

MODEL #: Caskata

DATE: 03/20/23

CARD SIZE:

W=12.60"/320mm, H=3.15"/80mm

NOTE:

- *DO NOT TOOL FROM THE
- CUT-OUTS ARE TO BE C
- *FOR PLACEMENT ONLY!
- MODIFICATIONS MUST E
- PACKAGING WITHOUT AF
- ARTWORK
- MAIL LOCKS WITH/WITH
- MAY BE REQUIRED-REFE
- *ACTUAL SIZE TO BE DET

MINIMUM BOARD S
SUBJECT TO DROP

- Dryer/Curling Iron/Straightener In Box - 270GSM Greyback Cardboard + E-Flute
- Curling Iron/Straightener In Box - 270GSM Greyback Cardboard
- Curling Iron/Straightener In Box - 270GSM Greyback Cardboard
- Grooming Items In Clamshell In Box - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Grooming Items In Box - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Beauty Care In Box - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Or 350GSM Greyback Cardboard
- Massage/Foot Spa In Box - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Garment Items In Box - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Cuisinart In Box - **Product** Cardboard + E-Flute or 350GSM Greyback Cardboard + B-Flute
- HBA Items On Card - 400GSM Laminated Both Sides
- HBA Wrapbands - 210GSM Laminated Both Sides
- Mirrors and Scales - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Sleeve Items - 450GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- 4 Color Two-Sided Printing In Box - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Misc. Items In Clamshell - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Misc. Items In Box - 270GSM Greyback Cardboard + E-Flute or 350GSM Greyback Cardboard
- Or 350GSM Greyback Cardboard

COLOR BREAK - PRINTING INKS



Black

Cuisinart®

CHEF'S CLASSIC™

ENAMELED CAST IRON COOKWARE

7 QT. ROUND CASSEROLE WITH COVER

Cast Iron Construction
Porcelain Enamel Exterior and Interior
Stovetop, Oven and Broiler Safe
Dishwasher Safe • Induction Ready

LIFETIME WARRANTY

Subject to the exclusions and limitations contained herein, Conair LLC dba Cuisinart ("Cuisinart") warrants that the Cuisinart® Cookware will be free from material defects in materials and workmanship under normal home use conditions throughout the original purchaser's lifetime, beginning on the date this Enameled Cast Iron Cookware was purchased in its original, sealed packaging, unless otherwise specified in this Lifetime Warranty. This Lifetime Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Enameled Cast Iron Cookware from Cuisinart® or an authorized Cuisinart® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart® reseller, contact Cuisinart®).

- This Lifetime Warranty does NOT cover:
- Normal wear and tear;
 - Any Enameled Cast Iron Cookware purchased by commercial purchasers or for commercial or non-household uses;
 - Accessories, parts, or software added to the Enameled Cast Iron Cookware after the system is shipped from Cuisinart;
 - Any costs associated with the replacement or repair of the Enameled Cast Iron Cookware, including labor, installation, or other costs incurred by you without prior Cuisinart approval;
 - Damage to the Enameled Cast Iron Cookware, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, abnormal conditions (such as a mechanical or environmental); (2) usage not in accordance with Enameled Cast Iron Cookware instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of god or other events beyond Cuisinart's control;
 - Though necessary repairs and maintenance might be performed by any company, damage caused by you or any nonauthorized third party may void this Lifetime Warranty;
 - Damage caused by accessories or replacement parts not specifically authorized by Cuisinart may void this Lifetime Warranty; and
 - Any Enameled Cast Iron Cookware where the original Enameled Cast Iron Cookware identification markings (trademark or serial number) have been removed, altered, or obliterated from the Enameled Cast Iron Cookware.
- It is recommended that you visit our website, <https://cuisinart.com>, for a fast, efficient way to complete your Enameled Cast Iron Cookware registration. However, Enameled Cast Iron Cookware registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this Lifetime Warranty will be the date of manufacture.

HASSLE-FREE WARRANTY
If the Enameled Cast Iron Cookware that is the subject of this Lifetime Warranty fails during the warranty period for reasons covered by this Lifetime Warranty, Cuisinart will, at its option, repair the Enameled Cast Iron Cookware, replace the Enameled Cast Iron Cookware with another identical or reasonably equivalent product, or if Cuisinart is unable to repair or replace the Enameled Cast Iron Cookware, refund the purchase price, less the amount directly attributable to the consumer's prior usage of the Enameled Cast Iron Cookware. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/>, or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.

Upon receipt of the Enameled Cast Iron Cookware, Cuisinart will inspect the Enameled Cast Iron Cookware and, if required under this Lifetime Warranty, attempt to repair, replace, or refund the Enameled Cast Iron Cookware within thirty (30) days. However, there may be delays beyond Cuisinart's control, in which case that time period may be extended as reasonably necessary.

IMPORTANT: If the nonconforming Enameled Cast Iron Cookware is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the service to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the Enameled Cast Iron Cookware is serviced with the correct parts, and the Enameled Cast Iron Cookware is still under warranty.

CALIFORNIA RESIDENTS ONLY
The Lifetime Warranty period begins on the date the Enameled Cast Iron Cookware was delivered, which may be different than the date the Enameled Cast Iron Cookware was purchased. California residents also have the option of obtaining the benefits of this Lifetime Warranty by bringing the Enameled Cast Iron Cookware to (A) the store where it was purchased or (B) another retail store that sells Cuisinart Enameled Cast Iron Cookware of the same type. The retail store shall then, according to its preference, either repair the Enameled Cast Iron Cookware, refer the consumer to an independent repair facility, replace the Enameled Cast Iron Cookware with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the Enameled Cast Iron Cookware. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement with another identical or reasonably equivalent Enameled Cast Iron Cookware by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of such repair, replacement, and/or shipping and handling for such nonconforming Enameled Cast Iron Cookware under warranty.

THIS LIFETIME WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR BY JURISDICTION. IN THE EVENT THIS LIFETIME WARRANTY IS BREACHED, YOU MAY HAVE CLAIMS FOR REPLACEMENT, DAMAGES, OR OTHER PENALTIES.

LIMITATIONS OF LIABILITY/ADDITIONAL LIMITATIONS AND EXCLUSIONS
ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIFETIME WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU. CUISINART'S RESPONSIBILITY UNDER THIS OR ANY OTHER WARRANTY, IMPLIED OR EXPRESS, IS LIMITED TO REPAIR, REPLACEMENT, OR REFUND, AS SET FORTH ABOVE. THESE REMEDIES ARE THE SOLE AND EXCLUSIVE REMEDIES FOR ANY BREACH OF WARRANTY. TO THE MAXIMUM EXTENT PERMITTED BY LAW, CUISINART IS NOT RESPONSIBLE FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY OR UNDER ANY OTHER LEGAL THEORY (INCLUDING, BUT NOT LIMITED TO, LOST PROFITS, DOWNTIME, GOODWILL, DAMAGE TO OR REPLACEMENT OF EQUIPMENT AND PROPERTY, AND ANY COSTS OF RECOVERING, REPROGRAMMING, OR REPRODUCING ANY PROGRAM OR DATA STORED IN OR USED WITH A SYSTEM CONTAINING THE ENAMELED CAST IRON COOKWARE), EVEN IF CUISINART HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. ALL EXPRESS AND IMPLIED WARRANTIES ARE LIMITED IN DURATION TO THE LIFETIME WARRANTY PERIOD. NO WARRANTIES APPLY AFTER THAT PERIOD. SOME STATES (OR JURISDICTIONS) DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THIS LIMITATION MAY NOT APPLY TO YOU.

This Lifetime Warranty is issued by:
Conair LLC
1 Cummings Point Road
Stamford, CT 06902
1-800-726-0190

Cuisinart®

CHEF'S CLASSIC™

ENAMELED CAST IRON COOKWARE

7 QT. ROUND CASSEROLE WITH COVER

Congratulations on your purchase of Cuisinart® Cookware!
Designed from the inside out for today's lifestyles, our Cuisinart® Cookware combines uncompromising superior cooking performance with a professional look.

Cast iron is recognized as one of the best materials for cookware because of its ability to retain heat and provide even heat distribution. This type of cookware is widely used for almost any recipe from roasts to desserts. It performs well with a variety of cooking methods from searing, browning, grilling, braising or roasting to simmering. Many pan styles are available for cooking soups, sauces, casseroles, grilled foods, quiches, breads, etc.

CAST IRON CONSTRUCTION
Provides superior heat retention and even heat distribution.

PORCELAIN ENAMEL EXTERIOR
Offers durability and rich color, perfect for serving.

EXTREME VERSATILITY
Stovetop, oven, and broiler safe.

EASY CLEANUP
DISHWASHER SAFE

LIFETIME WARRANTY

BEFORE FIRST USE
Remove all labels and hangtags. Wash cookware with a mild dish soap and warm water. Rinse thoroughly and wipe dry immediately with a soft dishtowel. Or you may place cookware in the dishwasher. Pans with nonstick surfaces should be wiped with cooking oil to condition them.

STOVETOP USE
Cookware is suitable for all range tops: gas, electric, halogen, ceramic, or induction. Always use a low to medium heat setting. To boil water, a medium-high heat setting is sufficient. Interior enameled surfaces are not suitable for dry cooking. Coat the cooking surface with either oil, butter, or a cooking spray before

heating the pan. We do not recommend you use cooking spray on nonstick interiors. Always use pot holders to grip side handles or cover knobs, as they will become hot. Never leave pans unattended at any time while cooking. Never leave an empty pan over a hot burner; doing so could ruin the cookware and cause damage to the stovetop.

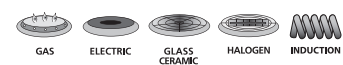
OVEN USE
Pans are oven safe to 500°F. Covers are oven safe to 350°F only. Caution should be used when using any cookware handles. Always use pot holders to grip side handles or cover knobs, as they will become hot.

SERVING
Place hot pans on a trivet or wooden board when serving. Never place a hot pan directly on an unprotected surface.

COOKING UTENSILS
To protect and preserve the surface of the pans, use only wooden, plastic, or heat-resistant nylon kitchen tools to avoid scratching the enamel interior. We do not recommend using metal utensils, as they may scratch pan's surface (but they will not impair its performance). Do not cut food directly in the cookware. You may use hand blenders or mixers directly in the cookware; this may scratch pan interiors, but pan's performance will not be affected.

CLEANING AND OTHER MAINTENANCE
Allow pan to cool slightly after each use, then fill pan with warm water and a liquid dish detergent; let soak. Do not fill a hot pan with cold water or plunge into cold water because thermal shock damage to enamel may occur. Use a sponge or a soft cloth to remove any remaining food particles. Do not use steel wool or other metal pads that make coarse scratches. Rinse thoroughly and dry immediately. If preferred, cookware may be cleaned in the dishwasher. Scrub pan edges gently to clean if there is any discoloration or residue. To remove tough stains, cleaning products such as Bon Ami® or a little warm vinegar may be used. Cover knobs may become loose over a period of time. We recommend checking them occasionally and tightening knobs as needed.

STORAGE
Do not store pans when they are still damp and always store carefully in a dry cupboard area. Avoid stacking and overcrowding when storing cookware to prevent scratching and chipping of cast iron surface.



CONFIDENTIAL EXCLUSI

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