

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

Your Cuisinart® GreenGourmet® 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.

### HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Cookware should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at

[www.cuisinart.com/customer-care/product-return](http://www.cuisinart.com/customer-care/product-return).

Or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.

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 which 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 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 which 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. To obtain a return shipping label, email us at [www.cuisinart.com/customer-care/product-return](http://www.cuisinart.com/customer-care/product-return).

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

# Cuisinart®

## green gourmet®



Eco-Friendly Nonstick Cookware

# Use and Care Guide

# GREEN GOURMET® HARD ANODIZED COOKWARE

*Congratulations on your purchase of Cuisinart® GreenGourmet® Cookware! Designed from the inside out for today's eco-conscious chef, GreenGourmet® Cookware combines uncompromising, superior cooking performance with an eco-friendly sensibility. We guarantee you a lifetime of healthier cooking with your Cuisinart® GreenGourmet® Cookware.*

## ■ BEFORE USING FOR THE FIRST TIME

Remove all labels. Wash cookware by hand 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® GreenGourmet® 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 add only a minimum amount to the nonstick surface of your cookware.

## ■ ENERGY-EFFICIENT COOKING

Select a burner size that matches the diameter of the bottom of the pan. 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.

## ■ ESSENTIAL PRECAUTIONS

Never use Cuisinart® GreenGourmet® Cookware on high heat or food will burn. The aluminum core of this cookware heats quickly and its even heat distribution prevents hot spots. 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 void the warranty, and cause damage to the stovetop.

## ■ 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.

## ■ OVEN COOKING TEMPERATURE

Cuisinart® GreenGourmet® Cookware can be used in the oven up to 400°F. DO NOT use under the broiler. Using Cuisinart® Cookware in the oven will cause the handles as well as the pan to become hot. Use oven mitts when removing the cookware from the oven.

## ■ PROPER COOKING UTENSILS

We recommend using plastic or wooden utensils in your Cuisinart® GreenGourmet® 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. Slight surface marks and abrasions are normal and will not affect the performance of the Cuisinart Ceramica® coating.

## ■ EASY MAINTENANCE

Let your Cuisinart® GreenGourmet® Cookware cool before 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. NOTE: Do not put GreenGourmet® Cookware in the dishwasher, since harsh detergents will harm it.

## ■ CLEANING THE EXTERIOR

Cuisinart® GreenGourmet® 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 hot soapy water and a scrub pad. 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 Cuisinart® cookware rack provides convenient, safe storage for your Cuisinart® GreenGourmet® Cookware. Use care if you store your cookware in cabinets or drawers. Careless stacking and crowding may cause scratches or chipping of the ceramic interior surface.

## ■ DURABLE COOKWARE FOR A LIFETIME OF GREAT MEALS

With a little bit of care, you'll enjoy a great performance from your Cuisinart® GreenGourmet® cookware for years to come. A careful hand washing after each use is usually all it takes. But if pans become crusty or heavily greased, a couple of hours soaking in hot sudsy water and a light scrub will have them looking like new. Seasoning your pans twice a year helps to maintain optimal performance, and it's easy! Just add a half-tablespoon of vegetable oil and spread it around the entire interior, right up to the rim. Then place the pan in a preheated 300°F oven for an hour. Carefully remove the pan, allow it to cool completely, and wipe off any excess oil with a paper towel. Be gentle with your cookware! Avoid stacking, which may cause chipping of the ceramic interior. Show it off on a Cuisinart® cookware rack, or store it carefully, with a little breathing room, in your kitchen cabinets.

