Cuisinart® Stainless Cookware

ESSENTIAL PRECAUTIONS

Never use Cuisinart® Stainless Cookware on high heat. Food will burn. The aluminum base or layer make this cookware highly conductive and efficient for quick, even heat distribution. 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. Any material, if heated continuously at a high enough temperature, will begin to decompose, damaging your stovetop or cookware and/or causing personal injury. Never leave cookware on the stovetop unattended. Do not allow cookware to boil dry. If cookware boils dry, do not remove from the stovetop immediately. Turn off the heat and allow to cool naturally.

BEFORE USING

Wash your new cookware in hot water with a mild soap or dish detergent, or in a dishwasher, before using for the first time. Rinse thoroughly and wipe dry immediately with a soft dish towel.

EASY MAINTENANCE

Immediately after each use, fill the pan with hot water and liquid dish detergent; let stand until lukewarm. Use a sponge or soft cloth to remove any remaining food particles. Do not use steel wool or other coarse metal pads that can make scratches. Rinse thoroughly and dry immediately for a flawless finish. Cuisinart® Stainless Cookware features oven-safe handles that can withstand oven temperatures up to 500°F. Glass lids are oven safe to 350°F only. Caution should be used when handling any cookware handles and we recommend the use of potholders.

WHAT ABOUT THE DISHWASHER?

Cuisinart® Stainless Cookware is dishwasher safe, but remember that 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 utensil. We recommend using a non-lemon detergent.

WHAT ABOUT METAL UTENSILS?

We recommend using plastic or wooden utensils with your Cuisinart® Stainless Cookware. You may prefer using metal utensils. These may scratch the cooking surface, but will in no way impair the performance of your Cuisinart® Stainless Cookware. You may use a hand mixer with metal beaters which can scratch the interior surface, but will not impair the cookware's performance or its durability. We recommend not using metal utensils in nonstick cookware as the nonstick coating may be scratched. Refrain from cutting foods or using sharp utensils such as forks, knives, mashers or whisks that can scratch nonstick cooking surfaces.

TO REMOVE STAINS

Calcium in your water may leave a multicolored stain. 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 nonabrasive cleaning product.

TO REMOVE STUBBORN RESIDUE

When food is burned in the pan, a stubborn black residue may remain. If soaking does not loosen it, add water to a depth of one inch in the pan, then add a tablespoon of dishwasher detergent (a non-lemon product). Bring to a boil, reduce heat and simmer for 15 minutes. Let cool in the pan, then drain and rinse. Loosen the residue with a sponge or plastic spatula. Repeat if necessary.

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. **CAUTION: Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.**

FOR USE ON INDUCTION STOVETOPS

Please consult your induction stovetop manual for information on use. Please always center the cooking vessel on the burner for optimal performance.

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.

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® Stainless Cookware has exceptionally high thermal conductivity, 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 stores.**

COOKING TEMPERATURE IN OVEN

Cuisinart® Stainless Cookware can be used in the oven without damage. 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 broiler to table when placed on a heat-resistant trivet. Glass lids are oven safe to 350°F only. **DO NOT place Cuisinart® Nonstick Cookware under the broiler.**

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 to the pan, remove the cover or set it slightly ajar before turning off the heat.

CONVENIENT STORAGE

A cookware rack or pegboard for your Cuisinart® Stainless Cookware provides convenient, safe storage. Stacking and crowding in cabinets or drawers may cause scratches.

LIFETIME WARRANTY (U.S. and CANADA ONLY)

This warranty is available to consumers who purchase directly from Cuisinart or an authorized Cuisinart reseller only. You are a consumer if you own Cuisinart® Stainless Steel Cookware that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart resellers. 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.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Cookware should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, visit us at **https://www.cuisinart.com/customer-care/product-assistance/product-inquiry.** Or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.

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 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.

CALIFORNIA RESIDENTS ONLY

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 that 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 the above two options do 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 Consumer Service Center toll-free at **1-800-726-0190**. To obtain a return shipping label, visit us at **https://www.cuisinart.com/customer-care/product-assistance/product-inquiry.** Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.