## LIFETIME WARRANTY

Your Cuisinart® MultiClad Pro Stainless 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. If your cookware should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to

Consumer Service Center, Cuisinart,
150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please also enclose $7.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product's return. Please pay by check or money order.

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 residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions. 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, at its choice, 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 Customer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

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# Cuisinart®

## MultiClad Pro Stainless

## MultiClad Pro Cookware

## Use and Care Guide

# PROFESSIONAL COOKWARE FOR GOURMET COOKING

*Cuisinart® MultiClad Pro Stainless is an investment that will prove its worth every time you use it. Exclusively designed triple ply material provides superior heat conductivity and even heat distribution to meet the demands of gourmet chefs everywhere. When properly cared for, your Cuisinart® MultiClad Pro Stainless Cookware will give countless years of service and pleasure. Follow the use and care suggestions in this leaflet to preserve and maintain cookware's original beauty.*

## ESSENTIAL PRECAUTIONS

Never use Cuisinart® MultiClad Pro Stainless Cookware on high heat. Food will burn. The triple ply construction of this cookware is highly conductive and efficient for quick, even heat distribution. 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 cause damage to the stovetop.

## BEFORE USING

Wash your new cookware in hot water with a mild soap or dish detergent, or in a dishwasher, before using for the first time. Rinse thoroughly and wipe dry immediately with a soft dish towel, or you may place your Cuisinart® MultiClad Pro Stainless cookware in a dishwasher.

## EASY MAINTENANCE

Immediately after each use, fill the pan with hot water and liquid dish detergent; let stand until lukewarm. Use a sponge or 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 for a flawless finish. Cuisinart® MultiClad Pro Stainless features oven-safe handles that can withstand oven temperatures up to 500°F. Glass lids are oven safe to 350°F only. Caution should be used when handling any cookware handles and we recommend the use of potholders.

## WHAT ABOUT THE DISHWASHER?

Cuisinart® MultiClad Pro Stainless is dishwasher safe, but remember that soil from other dishes may be abrasive. If the dishwasher is carelessly packed, other dishes or flatware may mar the surface of the cookware. Over a long period, regular dishwasher cleaning will eventually scratch any utensil. We recommend using a non-lemon detergent.

## WHAT ABOUT METAL UTENSILS?

We recommend using plastic or wooden utensils with your Cuisinart® MultiClad Pro Stainless Cookware. You may prefer using metal utensils. These may scratch the cooking surface, but will in no way impair the performance of your Cuisinart® MultiClad Pro Stainless Cookware. You may use a hand mixer with metal beaters which can scratch the interior surface but will not impair the cookware's performance or its durability.

## TO REMOVE STAINS

Calcium in your water may leave a multicolored stain. This is from a harmless deposit and can be removed with a little warm vinegar. Certain foods such as pasta or oatmeal may leave a light residue or cloudy appearance. This can be easily removed with any of these cleaning products: Bon Ami®, Cameo® Stainless Steel or Metal Cleaner, Nevr-Dull®.

## TO REMOVE STUBBORN RESIDUE

When food is burned in the pan, a stubborn black residue may remain. If soaking does not loosen it, add water to a depth of one inch in the pan, then add a tablespoon of dishwasher detergent (a non-lemon product). Bring to a boil, reduce heat and simmer for 15 minutes. Let cool in the pan, then drain and rinse. Loosen the residue with a sponge or plastic spatula. Repeat if necessary.
**CAUTION: Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.**

## TO REMOVE BURNER STAINS

Stains on the outside bottom (not sides) of pans can be removed with an oven cleaner. Follow the manufacturer's directions and spray or brush the cleaner on only the outside bottom of the pan. If the directions call for using the cleaner in a warm oven, heat the pan before applying the cleaner. Rinse thoroughly after cleaning.

## COOKING OVER A GAS BURNER

When cooking over a gas burner, make certain the flame touches only the pan bottom. If the flame comes up the sides of the pan, energy is wasted and the sides of the pan may become permanently discolored.
**IMPORTANT NOTE: Cuisinart® MultiClad Pro Stainless Cookware has exceptionally high thermoconductivity, and even a low setting on some gas burners will overheat or even burn foods such as thinly sliced onions. An inexpensive gas flame-tamer placed between the burner and the bottom of the pot solves this problem. Flame-tamers are readily available at most hardware stores.**

## COOKING TEMPERATURE IN OVEN

Cuisinart® MultiClad Pro Stainless Cookware can be used in the oven without damage. Naturally, the handle as well as the pan will become hot. Use potholders to prevent burns. The cookware can be used in the oven at any baking temperature up to 500°F and can go from burner to broiler to table when placed on a heat-resistant trivet. Glass lids are oven safe to 350°F only.

## TO BREAK A VACUUM SEAL

The uniquely designed rims and covers form a perfect fit to reduce the evaporation of liquids. If you leave the cover on after turning the heat down or off, a partial vacuum may form, which will seal the lid to the pan. To break the seal, turn on the heat for a few moments, and the cover will come off easily. If you don't want the lid to seal to the pan, remove the cover or set it slightly ajar before turning off the heat.

## CONVENIENT STORAGE

A cookware rack or pegboard provides convenient, safe storage for your Cuisinart® MultiClad Pro Stainless Cookware. Stacking and crowding in cabinets or drawers may cause scratches.