

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

> [Cuisinart](#) /

> [Cuisinart Chef's Classic Stainless 10-inch Non-Stick Skillet User Manual](#)

Cuisinart 722C-24NS

Cuisinart Chef's Classic Stainless 10-inch Non-Stick Skillet User Manual

Model: 722C-24NS

Brand: Cuisinart

INTRODUCTION

This manual provides essential information for the safe and effective use of your Cuisinart Chef's Classic Stainless 10-inch Open Non-Stick Skillet. This skillet is designed with a sloped side and wide flat bottom, suitable for various cooking tasks such as frying, sautéing, and browning. Its open design maximizes the cooking surface, facilitating easy food rearrangement. The pan is induction-ready and features a PURELYCERAMIC™ nonstick interior for durability.



Image: The Cuisinart 10-inch Non-Stick Skillet positioned on a gas stovetop, ready for cooking. Fresh ingredients like

tomatoes and sliced mushrooms are visible on the counter next to the stove.

KEY FEATURES

- **Premium Stainless Steel Construction:** Ensures durability and a brilliant finish.
- **PURELYCERAMIC™ Nonstick Interior:** Engineered for extreme durability and PFAS-Free cooking.
- **Aluminum Encapsulated Base:** Provides even heat distribution, preventing hot spots.
- **Stainless Steel Cool Grip™ Handle:** Designed to stay cool on the stovetop, with a V-flange design to dissipate heat away from the handle.
- **Induction Ready:** Compatible with all stovetop types, including induction.
- **Dishwasher Safe:** For convenient cleaning.
- **Oven Safe:** Up to 450 Degrees Fahrenheit.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the skillet.
2. **Initial Cleaning:** Before first use, wash the skillet thoroughly with warm, soapy water. Rinse well and dry immediately with a soft cloth.
3. **Stovetop Compatibility:** This skillet is suitable for use on electric coil, gas, smooth surface non-induction, and induction cooktops. Ensure the skillet base is centered on the burner for optimal heat transfer.

OPERATING INSTRUCTIONS

- **Heat Settings:** Use low to medium heat for most cooking. High heat should only be used for boiling liquids or searing, and only for short periods. Excessive heat can damage the nonstick surface over time.
- **Preheating:** Allow the skillet to preheat for a minute or two on low to medium heat before adding food.
- **Cooking Oils:** A small amount of cooking oil or butter is recommended for flavor and to enhance the nonstick performance. Avoid aerosol cooking sprays, as they can leave a residue that may be difficult to remove and can affect the nonstick properties.
- **Utensils:** Use only plastic, nylon, silicone, or wooden utensils to protect the nonstick interior. Metal utensils can scratch and damage the surface.
- **Oven Use:** The skillet is oven safe up to 450°F (232°C).
- **Cool Grip™ Handle:** The stainless steel handle is designed to stay cool on the stovetop. However, always use oven mitts or pot holders when handling the skillet, especially after prolonged cooking or oven use, as handles can become hot.

CARE AND MAINTENANCE

- **Cool Down:** Always allow the skillet to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** Hand washing with warm, soapy water and a non-abrasive sponge or cloth is recommended to prolong the life of the nonstick coating.
- **Dishwasher Use:** The skillet is dishwasher safe. However, repeated dishwasher use may dull the

exterior finish over time.

- **Stubborn Food Residue:** For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for a few minutes, then clean with a soft sponge. Do not use steel wool, abrasive scouring pads, or harsh detergents.
- **Storage:** When storing, place a paper towel or soft cloth between skillets if stacking to prevent scratching the nonstick surface.

TROUBLESHOOTING

Food Sticking:

Ensure you are using a small amount of oil or butter. Avoid aerosol cooking sprays. Overheating can also degrade the nonstick surface; use low to medium heat for most cooking.

Uneven Heating:

The skillet features an aluminum encapsulated base for even heating. If uneven heating occurs, ensure the skillet is properly centered on the burner and that the burner size matches the pan's base as closely as possible.

Discoloration:

High heat or certain foods can cause slight discoloration over time. This is cosmetic and does not affect the pan's performance or safety. Avoid using abrasive cleaners.

SPECIFICATIONS

Brand:	Cuisinart
Model Name:	10" Open Non-Stick Skillet
Model Number:	722C-24NS
Material:	Stainless Steel
Special Feature:	Non Stick, PFAS Free
Color:	Stainless Steel
Compatible Devices:	Electric Coil, Gas, Smooth Surface Non Induction, Induction
Product Care Instructions:	Hand Wash Recommended (Dishwasher Safe)
Maximum Temperature:	450 Degrees Fahrenheit (232°C)
Handle Material:	Stainless Steel
Item Weight:	2.9 Pounds (1.3 kg)
Is Oven Safe:	Yes
Has Nonstick Coating:	Yes (PURELYCERAMIC™, PFAS-Free)
Product Dimensions:	17.2 x 9.4 x 3.5 inches (43.7 x 23.9 x 8.9 cm)
UPC:	086279248138

WARRANTY AND SUPPORT

The Cuisinart Chef's Classic Stainless 10-inch Non-Stick Skillet comes with a **Lifetime Warranty**, ensuring quality and performance under normal household use. For warranty claims, product support, or further assistance, please contact Cuisinart customer service directly. Refer to the official Cuisinart website or product packaging for the most current contact information.

OFFICIAL PRODUCT VIDEO

Your browser does not support the video tag.

Video: An official Cuisinart brand video showcasing various Cuisinart kitchen products, including cookware, coffee makers, and food processors, highlighting their role in creating culinary experiences. This video is provided by Cuisinart.