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Cuisinart 086279002334

Cuisinart Stainless Steel 12-Inch Nonstick Skillet User Manual

Model: 086279002334

INTRODUCTION

Thank you for choosing the Cuisinart Stainless Steel 12-Inch Nonstick Skillet. This high-quality skillet is designed for versatile cooking, featuring a durable stainless steel construction and a reliable nonstick interior. With proper care, this skillet will provide excellent performance for many years. This manual provides essential information for the safe and effective use, maintenance, and troubleshooting of your new skillet.

Key features include a 12-inch diameter, nonstick coating, and compatibility with gas, electric coil, and smooth surface induction cooktops. It is designed for hand washing only and is not oven or dishwasher safe.

SETUP AND FIRST USE

Before using your Cuisinart Stainless Steel Nonstick Skillet for the first time, please follow these steps:

1. **Unpack:** Carefully remove all packaging materials and labels from the skillet.
2. **Wash:** Wash the skillet thoroughly in warm, soapy water using a soft sponge or cloth. Rinse completely.
3. **Dry:** Dry the skillet immediately and completely with a clean towel to prevent water spots.
4. **Condition (Optional for Nonstick):** While not strictly necessary for modern nonstick, some users prefer to lightly condition the surface. Apply a very thin layer of cooking oil to the nonstick surface with a paper towel. Heat the skillet over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This can help enhance the nonstick properties.



Image: The Cuisinart 12-Inch Stainless Steel Nonstick Skillet, showcasing its polished exterior and nonstick interior.

OPERATING INSTRUCTIONS

Follow these guidelines for optimal cooking performance and to prolong the life of your skillet:

- **Heat Settings:** Use low to medium heat settings for most cooking. High heat can damage the nonstick coating over time and is generally not necessary due to the skillet's efficient heat distribution. The skillet is compatible with gas, electric coil, and smooth surface induction cooktops.
- **Preheating:** Preheating the skillet for a minute or two on low to medium heat before adding food can improve cooking results.
- **Cooking Oils:** While the nonstick surface reduces the need for excessive oil, a small amount of cooking oil or butter can enhance flavor and browning. Avoid using aerosol cooking sprays, as they can leave a residue that is difficult to remove and may affect the nonstick performance.
- **Utensils:** Always use heat-resistant plastic, silicone, or wooden utensils to protect the nonstick surface from scratches. Metal utensils can damage the coating.
- **Oven Use:** This skillet is **not oven safe**. Do not place it in an oven or under a broiler.
- **Cool Down:** Always allow the skillet to cool completely before washing. Submerging a hot skillet in cold water can cause warping.



Image: The Cuisinart 12-Inch Stainless Steel Nonstick Skillet in use on a gas stovetop, with fresh vegetables nearby, demonstrating its practical application in a kitchen setting.

MAINTENANCE AND CARE

Proper care is crucial for maintaining the performance and longevity of your nonstick skillet:

- **Hand Washing Only:** This skillet is **not dishwasher safe**. Always hand wash with warm, soapy water and a soft sponge or dishcloth.
- **Stubborn Food:** For stubborn food residues, fill the skillet with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a soft sponge. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick coating and the stainless steel exterior.
- **Drying:** Dry the skillet immediately after washing to prevent water spots and maintain its shine.
- **Storage:** When storing, place a soft cloth or paper towel between the skillet and other cookware to prevent scratching the nonstick surface.

TROUBLESHOOTING

Here are solutions to common issues you might encounter:

Issue	Possible Cause / Solution
Food sticking to nonstick surface	<ul style="list-style-type: none">• Using too high heat. Reduce heat to low or medium.• Residue buildup from cooking sprays or improper cleaning. Clean thoroughly with warm soapy water.• Nonstick coating wear over time. Ensure proper care and avoid metal utensils.

Issue	Possible Cause / Solution
Discoloration on stainless steel exterior	<ul style="list-style-type: none">Overheating or food residue. Clean with a stainless steel cleaner or a mixture of vinegar and water.Hard water spots. Dry immediately after washing.
Skillet warping	<ul style="list-style-type: none">Sudden temperature changes (e.g., placing hot skillet in cold water). Always allow skillet to cool before washing.Excessive high heat. Use appropriate heat settings.

SPECIFICATIONS

Brand	Cuisinart
Model Name	086279002334
Material	Stainless Steel (with nonstick coating)
Special Feature	Non Stick
Color	Stainless Steel
Capacity	5 Quarts
Compatible Devices	Gas, Electric Coil, Smooth Surface Induction
Product Care Instructions	Hand Wash Only
Handle Material	Stainless Steel
Item Weight	3.46 pounds
Is Oven Safe	No
Is Dishwasher Safe	No
Product Dimensions	4.7 x 12.5 x 22.7 inches

WARRANTY AND SUPPORT

For information regarding warranty coverage, product registration, or customer support, please refer to the documentation included with your purchase or visit the official Cuisinart website. You can also visit the [Cuisinart Store on Amazon](#) for additional product information and support resources.