



Cooking is your passion. Ours is creating the ultimate experience for cooks who invest in what they love to do. For over 40 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**



## COPPER CORE®

### PATENTED 5-PLY BONDING

Bonded construction all the way to the rim of the pan for precise heating

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

# COPPER CORE®

Bonding conductive copper and aluminum with durable stainless steel, Copper Core combines the optimal cooking qualities of each metal to create state-of-the-art cookware that delivers unmatched culinary results.



Copper center provides rapid heat conductivity and responsiveness



Oven and broiler safe up to 600°F\*



Safe for all stovetops, including induction



Flared edges for accurate, drip-free pouring



Stainless steel handles feature a heat-reducing cutout and contours for comfort

## LIMITED LIFETIME WARRANTY

\*Excludes nonstick cookware

### COOKING:

- Compatible with all stovetops, including induction
- If using induction, select the burner which is closest in size to the pan's base diameter.

### 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. On stainless, 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

- Stainless: Oven and broiler safe up to 600°F.
- Nonstick: Oven safe up to 500°F. Do not use under the broiler.

### Caution:

- With the exception of preheating, empty pans should not be left on a hot burner, as it can cause damage.

### For Stainless Surfaces:

- 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, 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.

### For Nonstick Surfaces:

- High heat may cause damage and decrease nonstick performance. Low to moderate heat is recommended.
- Recommended for use with silicone, nylon, plastic and wooden utensils.
- Do not use aerosol cooking spray.

### CLEANING:

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.

Dishwasher safe. Hand washing is recommended. Copper band will tarnish. To clean and restore the pan's shiny copper band, use a commercial cream copper cleaner.

### 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. Do not use on nonstick.
- Never place a hot pan under cold water, as it could cause warping.