

Cuisinart® Ceramic Hard Anodized Induction-Ready Cookware

Congratulations on your purchase of Cuisinart® Cookware! Designed from the inside out for today's gourmet chef, Cuisinart® Cookware combines uncompromising, superior cooking performance with a naturally derived ceramic surface. We guarantee you a lifetime of good cooking with your Cuisinart® Cookware.

DURABLE COOKWARE FOR A LIFETIME OF GREAT MEALS

With a little bit of care, you'll enjoy a great performance from your Cuisinart® 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. 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.

HEALTHIER COOKING, EASY CLEANING

When cooking with your Cuisinart® 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® Cookware on high heat or food will burn. The aluminum core of this cookware heats quickly and its even heat distribution prevents hotspots. 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, 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.

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. For the best results, it is recommended to use induction at lower temperatures when cooking with the pan.

OVEN COOKING TEMPERATURE

Cuisinart® Cookware can be used in the oven up to 450°F for short amounts of time, not to exceed 20 minutes. 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. DO NOT place Cuisinart® Cookware under the broiler.

PROPER COOKING 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. Slight surface marks and abrasions are normal and will not affect the performance of the PurelyCeramic™ Nonstick Advanced Release System coating.

EASY MAINTENANCE

Let your Cuisinart® Cookware cool before cleaning. Cookware should be washed by hand with hot, sudsy water and a soft mesh-wrapped sponge or soft dishcloth. Do not use steel wool or other metal or abrasive pads that can scratch your cookware. Do not soak cookware in water for an extended period of time as this can affect the nonstick performance. After washing, rinse thoroughly and dry immediately.