

## LIFETIME WARRANTY (U.S. & CANADA ONLY)

Your Cuisinart® Mineral Collection Cookware 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. 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. 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.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration 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.

### CALIFORNIA RESIDENTS ONLY

California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions. California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (a) to the store where it was purchased or (b) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. 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, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

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150 Milford Road, East Windsor, NJ 08520  
Printed in China 17CW031911

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**IB-15421**

## CUISINART® MINERAL COLLECTION

*Cuisinart® Mineral Collection is an investment that will prove its worth every time you use it. Exclusively designed aluminum encapsulated base provides superior heat conductivity and even heat distribution to meet the demands of gourmet chefs everywhere. When properly cared for, your Cuisinart® Mineral Collection will provide countless years of service and pleasure. Follow the use and care suggestions in this leaflet to preserve and maintain the cookware's original beauty.*

### ■ ESSENTIAL PRECAUTIONS

**Never use Cuisinart® Mineral Collection on high heat.**

**Food will burn.** The aluminum encapsulated base makes this cookware highly conductive and efficient for quick, even heat distribution. We recommend using a low to medium setting for most cooking tasks. 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 may cause damage to the stovetop. Use of cooking spray is not recommended as it may cause buildup of residue on the cooking surface.

### ■ BEFORE USING

**Wash your new cookware in warm water with a mild soap or dish detergent, or in a dishwasher, before using for the first time.** Rinse thoroughly and immediately wipe dry with a soft dishtowel.

### ■ EASY MAINTENANCE

Let your Cuisinart® Mineral Collection cool before cleaning. Cookware should be washed by hand with hot, sudsy water and a sponge or soft dishcloth or put into the dishwasher. Do not use steel wool or other metal or abrasive pads that could scratch your cookware.

### ■ WHAT ABOUT THE DISHWASHER?

Though Cuisinart® Mineral Collection is dishwasher safe, soil from other dishes may be abrasive. If the dishwasher is carelessly packed, other dishes or flatware may mar the surface of the cookware. Over a long period, regular dishwasher cleaning will eventually scratch any cookware, but will not affect its safety or performance. We recommend using a non-lemon detergent.

### ■ WHAT ABOUT METAL 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.

### ■ TO REMOVE STAINS

Calcium in your water may leave a multicolored stain on the outside of your cookware. This is a harmless deposit and can be removed with a little warm vinegar. Certain foods such as pasta or oatmeal may leave a light residue or cloudy appearance. This can be easily removed with any nonabrasive cleaning product.

### ■ TO REMOVE BURNER STAINS

Stains on the outside bottom (not sides) of pans can be removed with an oven cleaner. Follow the manufacturer's directions and spray or brush the cleaner on only the outside bottom of the pan. If the directions call for using the cleaner in a warm oven, heat the pan before applying the cleaner. Rinse thoroughly after cleaning.

**CAUTION: Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.**

### ■ FOR USE ON INDUCTION STOVETOPS

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

### ■ COOKING OVER A GAS BURNER

When cooking over a gas burner, make certain the flame touches only the pan bottom. If the flame comes up the sides of the pan, energy is wasted and the sides of the pan may become permanently discolored.

**IMPORTANT NOTE: Cuisinart® Mineral Collection has exceptionally high thermoconductivity, and even a low setting on some gas burners will overheat or even burn foods, such as thinly sliced onions. An inexpensive gas "flame-tamer" placed between the burner and the bottom of the pot solves this problem. Flame-tamers are readily available at most hardware or kitchen stores.**

### ■ COOKING TEMPERATURE IN OVEN

Cuisinart® Mineral Collection can be used in the oven without damage to the cookware. Naturally, the handle as well as the pan will become hot. Use potholders to prevent burns. The cookware can be used in the oven at any baking temperature up to 500°F and can go from oven, broiler or burner to table when placed on a heat-resistant trivet. Please note that the glass lids are oven safe to 350°F.

### ■ CONVENIENT STORAGE

A cookware rack or pegboard provides convenient, safe storage for your Cuisinart® Mineral Collection. Stacking and crowding in cabinets or drawers may cause scratches.

# Cuisinart® MINERAL COLLECTION

## USE AND CARE GUIDE