

## CHEF'S CLASSIC™ NON-STICK HARD ANODIZED COOKWARE

*Congratulations! Your new Cuisinart® Chef's Classic™ Non-Stick Hard Anodized Cookware is designed from the inside out for today's lifestyles. Our Non-Stick Hard Anodized Cookware combines uncompromising superior cooking performance with a professional look. We guarantee you a lifetime of great cooking with your Cuisinart® Chef's Classic™ Non-Stick Hard Anodized Cookware.*

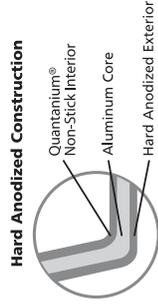
### CUISINART® CHEF'S CLASSIC™ NON-STICK HARD ANODIZED COOKWARE

Hard anodized construction ensures unsurpassed heat distribution. Cookware heats quickly and spreads heat evenly. Eliminates hot spots.

#### ■ TRIPLE-LAYER CONSTRUCTION DELIVERS DURABILITY AND PROFESSIONAL COOKING PERFORMANCE:

1. Quantumium® Cooking Surface is titanium reinforced for lifetime food release, healthier cooking and easy cleaning.

2. Aluminum Core heats quickly and cooks at an even temperature.



3. Hard Anodized Exterior is dense and nonporous. Its exterior is smoothly finished for enhanced beauty and easy cleaning.

#### ■ STAY-COOL STAINLESS STEEL RIVETED HANDLES ARE COMFORTABLE AND DESIGNED FOR HANGING STORAGE.

#### ■ TIGHT-FITTING TEMPERED GLASS COVERS SEAL IN FLAVORS AND NUTRIENTS.

#### ■ OVEN SAFE TO 500°F.

#### ■ GLASS LIDS ARE ONLY OVEN SAFE TO 350°F.

#### ■ BEFORE USING FOR THE FIRST TIME

Remove all labels. Wash cookware and covers 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® Chef's Classic™ Non-Stick Hard Anodized 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 only add a minimum amount to the nonstick surface of your cookware.

#### ■ 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.

#### ■ 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® Chef's Classic™ Non-Stick Hard Anodized 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 color 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® Chef's Classic™ Non-Stick Hard Anodized Cookware can be used in the oven up to 500°F. Glass lids are oven safe up to 350°F. Using Cuisinart Cookware in the oven will cause the handles as well as the pan to become hot. Use pot holders or oven mitts when removing the cookware from the oven. Please DO NOT place Cuisinart® Non-Stick Cookware under the broiler.

#### ■ PROPER COOKING UTENSILS

We recommend using plastic or wooden utensils in your Cuisinart Cookware to maintain its appearance and performance. However, our Chef's Classic™ Non-Stick Hard Anodized line is metal-utensil safe. 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® Chef's Classic™ Non-Stick Hard Anodized 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 Cuisinart Cookware's flawless finish. Do not put in the dishwasher since harsh detergents will harm exterior finish.

#### ■ CLEANING THE EXTERIOR

Cuisinart® Chef's Classic™ Non-Stick Hard Anodized 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 any non-abrasive cleaning product. The exterior of Cuisinart Cookware, like other brands, will 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 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®

## CHEF'S CLASSIC™ NON-STICK HARD ANODIZED



### Cookware

## Use and Care Guide

#### LIFETIME WARRANTY (U.S. and Canada Only)

Your Cuisinart® Hard Anodized 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.) 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 that 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 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.

Quantanium® is a registered trademark owned by the Whitford Worldwide Company.

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