

LIMITED LIFETIME WARRANTY

Your Cuisinart® Bakeware 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 bakeware should prove to be defective within your lifetime, we will repair it (or, if we think it's 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, On. 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. Please note the party to whom the cheque or money order should be made payable to Cuisinart Canada. **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 bakeware. This warranty also expressly excludes all incidental or consequential damages.

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Cuisinart®

NON-STICK BAKEWARE



Use and Care

NON-STICK BAKEWARE

Cuisinart® Non-Stick Bakeware is an investment that will prove its worth every time you use it. When properly cared for, your Cuisinart® Non-Stick Bakeware will give countless years of service and pleasure. Follow the use and care suggestions in this leaflet to preserve and maintain the cookware's original beauty.

BEFORE YOU BAKE

Wash the pan in warm, sudsy water. Rinse and dry thoroughly. The performance of your Cuisinart® Non-Stick Bakeware depends on a thoroughly clean baking surface. See cleaning instructions below.

BAKING WITH CUISINART® NON-STICK BAKEWARE

PREPPING THE PAN: Prepare the pan according to recipe instructions. Grease and flour if directed. Although the surface of Non-Stick Bakeware is designed for easy release, following the recipe instructions always gives the best results. You may use spray oils with Non-Stick Bakeware. The special nonstick formula used in our bakeware makes spray oils easy to remove. (However, **DO NOT** use spray oils to cook in any Cuisinart® cookware items. The nature and content of spray oils cause them to leave a gummy residue on cookware that is very difficult to remove completely and as a result, food may actually stick, even on nonstick cookware!)

PREHEAT THE OVEN: Preheat the oven to the temperature recommended in the recipe. Keep in mind, however, that no two ovens are calibrated exactly the same. We recommend that you watch foods closely the first few times you bake. This will help you to determine how and when to adjust either the baking temperature or the baking time. Bakeware is oven safe to 450°F (230°C). Do not use under the broiler.

UTENSILS: Use only nylon, wood, or coated utensils with Non-Stick Bakeware. This will help prevent scratches and maintain the appearance and performance of your bakeware. Using metal utensils on any nonstick surface will damage the surface over time. Always remove food from the pan before slicing or cutting. The surface of Non-Stick Bakeware makes it easy to remove foods cleanly and completely.

CLEANING: We recommend that you hand-wash your bakeware thoroughly, inside and out, after every use. However, Cuisinart® Non-Stick Bakeware can be cleaned in the dishwasher if necessary. Before you put the pan in water, allow it to cool. Putting a hot pan in cooler water can warp the pan and can create sudden steaming and hot water spattering, which can cause burns. Use a sponge or dishcloth with hot, sudsy water to remove food from the pan's baking surface and exterior surfaces.

For burned-on or stubborn spots caused by high baking temperatures, use Soft Scrub® and a soft nylon or nylon-covered cleaning pad. (Keeping the exterior free of built-up grease and food stains helps to maintain the pan's appearance and performance.) **DO NOT IMMERSER OR SOAK** your insulated bakeware. Insulated bakeware is designed to "breathe" and is not watertight. Soaking can result in water collecting in the airspace between the pan layers. (The nonstick finish releases foods so easily, you should never really need to soak any Non-Stick Bakeware.) To dry out an insulated pan in which water has collected, put the pan upside down in a 250°F (120°C) oven for 30 minutes. **DO NOT USE** abrasive cleansers or cleaning pads, oven cleaners or other caustic solutions, baking soda, or dishwasher detergent. These cleaners will damage the surface and void the Lifetime Warranty.

STORAGE: **DO NOT** stack or nest bakeware items without a protective layer. This can result in scratches on your nonstick surfaces. Like any bakeware, Non-Stick Bakeware will show wear after continued use. This will not affect the bakeware's performance.