

颜色信息: Cyan-Magenta-Yellow-Black

文件路径: file://th-server3/新文件//20210908/Export

生成日期: 2021/9/8 14:23:30 文件尺寸: 187.0x216.0

文件名称: \_amb\_18cw055750\_ib\_15886C-ZT

印刷前请仔细校对文件, 否则之后产生费用一切自负!

图示区

210908

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

Your Cuisinart® Chef's Classic™ Nonstick 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.

#### 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®



Chef's Classic™ Nonstick Bakeware

Use and Care Guide

## CHEF'S CLASSIC™ NONSTICK BAKEWARE

Cuisinart® Chef's Classic Nonstick Bakeware is an investment that will prove its worth every time you use it. When properly cared for, your Cuisinart® Chef's Classic Nonstick 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® Chef's Classic™ Nonstick Bakeware depends on a thoroughly clean baking surface. See cleaning instructions below.

#### BAKING WITH CUISINART® CHEF'S CLASSIC™ NON-STICK BAKEWARE

**Prepping the pan:** Prepare the pan according to recipe instructions. Grease and flour if directed. Although the surface of Chef's Classic™ Nonstick Bakeware is designed for easy release, following the recipe instructions always gives the best results. You may use spray oils with Chef's Classic™ Nonstick 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. Do not use under the broiler.

**Utensils:** Use only nylon, wood, or coated utensils with Chef's Classic™ Nonstick 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 Chef's Classic™ Nonstick 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® Chef's Classic™ Nonstick 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 IMMERSE 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 Chef's Classic™ Nonstick Bakeware.) To dry out an insulated pan in which water has collected, put the pan upside down in a 250°F 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, Chef's Classic™ Nonstick Bakeware will show wear after continued use. This will not affect the bakeware's performance.