unattended at any time while cooking. Never leave an empty pan over a hot burner; doing so could ruin the cookware and cause damage to the stovetop.

▪ **Oven Use**

Pans are oven safe to 500°F (260°C). Caution should be used when handling any cookware handles. Always use potholders to grip side handle or cover knobs, as they will become hot.

▪ **Serving**

Place hot pans on trivet or wooden board when serving. Never place a hot pan directly on an unprotected surface.

▪ **Cooking Utensils**

To protect and preserve the surface of the pans, use only wooden, plastic or heat resistant nylon kitchen tools to avoid scratching the enamel interior. We do not recommend using metal utensils as they may scratch pan's surface (but will not impair its performance). Do not cut food directly in the cookware. You may use hand blenders or mixers directly in the cookware; this may scratch pan interiors, but pan's performance will not be affected.

▪ **Cleaning and Other Maintenance**

Allows pans to cool slightly first after each use, then fill pan with warm water and a liquid dish detergent; let soak. Do not fill a hot pan with cold water or plunge into cold water because thermal shock damage to enamel may occur. Use a sponge or a soft cloth to remove any remaining food particles. Do not use steel wool or other metal pads that make coarse scratches. Rinse thoroughly and dry immediately. If preferred, cookware may be cleaned in the dishwasher. Scrub pan edges gently to clean if there is any discoloration or residue. To remove tough stains, cleaning products such as Bon Ami® or a little warm vinegar may be used. Cover knobs may become loose over a period of time. We recommend checking them occasionally and tightening knobs as needed.

▪ **Storage**

Do not store pans when they are still damp and always store carefully in a dry cupboard area. Avoid stacking and overcrowding when storing cookware to prevent scratching and chipping of cast iron surface.

Limited Lifetime Warranty

Your Cuisinart® 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.

We recommend that you visit our website, www.cuisinart.ca for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits.

If your cookware should prove to be defective within your lifetime warranty, 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 Centre toll-free at 1-800-472-7606. Or write to Consumer Service Centre, Cuisinart, 100 Conair Parkway, Woodbridge, Ontario. L4H 0L2. E-mail: Consumer_Canada@Conair.com

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product, along with proof of purchase. Please also 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 cheque 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.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration, minor imperfections, slight colour 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.

©2012 Cuisinart Canada
100 Conair Parkway
Woodbridge, ON L4H 0L2

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