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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 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. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.



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, grills, quiches, breads, etc.

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

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 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.

Our Cuisinart® Chef's Classic™ Enameled Cast Iron 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