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LIFETIME WARRANTY (U.S. AND CANADA ONLY)

This warranty is available to consumers who purchase directly from Cuisinart or an authorized Cuisinart reseller only. You are a consumer if you own a Cuisinart® Cookware that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart resellers. Cuisinart® 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 product 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, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Or call our toll-free Consumer Service Center 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 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 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. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. 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™ ENAMELED CAST IRON COOKWARE

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

Cuisinart®

CHEF'S CLASSIC™ ENAMELED CAST IRON COOKWARE

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, ceramic or induction. Always use a low-medium heat setting. To boil water, a medium-high heat setting is sufficient. The interior enameled surfaces must be treated and are not suitable for dry cooking: select either oil, butter or a cooking spray and completely cover

the pan's inside base before heating begins. Nonstick surfaces can be used dry, but pay careful attention not to overheat any surface. Always use potholders 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 potholders 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.

