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## Lifetime Warranty\*

Our Cuisinart® Chef's Classic™ Pre-Seasoned 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.

### HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Cookware 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, email us at [www.cuisinart.com/customer-care/product-return](http://www.cuisinart.com/customer-care/product-return).

Or call our Consumer Service Center toll-free 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 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 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, 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, email us at [www.cuisinart.com/customer-care/product-return](http://www.cuisinart.com/customer-care/product-return). 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™



**5QT**

**ROUND**

**PRE-SEASONED  
CASSEROLE**

**WITH COVER**

# Cuisinart®

## CHEF'S CLASSIC™ PRE-SEASONED 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.*

Pre-seasoned 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.

## **Cast Iron Construction**

Provides superior heat retention and even heat distribution.

## **Pre-Seasoned Interior and Exterior**

Offers ready-to-use cookware with lasting durability.

Perfect for serving.

## **Extreme Versatility**

Stovetop, oven, and broiler safe.

## **Lifetime Warranty\***

## **Before First Use**

Remove all labels and hang tags. Wash cookware with warm water.

Rinse thoroughly and wipe dry immediately with a soft dishtowel.

Never allow your cast iron cookware to air-dry, as this can tarnish

the surface. For best results, season cast iron vessel

(see Re-Seasoning for instructions.)

## **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. Always use a small amount of cooking oil before each use. 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. Any material, if heated continuously at a high enough temperature, will begin to decompose and melt, thereby

damaging your stovetop or cookware and/or creating a risk of personal injury. Never leave cookware on the stovetop unattended. Do not allow cookware to boil dry or overheat. If cookware overheats, do not remove from the stovetop immediately. Turn off the heat and allow the cookware to cool naturally before removing it from the stovetop..

## Oven Use

Pans are oven safe to 500°F. Covers are oven safe to 350° only. Caution should be used when handling 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

All cooking utensils may be used on pre-seasoned cast iron vessels. If the cookware is scratched and the pre-seasoned layer is removed, it must be seasoned again. Do not cut food directly in the cookware. You may use hand blenders or mixers directly in the cookware; this may scratch the pan's interior, but it's performance will not be affected.

## Cleaning and Other Maintenance

Hand wash only; dishwasher not recommended. Allow pans to cool slightly first after each use, then rinse pan with warm water. Do not fill a hot pan with cold water or plunge it into cold water

because thermal shock damage may occur. Use a sponge or a soft cloth to remove any remaining food particles. Do not use soap, steel wool or other metal pads that can scratch the surface. Stubborn stains can be removed using a non-metallic scouring pad and coarse salt. Rinse thoroughly and dry immediately. For best results, set the clean pan on a low burner until completely dry, and then rub lightly with the barest film of cooking oil before putting it away. Scrub pan edges gently to clean if there is any discoloration or residue. Cover knobs may become loose over a period of time. We recommend checking them occasionally and tightening knobs as needed. **IMPORTANT:** Make sure to re-season the cookware once clean and dry to prepare for the next use.

## Re-Seasoning

After thoroughly washing and drying the cookware, coat the vessel and lid (if applicable) with vegetable oil or shortening using a cloth or pastry brush. Remove excess oil/shortening after vessel is fully coated to prevent a sticky residue from forming. Then place the cookware in a preheated oven at 175°C/350°F for one hour. After one hour **TURN OFF OVEN AND ALLOW COOKWARE TO COOL GRADUALLY.**

## 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. If your cookware includes a lid, store separately to allow for air circulation.