

LIFETIME WARRANTY (U.S. & CANADA ONLY)

Your Cuisinart Elements® Pro Induction 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 1-800-726-0190. Or write to Consumer Service Center, Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$7.00 for shipping and handling of the product. (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions.) 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 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. 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 or replace the product, refer to an independent repair facility, or refund the purchase price (deducting for depreciation attributable to consumer's use of the product). If none of these options results in appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, provided service is economically feasible. 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, 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.

Trademarks or service marks of third parties referred to herein are the trademarks or service marks of their respective owners.



Cuisinart ELEMENTS® PRO INDUCTION NON-STICK

USE & CARE GUIDE



SAFE FOR ALL STOVETOPS



GAS

ELECTRIC

GLASS
CERAMIC

HALOGEN

INDUCTION

CUISINART ELEMENTS® PRO INDUCTION NON-STICK FEATURING EXCLUSIVE CUISINART CERAMICA® TECHNOLOGY

Congratulations on your purchase of Cuisinart Elements® Pro Induction Non-Stick Cookware! Designed from the inside out for today's gourmet chef, Cuisinart Elements® Pro Induction Non-Stick Cookware combines uncompromising, superior cooking performance with a naturally derived ceramic surface. We guarantee you a lifetime of great cooking with your Cuisinart Elements® Pro Induction Non-Stick Cookware.

■ BEFORE USING FOR THE FIRST TIME

Remove all labels. Wash cookware in warm water with a mild dish soap. Rinse thoroughly in warm water and wipe dry with a soft dishtowel.

■ HEALTHIER COOKING, EASY CLEANING

When cooking with your Cuisinart Elements® Pro Induction Non-Stick 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

Safe for all stovetops (gas, electric, halogen, ceramic, glass top, and induction). 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.

■ FOR USE ON INDUCTION STOVETOPS

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

■ ESSENTIAL PRECAUTIONS

Never use Cuisinart Elements® Pro Induction 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. We recommend using a low to medium setting for most cooking. To boil water, medium-high is sufficient. Never leave Cuisinart Elements® Pro Induction Non-Stick Cookware or any pan empty over a hot burner. Doing so can ruin the pan and void the warranty, and cause damage to the stovetop.

■ OVEN COOKING TEMPERATURE

Cuisinart Elements® Pro Induction Non-Stick Cookware can be used in the oven up to 450°F for short amounts of time, not to exceed 20 minutes. **Glass lids are oven safe to 350°F.** Using Cuisinart Elements® Pro Induction Non-Stick Cookware in the oven will cause the handles as well as the pan to become hot. Use oven mitts when removing the cookware from the oven. **DO NOT** place Cuisinart Elements® Pro Induction Non-Stick Cookware under the broiler.

■ PROPER COOKING UTENSILS

We recommend using plastic or wooden utensils in your Cuisinart Elements® Pro Induction 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. Slight surface marks and abrasions are normal and will not affect the performance of the Cuisinart Ceramica® Polar White coating.

■ EASY MAINTENANCE

Let your Cuisinart Elements® Pro Induction Non-Stick Cookware cool before cleaning. Cookware should be washed by hand with a non-abrasive cleaning product. Do not use steel wool or other metal or abrasive pads that can scratch your cookware. Do not soak cookware in water for an extended period of time as this can affect the nonstick performance. After washing, rinse thoroughly and dry immediately. **NOTE: Do not put in the dishwasher, since harsh detergents will harm the exterior finish.**

■ CLEANING THE EXTERIOR

Cuisinart Elements® Pro Induction Non-Stick Cookware has a smooth exterior finish, making it easier to clean and maintain. Food residue or buildup on the exterior of your cookware can easily be removed with hot, soapy water and a scrub pad. The exterior of Cuisinart Elements® Pro Induction Non-Stick Cookware, like other brands, may show wear with continuous use. This condition will not in any way affect the superior cooking performance of your cookware.

■ CONVENIENT STORAGE

Hanging pans by their handles on a Cuisinart® cookware rack provides convenient, safe storage for your Cuisinart Elements® Pro Induction Non-Stick Cookware. Do not store cookware in direct sunlight. **Use care if you store your cookware in cabinets or drawers. Careless stacking and crowding may cause scratches or chipping of the ceramic interior surface.**