

## **ENG**

# Tasha® NONSTICK COOKWARE

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

# Some tips to enhance and maintain the qualities of the product:







Nuwave Cast Iron Grill



Vinod Flat Non-Stick Multi Tawa



Cooking Pans Dishwasher Safe

## BEFORE USING FOR THE FIRST TIME

Remove all labels. Wash cookware and covers in warm water with a mild dish soap.

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Rinse thoroughly in warm water and wipe dry with a soft dishtowel.

# HEALTHIER COOKING, EASY CLEANING

When cooking with your Tasha® Hard Anodized Nonstick Cookware, you do not need to add oil or butter to prevent foods from sticking. If you wish to enhance the flavor and appearance of foods, you need only add a minimum amount to the nonstick surface of your cookware.

#### STOVETOP COOKING

Select a burner size that matches the diameter of the pan bottom. When cooking over a gas burner, make certain that the flame touches only the bottom of the pan. If the flame extends up the sides of the pan, energy is wasted.

## ESSENTIAL PRECAUTIONS

Never use Tasha® Nonstick Cookware on high heat or food will burn. The aluminum core of this cookware heats quickly and its even heat distribution prevents hot spots. The dark interior color also allows food to cook more quickly with less heat. We recommend using a low to medium setting for most cooking. To boil water, medium-high is sufficient. Never leave Tasha Cookware or any pan empty over a hot burner. Doing so can ruin the pan and cause damage to the stovetop.

#### OVEN COOKING TEMPERATURE

Tasha ® Nonstick Cookware can be used in the oven up to 500°F. Glass lids are oven safe up to 350°F. Using Cuisinart Cookware in the oven will cause the handles as well as the pan to become hot. Use pot holders or oven mitts when removing the cookware from the oven.

#### PROPER COOKING UTENSILS

We recommend using plastic or wooden utensils in your Cuisinart Cookware to maintain its appearance and performance. However, our Hard Anodized Nonstick line is metalutensil safe. Refrain from cutting foods or using sharp utensils such as forks, knives, mashers or whisks that can scratch the cooking surface.

#### EASY MAINTENANCE

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Let your Tasha® Nonstick Cookware cool before cleaning. The reinforced nonstick system and the smooth exterior ensure easy cleaning. Cookware should be washed by hand with hot sudsy water and a sponge or soft dishcloth. Do not use steel wool or other metal or abrasive pads that can scratch your cookware. After washing, rinse thoroughly and dry immediately to maintain Cuisinart Cookware's flawless finish. Do not put in the dishwasher since harsh detergents will harm exterior finish.

#### CLEANING THE EXTERIOR

Tasha® Nonstick Cookware has a smooth exterior finish, making it easier to clean and maintain. Food residue or buildup on the exterior of your cookware can easily be removed with any non-abrasive cleaning product. The exterior of Cuisinart Cookware, like other brands, will show wear with continuous use. This condition will not in any way affect the superior cooking performance of your cookware.

#### CONVENIENT STORAGE

Hanging pans by their handles on a cookware rack provides convenient, safe storage for your Cuisinart Cookware. Use care if you store your cookware in cabinets or drawers. Careless stacking and crowding may cause scratches.

## LIFETIME WARRANTY (INDIA ONLY)

This warranty is available to consumers who purchase directly from Tasha or an authorized Tasha reseller only. You are a consumer if you own Tasha ® Nonstick Cookware that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized. Cuisinart resellers. Your Tasha ® 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 Tasha products is our goal, so if your Tasha ® 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, visit us at https://www.tasha.com/contact. Or call our Consumer Service Center toll-free at 1800-678 8888 to speak with a representative. This warranty excludes damage caused by



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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 that 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.