

CUISINART® CONICAL HARD ANODIZED INDUCTION COOKWARE

Congratulations! Your new Cuisinart® Conical Hard Anodized Induction Cookware is designed from the inside out for today's lifestyles. Our nonstick hard anodized cookware combines uncompromising, superior cooking performance with a professional look. We guarantee you a lifetime of good cooking with your Cuisinart® Conical Hard Anodized Induction Cookware.

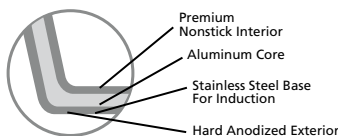
CUISINART® CONICAL HARD ANODIZED INDUCTION COOKWARE

Induction base for fast and efficient heating. Hard anodized construction ensures unsurpassed heat distribution. Eliminates hot spots.

■ MULTILAYER CONSTRUCTION DELIVERS DURABILITY AND PROFESSIONAL COOKING PERFORMANCE:

1. Premium nonstick cooking surface provides healthier cooking, lasting food release and easy cleanup.
2. Aluminum core heats quickly and cooks at an even temperature.
3. Hard anodized exterior is dense and nonporous. Exterior is smoothly finished for enhanced beauty and easy cleaning.
4. Induction base provides faster and more efficient cooking on induction ranges.

Multilayer Premium Construction



■ 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 OVEN SAFE TO 350°F ONLY

■ 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 dishtowel.

■ HEALTHIER COOKING, EASY CLEANING

When cooking with your Cuisinart® Conical Hard Anodized Induction 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. We do not recommend using spray oil as it may cause a buildup of residue on the cooking surface.

■ STOVETOP COOKING

Safe for all cooktops (gas, electric, halogen, ceramic, glass top and induction). 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 pan may become discolored. Use caution when cooking on a flat surface.

■ FOR USE ON INDUCTION STOVETOPS

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

■ ESSENTIAL PRECAUTIONS

Never use Cuisinart® Conical Hard Anodized Induction 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® Conical Hard Anodized Induction Cookware can be used in the oven up to 500°F. Using Cuisinart® Cookware in the oven will cause the handles as well as the pan to become hot. Use potholders or oven mitts when removing the cookware from the oven. Not broiler safe.

IMPORTANT NOTE: Tempered glass covers are oven safe to 350°F only.

■ PROPER COOKING UTENSILS

We recommend using plastic or wooden utensils in your Cuisinart® Cookware to maintain its appearance and performance. Our Cuisinart® Conical Hard Anodized Induction Cookware is metal-utensil safe. However, refrain from cutting foods or using sharp utensils such as forks, knives, mashers or whisks that can scratch the cooking surface.

■ CLEANING THE EXTERIOR

Cuisinart® Conical Hard Anodized Induction 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. 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.

LIFETIME WARRANTY (U.S. AND CANADA ONLY)

Your Cuisinart® Conical Hard Anodized Induction Cookware is warranted to be free of defects in materials 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.

Cuisinart®
CONICAL
HARD ANODIZED INDUCTION COOKWARE



Use and Care Guide

