

Cuisinart ADVANTAGE® NON-STICK



Cookware

Use and Care Guide

CUISINART ADVANTAGE® NON-STICK COOKWARE

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

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

1. Non-Stick cooking surface is a premium nonstick finish that 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 RIVETED SILICONE HANDLES ARE DESIGNED TO PROVIDE A SECURE AND COMFORTABLE GRIP.**

■ **TIGHTFITTING TEMPERED GLASS COVERS SEAL IN FLAVOURS AND NUTRIENTS.**

■ **OVEN SAFE TO 350°F (177°C).**

■ **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 Advantage® 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.

■ **STOVE TOP 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.

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■ ESSENTIAL PRECAUTIONS

Never use Cuisinart Advantage® 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® Cookware can be used in the oven up to 350° F (177°C) for short amounts of time, not to exceed 20 minutes. Using Cuisinart® Cookware in the oven will cause the handles as well as the pan to become hot. Pot Holders 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® 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 Advantage® 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 Advantage® 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.

LIMITED LIFETIME WARRANTY

Your Cuisinart® 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.

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, 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.

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