



précis

## Nonstick Cookware Use & Care Guide

### ***Lifetime Limited Warranty***

This fine product is warranted to be free from defects in material and workmanship. Any piece found to be defective under normal use will be repaired or replaced at no charge with the same item or an item of equal or better value. Individual pieces should be returned to: Cuisine De France Products c/o Lifetime Brands, Inc. Customer Service Department, P.O. Box 9750, Trenton, NJ 08650-1750. You may have other rights that vary from state to state. Residents of the state of California please call (800) 252-3390 for further instructions.

Lifetime Brands, Inc.  
Westbury, NY 11590

Printed in China



**Thank you for choosing Cuisine de France cookware. Please spend some time reviewing the following use and care information. If you have questions about this product that are not covered in this leaflet please call our Customer service number listed on the back page.**

**Before Use:**

Peel off labels. Wash your pans in hot soapy water, using a sponge or dish cloth. Rinse and dry.

**When Cooking on a stovetop:**

Select the proper burner size. Precis cookware is a very efficient and fast heat conductor so low to medium heat is all that is needed while cooking. High heat may be used for boiling water or reducing liquids.

**Caution: Handles and lids will get warm to the touch so please use pot holders.**

Never preheat cookware empty as this could potentially damage your stove as well as the non stick coating in your cookware.

**When Cooking in the oven:**

Précis color cookware is oven safe to 350 degrees however use great care in removing from the oven as potholders must be used. Glass lids are not oven safe.

**Do not use in a broiler:** Broiler temp are over 500 degrees and will damage non stick surface as well as the handles of your cookware.

**Cooking Tools:**

Plastic, rubber, and wooden, cooking tools may be used. Cutting directly onto the surface of the cookware as well as the use of electric beaters will scratch the interior and void your warranty.

**Cleaning:**

At end of cooking time, let pan cool. Do not pour cold water into a hot pan as this could warp your cookware. To remove burned and dried foods, soak pan in hot water before washing. Hand washing is recommended with a soft cloth and warm soapy water however this product is dishwasher safe.

To extend the life of the nonstick pans do not use abrasive pads or cleansers.