

Cuisinart® FusionPlus™ Nonstick Stainless Cookware

ESSENTIAL PRECAUTIONS

Never use Cuisinart® FusionPlus™ Nonstick Stainless Cookware on high heat. Food will burn. The aluminum base or layer makes this cookware 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. Any material, if heated continuously at a high-enough temperature, will begin to decompose, damaging your stovetop or cookware and/or causing personal injury. Never leave cookware on the stovetop unattended. Do not allow cookware to boil dry. If cookware boils dry, do not remove from the stovetop immediately. Turn off the heat and allow to cool naturally.

BEFORE USING

Before using your new cookware for the first time, wash it with hot water and a mild soap or dish detergent. Rinse thoroughly and dry immediately with a soft dish towel. Before the first use, season the cookware, heat it on medium-low and evenly coat the interior with a teaspoon of vegetable oil.

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 coarse metal pads that can make scratches. Rinse thoroughly and dry immediately for a flawless finish. Cuisinart® FusionPlus™ Nonstick Stainless Cookware features oven-safe handles that can withstand oven temperatures up to 500°F. Glass lids are oven safe to 450°F only. Caution should be used when handling any cookware handles and we recommend the use of potholders.

WHAT ABOUT THE DISHWASHER?

Cuisinart® FusionPlus™ Nonstick Stainless Cookware 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. Hand-wash for best results.

WHAT ABOUT METAL UTENSILS?

We recommend using plastic or wooden utensils with your Cuisinart® FusionPlus™ Nonstick 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® FusionPlus™ Nonstick Stainless Cookware. Refrain from cutting foods or using sharp utensils such as forks, knives, mashers, or whisks that can scratch nonstick cooking surfaces.

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 1 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.

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. **CAUTION: Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.**

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.

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.

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® FusionPlus™ Nonstick Stainless Cookware has exceptionally high thermal conductivity, 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® FusionPlus™ Nonstick 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 table when placed on a heat-resistant trivet. Glass lids are oven safe to 450°F only. **DO NOT place Cuisinart® Nonstick Cookware under the broiler.**

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 that 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 for your Cuisinart® FusionPlus™ Nonstick Stainless Cookware provides convenient, safe storage. Stacking and crowding in cabinets or drawers may cause scratches.

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 Stainless Steel 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 Stainless Steel 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 Stainless Steel Cookware purchased by commercial purchasers or for commercial or non-household uses;
- Accessories, parts, or software added to the Stainless Steel Cookware after the system is shipped from Cuisinart;
- Any costs associated with the replacement or repair of the Stainless Steel Cookware, including labor, installation, or other costs incurred by you without prior Cuisinart approval;
- Damage to the Stainless Steel Cookware, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Stainless Steel 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 Stainless Steel Cookware where the original Stainless Steel Cookware identification markings (trademark or serial number) have been removed, altered, or obliterated from the Stainless Steel Cookware.

It is recommended that you visit the website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your Stainless Steel Cookware registration. However, Stainless Steel 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 Stainless Steel 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 Stainless Steel Cookware, replace the Stainless Steel Cookware with another identical or reasonably equivalent Stainless Steel Cookware, or if Cuisinart is unable to repair or replace the Stainless Steel Cookware, refund the purchase price, less the amount directly attributable to the consumer's prior usage of the Stainless Steel 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 Stainless Steel Cookware, Cuisinart will inspect the Stainless Steel Cookware and, if required under this Lifetime Warranty, attempt to repair, replace, or refund the Stainless Steel 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 Stainless Steel Cookware is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the Stainless Steel Cookware is serviced with the correct parts, and the Stainless Steel Cookware is still under warranty.

CALIFORNIA RESIDENTS ONLY

The Lifetime Warranty period begins on the date the Stainless Steel Cookware was delivered, which may be different than the date the Stainless Steel Cookware was purchased. California residents also have the option of obtaining the benefits of this Lifetime Warranty by bringing the Stainless Steel Cookware to (A) the store where it was purchased or (B) another retail store that sells Cuisinart Stainless Steel Cookware of the same type. The retail store shall then, according to its preference, either repair the Stainless Steel Cookware, refer the consumer to an independent repair facility, replace the Stainless Steel Cookware with another identical or reasonably equivalent Stainless Steel Cookware, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the Stainless Steel Cookware. California residents may also, according to their preference, return nonconforming Stainless Steel Cookware directly to Cuisinart for repair or, if necessary, replacement with another identical or reasonably equivalent Stainless Steel 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 Stainless Steel 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 STAINLESS STEEL 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:

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