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> [Cuisinart FusionPlus Nonstick Stainless Steel 10-Inch Skillet Instruction Manual FPS22-24](#)

Cuisinart FPS22-24

Cuisinart FusionPlus Nonstick Stainless Steel 10-Inch Skillet Instruction Manual

Model: FPS22-24

INTRODUCTION

Welcome to the Cuisinart FusionPlus Nonstick Stainless Steel 10-Inch Skillet. This cookware combines professional stainless steel construction with advanced nonstick technology for superior cooking performance. Featuring an exclusive PFAS-free PURELYSEAR ceramic surface and ArmorGuard interior, this skillet is designed for durability, scratch resistance, and easy food release. The Cool Grip handles ensure comfortable and safe handling, and the skillet is compatible with all stovetops, including induction, and is dishwasher safe for convenient cleaning.



Image: The Cuisinart FusionPlus 10-Inch Skillet, showcasing its stainless steel exterior and patterned nonstick interior.

IMPORTANT SAFEGUARDS

- Read all instructions before using your new skillet.
- Do not leave cookware unattended while cooking.
- Always use oven mitts or pot holders when handling hot cookware, especially when removing from the oven.
- Keep children away from the cooking area.
- Avoid using high heat settings. Medium to medium-high heat is sufficient for most cooking tasks due to the skillet's efficient heat distribution.
- Do not heat an empty skillet for extended periods, as this can damage the nonstick surface.
- Ensure the skillet is properly seated on the burner to prevent tipping.

BEFORE FIRST USE

1. **Unpack:** 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 completely with a soft towel.
4. **Condition (Optional but Recommended):** Lightly rub a small amount of cooking oil over the entire nonstick interior 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 helps optimize the nonstick performance.

USING YOUR SKILLET

Heat Management

The Cuisinart FusionPlus skillet is designed for efficient heat distribution. Use low to medium heat for most cooking. High heat is generally not necessary and can potentially damage the nonstick surface over time. The skillet is oven safe up to 500°F (260°C).

Cooking Oils and Fats

While the nonstick surface allows for cooking with minimal oil, a small amount of cooking oil or butter is recommended for flavor and to enhance browning. Avoid using aerosol cooking sprays, as they can leave a residue that may affect the nonstick performance.

Recommended Utensils

Thanks to the ArmorGuard interior, your skillet is metal-utensil safe. However, for prolonged life of the nonstick surface, silicone, wooden, or plastic utensils are recommended.



Image: The skillet on a gas stovetop, actively cooking a medley of vegetables.



Ideal for all cooking tasks
From frying and browning to
sautéing and searing.

Image: A steak being seared in the skillet, demonstrating its ability to achieve excellent browning.



Performance of nonstick

Ceramic nonstick interior for easy food release
without PFAS, PFOS, PFOA, and petroleum.*

*No intentionally added PFAS

Image: A fried egg effortlessly sliding out of the skillet onto a plate, highlighting its nonstick properties.

CARE AND CLEANING

Hand Washing

Allow the skillet to cool completely before washing. Wash with warm, soapy water and a non-abrasive sponge or cloth. Do not use steel wool, abrasive scouring pads, or harsh detergents, as these can damage the nonstick surface and exterior finish.

Dishwasher Use

The Cuisinart FusionPlus skillet is dishwasher safe. For best results and to maintain the skillet's appearance, use a non-lemon-based detergent. Frequent dishwasher use may dull the exterior finish over time, but will not affect cooking performance.



Cool Grip™ stick handles

Riveted stainless steel handles
stay cool on the stovetop.

Image: The skillet placed inside a dishwasher, illustrating its dishwasher-safe feature.

Storage

When storing, avoid stacking other cookware directly inside the skillet without protection. Placing a soft cloth or paper towel between stacked items can help prevent scratches to the nonstick surface.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Food sticking to surface	Insufficient oil; too high heat; residue buildup.	Use a small amount of oil; cook on medium heat; clean thoroughly to remove residue.
Exterior discoloration	High heat; food residue on exterior; dishwasher detergent.	Reduce heat; clean exterior promptly; use non-lemon-based detergent.
Handles getting hot	Flame extending up sides of pan; prolonged oven use.	Adjust burner size so flame is under the pan; use oven mitts when removing from oven.

PRODUCT SPECIFICATIONS

- **Model:** FPS22-24
- **Size:** 10-Inch Skillet
- **Material:** Stainless Steel with Aluminum-Encapsulated Base
- **Nonstick Coating:** PFAS-Free PURELYSEAR Ceramic Technology with ArmorGuard Interior
- **Handle Material:** Stainless Steel Cool Grip Handles
- **Oven Safe:** Up to 500°F (260°C)
- **Stovetop Compatibility:** Gas, Electric Coil, Smooth Surface Induction
- **Dishwasher Safe:** Yes

WARRANTY AND CUSTOMER SUPPORT

Cuisinart stands behind the quality of its products. The Cuisinart FusionPlus Nonstick Stainless Steel Skillet comes with a Lifetime Warranty against defects in material and workmanship under normal home use. For detailed warranty information or to register your product, please visit the official Cuisinart website or refer to the warranty card included with your purchase.

If you have any questions, concerns, or require assistance with your product, please contact Cuisinart Customer Service. Contact information can typically be found on the Cuisinart website or on the product packaging.



Durable interior that lasts

Stainless steel peaks form a protective shield around the ceramic nonstick ArmorGuard® interior.

Image: A badge indicating Cuisinart's Lifetime Warranty.