



  
**All-Clad**  
METALCRAFTERS

**G5™ GRAPHITE CORE**



**BONDED, ENGINEERED,  
& ASSEMBLED IN USA**



Cooking is your passion. Ours is creating the ultimate experience for cooks who invest in what they love to do. For 50 years, we've been innovating our growing selection of products to exceed the expectations of passionate cooks. Every All-Clad product is thoughtfully made to uphold our uncompromising standards - ensuring ultimate kitchen performance and lifetime durability. All-Clad is crafted with passion and used with passion.

**IGNITE YOUR PASSION**



## **G5™ GRAPHITE CORE**

Lighter. Hotter. Faster. All-Clad.

- ① Stainless Steel
- ② Aluminum
- ③ Graphite
- ④ Aluminum
- ⑤ Induction Stainless Steel

# G5™ GRAPHITE CORE

All-Clad introduces G5, its first ever graphite cookware, straight from their research lab for upping your culinary A game. G5 brings high speed heat and lighter weight to delicious cooking.



**LIGHTER:** Its graphite core is 80% lighter than copper, making it easier to toss like a pro



**HOTTER:** Graphite is even more conductive than copper, making G5 perfectly even for crisp, delicious browning



**FASTER:** G5 preheats quickly saving you time



Cools rapidly for easy clean-up



Energy efficient for using lower heat settings



Compatible with all cooktops, including induction, and oven and broiler safe

**LIMITED LIFETIME WARRANTY**

# G5™ GRAPHITE CORE

## COOKING:

- G5 Graphite Core heats rapidly and efficiently, so lower heat settings should be used.
- The visible texture on your cooking surface is the graphite layer inside your pan. With cooking over time, this texture will become slightly more visible.

## Browning, Sautéing and Searing

1. Start with food at room temperature.
2. Dry food before cooking to prevent splattering.
3. Preheat pan on low to moderate heat before cooking. Water will dance on pan when ready.
4. Add enough oil to cover the pan's surface.
5. Add food to the pan when the oil is hot. You will see a faint vapor when the oil is ready. Food should sizzle when added to the pan.
6. Allow the food to cook. It will be ready to turn when it no longer sticks to the pan.
7. After removing food from pan, use browned food bits for sauce by deglazing with wine or stock.

## Boiling

- This is the only occasion when high heat should be used.

## Cooking in the Oven

- Oven and broiler safe to 600°F. Extended exposure to temperatures over 500°F can cause stainless steel to change color, but will not affect its performance.

## Caution:

- With the exception of preheating, empty pans should not be left on a hot burner, as it can cause damage.
- Overheating can cause brown or blue stains to appear.
- Large amounts of iron content in your water may cause your pan to look rusty.

- To avoid small white dots or pits from forming in your pan, bring liquids to a boil or wait until food starts to cook before adding salt. Pitting does not interfere with cooking performance but can diminish the beauty of your pan's interior.

## CLEANING:

To keep your All-Clad looking brand new, we recommend washing your cookware with a soap and sponge instead of the dishwasher.

Be sure to wash before the first use and to clean thoroughly between uses.

1. Allow the pan to cool prior to cleaning.
2. Rinse off any excess food with warm water, then soak in warm soapy water.
3. Use a sponge or soft cloth to clean the interior and exterior surfaces. Rinse with warm water and dry immediately to prevent spotting.
4. If the stainless steel surface is not sufficiently clean, repeat the process with a nonabrasive, non-chlorine cleanser, such as All-Clad cookware cleaner, Bar Keeper's Friend® or Bon Ami® on the stainless surface only. Rinse with warm water. Form a paste with cookware cleanser and a small amount of water. Apply the paste using a soft cloth or sponge, rubbing in a circular motion from the center outwards. Rinse with warm water and dry immediately.

## Caution:

- Do not use oven cleaners, steel wool, steel scouring pads, harsh detergents or detergents containing chlorine bleach, which can damage the pan.
- Nylon scrubbing pads can be used on stainless steel surfaces only.
- Never place a hot pan under cold water, as it could cause warping.