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› Cuisinart MultiClad Pro MCPS-12N 12-Piece Stainless Steel Cookware Set User Manual

Cuisinart MCPS-12N

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Model: MCPS-12N

INTRODUCTION

This manual provides essential information for the proper use and care of your Cuisinart MultiClad Pro 12-Piece Stainless Steel Cookware Set. Designed for optimal cooking performance, this set features professional triple-ply construction and Heat Surround Technology for even heat distribution. Please read these instructions thoroughly before first use to ensure longevity and satisfactory results from your cookware.

PACKAGE CONTENTS

Your Cuisinart MultiClad Pro 12-Piece Stainless Steel Cookware Set includes the following components:

- 1.5-Quart Saucepan with Lid
- 3-Quart Saucepan with Lid
- 3.5-Quart Sauté Pan with Helper Handle and Lid
- 8-Quart Stockpot with Lid
- 8-Inch Skillet
- 10-Inch Skillet
- 20cm Steamer Insert with Lid



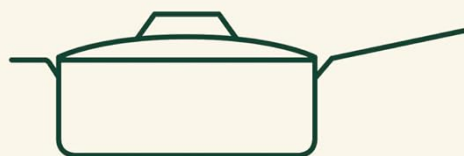
An overview of the complete Cuisinart MultiClad Pro 12-Piece Stainless Steel Cookware Set, showcasing all pots, pans, lids, and the steamer insert.



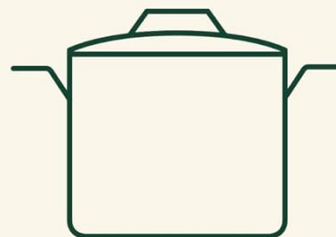
1.5 Qt. Saucepan with Cover



3 Qt. Saucepan with Cover



3.5 Qt. Sauté Pan with Cover



8 Qt. Stockpot with Cover



8" Skillet



10" Skillet



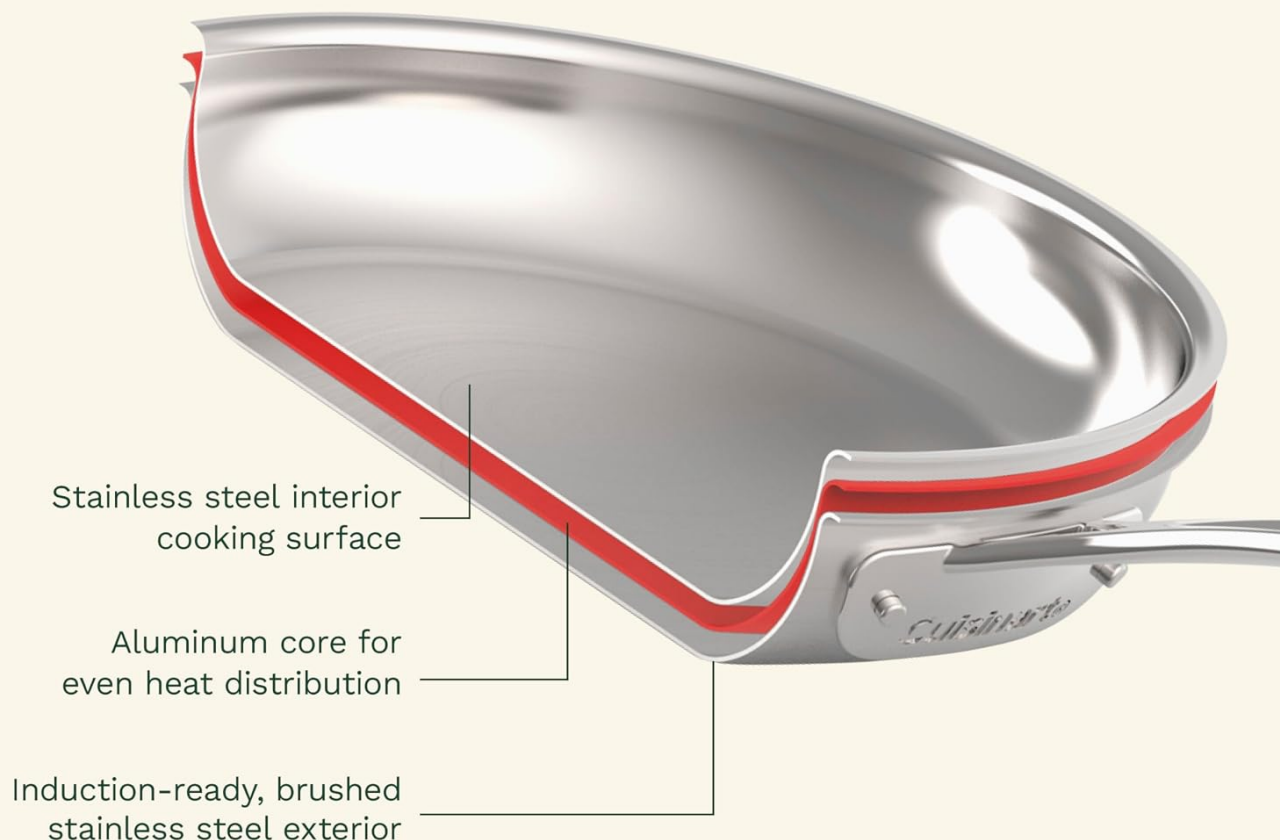
20cm Steamer Insert
with cover

12-piece tri-ply stainless steel set
Compatible with all stovetops.

A visual representation of all 12 components included in the set: 1.5 Qt. Saucepan with Cover, 3 Qt. Saucepan with Cover, 3.5 Qt. Sauté Pan with Cover, 8 Qt. Stockpot with Cover, 8" Skillet, 10" Skillet, and 20cm Steamer Insert with Cover. Also indicates compatibility with all stovetops and a Cuisinart Lifetime Warranty.

FEATURES

- **Professional Triple-Ply Construction:** Features a pure aluminum core bonded between a stainless steel interior and a brushed stainless steel exterior, ensuring optimal heat conductivity and even heat distribution.
- **Heat Surround Technology:** Provides even heat distribution along the bottom and sidewalls of the cookware, eliminating hot spots.
- **Cool Grip Handles:** Riveted stainless steel handles are designed to stay cool on the stovetop, providing a comfortable and secure grip.
- **Drip-Free Pouring Rims:** Tapered rims allow for clean and easy pouring.
- **Tight-Fitting Lids:** Stainless steel lids seal in moisture and nutrients for flavorful results.
- **Oven Safe:** Cookware is oven safe up to 500°F (260°C).
- **Induction Compatible:** Suitable for use on all stovetops, including induction.
- **Dishwasher Safe:** Designed for easy cleanup.



Tri-ply construction

Heat Surround™ technology distributes heat evenly.

A cross-section diagram detailing the tri-ply construction: a stainless steel interior cooking surface, an aluminum core for even heat distribution, and an induction-ready brushed stainless steel exterior.

SETUP AND FIRST USE

1. **Unpacking:** Remove all packaging materials, labels, and tags from the cookware.
2. **Initial Cleaning:** Wash all pieces thoroughly with warm, soapy water before first use. Rinse and dry immediately to prevent water spots.
3. **Seasoning (Optional for Skillets):** While not strictly necessary for stainless steel, some users prefer to lightly season skillets to enhance non-stick properties. Heat the skillet over medium heat for 2-3 minutes, then add a small amount of high smoke point oil (e.g., grapeseed, canola). Swirl to coat the bottom, then remove from heat and wipe excess oil with a paper towel.

OPERATING INSTRUCTIONS

General Cooking Tips for Stainless Steel

- **Preheating:** Always preheat your pan before adding food. This helps prevent sticking and ensures even cooking. A good test is to sprinkle a few drops of water into the hot pan; if they bead up and dance, the pan is ready.
- **Heat Settings:** Stainless steel cookware conducts heat efficiently. Use low to medium heat for most cooking tasks. High heat should only be used for boiling liquids or searing, and only for short periods. Excessive high heat can cause discoloration and food to stick.
- **Oil Usage:** Use a sufficient amount of cooking oil or fat to coat the bottom of the pan, especially when frying or sautéing.
- **Food Release:** Allow food to cook undisturbed until it naturally releases from the pan. For example, when searing meat, it will release when a crust has formed.

Using Lids

The tight-fitting stainless steel lids are designed to retain moisture and nutrients, enhancing flavor. Use lids when simmering, stewing, or steaming to maintain consistent temperatures and reduce cooking times.

Oven Safety

Your Cuisinart MultiClad Pro cookware is oven safe up to 500°F (260°C). This allows for versatile cooking, such as starting a dish on the stovetop and finishing it in the oven. Always use oven mitts when handling hot cookware.

Induction Compatibility

This cookware set is compatible with all stovetops, including induction cooktops. Ensure the base of the cookware fully covers the induction burner for efficient heating.



Simmer, sauté, sear

Great results for all cooking tasks.

A Cuisinart skillet on a gas stovetop, actively used for cooking, demonstrating its performance for simmering, sautéing, and searing.



Convenient and safe
Cool Grip™ stick handles stay cool on stovetop.

Various pieces of the Cuisinart MultiClad Pro cookware set displayed in a kitchen setting, highlighting their convenient and safe design with Cool Grip handles.

MAINTENANCE AND CLEANING

Dishwasher Cleaning

Your Cuisinart MultiClad Pro cookware is dishwasher safe. For best results, load items so water can circulate freely. Avoid using abrasive detergents or harsh chemicals.

Hand Washing

- Allow cookware to cool completely before washing to prevent warping.
- Wash with warm, soapy water and a non-abrasive sponge or cloth.
- For stubborn food residue, soak the pan in warm, soapy water for a period before cleaning.
- Rinse thoroughly and dry immediately to prevent water spots.

Removing Stains and Discoloration

- **Heat Tint/Blueing:** High heat can sometimes cause a bluish or brownish discoloration. This is harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **White Spots/Mineral Deposits:** These can occur from minerals in water or starchy foods. Remove by rubbing with a sponge dampened with white vinegar or lemon juice.
- **Stubborn Stains:** For more persistent stains, a non-abrasive stainless steel cleaner like Bar Keeper's Friend can be used. Follow the product instructions carefully.



Easy to clean
Smooth surface. Dishwasher safe.

The Cuisinart MultiClad Pro cookware set positioned on a stovetop, illustrating its smooth surface designed for easy cleaning and dishwasher compatibility.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated and a sufficient amount of oil is used. Avoid overcrowding the pan, which can lower the temperature and cause sticking. Allow food to cook until it naturally releases.
- **Discoloration:** Refer to the 'Removing Stains and Discoloration' section under Maintenance. This is typically due to high heat or mineral deposits and does not affect performance.

- **Warping:** Avoid extreme temperature changes, such as plunging a hot pan into cold water. Always allow cookware to cool gradually.

SPECIFICATIONS

- **Model Number:** MCPS-12N
- **Material:** Stainless Steel with Aluminum Core
- **Color:** Silver
- **Number of Pieces:** 12
- **Oven Safe Temperature:** Up to 500°F (260°C)
- **Dishwasher Safe:** Yes
- **Induction Compatible:** Yes
- **Product Dimensions:** 24.2 x 14.2 x 10.7 inches
- **Item Weight:** 26 pounds
- **UPC:** 086279255907, 086279051523

WARRANTY AND SUPPORT

Cuisinart MultiClad Pro cookware is backed by a **Cuisinart Lifetime Warranty**. This warranty covers defects in material and workmanship under normal household use. For detailed warranty information, service, or support, please refer to the official Cuisinart website or contact Cuisinart customer service directly.

For further assistance, visit the [Cuisinart Store on Amazon](#).

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