



USE & CARE

How to use, clean, and care for your All-Clad

Stainless Steel Cookware

Cooking

Before First Use:

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

Browning, Sautéing, and Searing:

Start with food at room temperature. Dry food before cooking to prevent splattering. Preheat the pan on low to moderate heat before cooking. Water will dance on the pan when ready. Add enough oil to cover the pan's surface. 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. Allow the food to cook. On stainless, it will be ready to turn when it no longer sticks to the pan. After removing food from the pan, use browned food bits for the 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 up 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. 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.

Do not slide or drag cookware across the stove top, as this may cause damage to both the cookware and stove top.

Cleaning

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

Allow the pan to cool prior to cleaning. Rinse off any excess food with warm water. Soak in warm, soapy water, then wash with a sponge or soft cloth. Use a nylon scouring pad for more difficult cleaning. Rinse with warm water and dry immediately to prevent spotting.

For tough-to-clean spots or marks, like burnt fat, protein shadows, and charred food, clean with a nonabrasive, non-chlorine cleanser, like All-Clad cookware cleaner, Bar Keeper's Friend® or Bon Ami®. Form a paste with the cookware cleanser and a small amount of water. Apply the paste using a soft cloth or sponge, rubbing in a circular motion. Rinse with warm water and dry immediately. Repeat if needed, allowing the paste to soak on the pan before scrubbing.

Some stains and food remnants may take more care to remove.

For discoloration, like blue or rainbow coloring, wipe the pan with a sponge or soft cloth and white vinegar.

For cloudy white hard water spots, remove by boiling a 1:1 white vinegar to water solution.

For burnt food, sprinkle the surface generously with baking soda, add water and bring to a boil. Use a wooden spoon to loosen the food particles from the surface.

Caution:

Do not use oven cleaners, steel wool, steel scouring pads, harsh detergents or detergents containing bleach or peroxide, 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.

Stainless Steel Cookware with Nonstick Coating

Cooking

Before First Use:

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

Cooking:

Pots and pans are oven safe up to 500°F. Lids are oven safe up to 350°F. Avoid use under the broiler.

Plastic, nylon, silicone, or wooden utensils are recommended as metal utensils may scratch the nonstick surface.

Cook over low and medium heat. Never use high heat unless boiling liquids. Do not overheat empty cookware or cook fat or oil to the extent it burns and turns black. If the fat is smoking the pan is getting too hot. The use of nonstick cooking spray is also not recommended as it may reduce the performance of the nonstick surface over time.

Low heat is ideal for delicate foods like eggs or fish. Medium heat is ideal for cooking methods like stir-frying. Use medium-low heat for other foods.

Nonstick is also great for reheating meals right on the stovetop. Preheat the pan on medium-low heat then add leftovers to be reheated, keeping the lid on or off. Reheating in a nonstick pan can restore crisp textures to roasted, stir-fried, and breaded foods without adding any additional fat.

Caution:

Do not slide or drag cookware across the stove top, as this may cause damage to both the cookware and stove top.

Cleaning

Cleaning Tips:

Let the pan cool completely before washing to avoid thermal shock. Hand wash pans in warm soapy water. We recommend using nylon scrubbing pads or a soft sponge and advise against oven cleaners, steel wool, steel scouring pads, harsh detergents, or detergents containing chlorine or peroxide bleach which can damage the pan's surface and exterior.

If severe amounts of burned grease or food residue collect and become too difficult to remove through normal cleaning try bringing a 50/50 mixture of white vinegar and water to a boil in the pan. Then use a wooden spoon to carefully remove stuck-on bits.

Hard Anodized Nonstick Cookware

Cooking

Before First Use:

Wash your new pan with warm soapy water. Rinse with hot water and dry thoroughly.

Cooking:

Pots and pans are oven safe up to 500°F. Lids are oven safe up to 350°F. Avoid use under the broiler.

Plastic, nylon, silicone, or wooden utensils are recommended as metal utensils may scratch the nonstick surface.

Cook over low and medium heat. Never use high heat unless boiling liquids. Do not overheat empty cookware or cook fat or oil to the extent it burns and turns black. If the fat is smoking the pan is getting too hot. The use of nonstick cooking spray is also not recommended as it may reduce the performance of the nonstick surface over time.

Low heat is ideal for delicate foods like eggs or fish. Medium heat is ideal for cooking methods like stir-frying. Use medium-low heat for other foods.

Nonstick is also great for reheating meals right on the stovetop. Preheat the pan on medium-low heat then add leftovers to be reheated, keeping the lid on or off. Reheating in a nonstick pan can restore crisp textures to roasted, stir-fried, and breaded foods without adding any additional fat.

Caution:

Do not slide or drag cookware across the stove top, as this may cause damage to both the cookware and stove top.

Cleaning

Cleaning Tips:

Although dishwasher safe, we recommend washing by hand to keep the pan looking shiny and new.

Let the pan cool completely before washing to avoid thermal shock. Hand wash pans in warm soapy water. We recommend using nylon scrubbing pads or a soft sponge and advise against oven cleaners, steel wool, steel scouring pads, harsh detergents, or detergents containing chlorine or peroxide bleach which can damage the pan's surface and exterior.

If severe amounts of burned grease or food residue collect and become too difficult to remove through normal cleaning try bringing a 50/50 mixture of white vinegar and water to a boil in the pan. Then use a wooden spoon to carefully remove stuck-on bits.

Cleaning the Hard Anodized Exterior:

Our hard anodized cookware is scratch, stain, and abrasion resistant. To prolong the life and appearance of your pan we recommend to handwash with warm soapy water. Rinse with warm water and dry thoroughly. We do not recommend using steel wool, steel scouring pads, or harsh detergents. Nylon scrubbing pads or soft sponges are safe to use.

Cast Iron

Cooking

Before First Use:

Wash your new pan with warm soapy water. Rinse with warm water and dry thoroughly.

Cooking:

Pans are oven safe up to 650°F degrees. Stainless steel lids are oven safe up to 500°F degrees.

Pans are compatible with all stovetops including induction.

Cook over low and medium heat. Never use high heat unless boiling liquids. Do not overheat empty cookware or cook fat or oil to the extent it burns and turns black. **Always preheat the enameled cast iron pan with oil or cooking liquid. Do not preheat empty.** If the fat is smoking, the pan is getting too hot. Overheating your pan may damage its inner coating or cause damage to the base.

Plastic, nylon, silicone, or wooden utensils are recommended as metal utensils may scratch the enamel coating.

The cast iron handles will become hot during use. The use of oven mitts is recommended when handling the pans during cooking.

Cooking on Induction:

Heat the cookware at low power and gradually increase the power. This will prevent damage to the pan from thermal shock. **Always preheat the enameled cast iron pan with oil or cooking liquid. Do not preheat empty.** To ensure maximum energy efficiency and stability make sure the cookware is positioned in the center of the hob with the right diameter.

Cleaning

Let pan cool completely before washing to avoid thermal shock. Hand wash pans in warm soapy water. We recommend using nylon scrubbing pads or a soft sponge and advise against oven cleaners, steel wool, steel scouring pads, harsh detergents or detergents containing chlorine bleach which can damage the pan's surface and exterior.

If severe amounts of burned grease or food residue collect on the pan and become too difficult to remove through normal cleaning cover the residue with a combination of warm water and baking soda. Let this mixture soak for a few minutes and remove the residue with a soft sponge.

Thoroughly dry the pan with a towel after washing to avoid any rust on the rim of the pan.

This pan should not be cleaned in the dishwasher.

Storing

Rust can appear on your cast iron cookware; this is due to the permanent contact of water with the edges of the lid and body. It is recommended that you dry your pan and lid with a towel after washing.

When storing make sure the plastic separators are in place that come with the product to ensure the lid and body are separated during storage and allow air flow. This will help ensure no water is caught between the lid and body of the pan.

If rust does appear the best solution is to gently rub the rusted area with a soft scouring pad and afterwards apply a few drops of vegetable oil and let dry. This should prevent the reappearance of rust.

Forged Knives

Cleaning

Cleaning Tips:

Immediately after use, hand wash in warm, soapy water with a non-abrasive sponge to remove all food particles.

Thoroughly towel dry to avoid corrosion or discoloring.

Finally, securely store your clean knife in a wooden storage block or with a knife sleeve in a drawer to protect the blades and help maintain sharpness.

Copper

Cleaning

Cleaning Tips:

Copper will patina over time & when cooking but this does not affect its performance. Using a cream copper cleaner, like the one included with your C2™ Copper pan, is the best way to restore your pan's original copper shine. Apply cleaner to the pan as directed by the product's label, then rinse with warm water, drying immediately after.

Caution:

Do not slide or drag cookware across the stove top, as this may cause damage to both the cookware and stove top.

Wood Tools & Trivets

Cooking

Tools - Before First Use:

Wash your new wooden tool with warm soapy water. Rinse with warm water and dry thoroughly.

Trivet - Use:

Place the trivet on a sturdy surface and place the hot dish on top of the trivet. Always make sure you handle hot vessels with oven mitts or potholders to prevent burns. The trivet is for protecting surfaces such as counters and tabletops from heat damage. Make sure the trivet is the appropriate size for the vessel it is being used with. The bottom of the vessel should be completely supported by the trivet and not larger which would make the vessel unstable. Trivet is heat safe up to 450°F.

The trivet should not be used as a cutting board. Due to the wood being a natural material it will have color variation.

Cleaning

Tools - Cleaning Tips:

Hand wash wooden tools in warm soapy water. Dry thoroughly after washing. We recommend using nylon scrubbing pads or a soft sponge and advise against oven cleaners, steel wool, steel scouring pads and harsh detergents.

Tools should not be put in the dishwasher or soak in water for prolonged periods of time. If tools are kept in water too long this will cause the wood to dry and crack.

Periodically apply food-safe mineral oil to the surface of your wooden tools to prevent drying and cracking. Mineral oil will also preserve the wood. Mineral oil should only be used on cooking tools and not the trivet. Due to the wood being a natural material it will have color variation.

Trivet - Cleaning Tips:

Wipe clean with a damp cloth. Do not use mineral oil on the trivet.

Pro-Release Bakeware

Care & Use

Oven Safe to 450°F.

Hand wash with soap and water to maintain the longevity of the nonstick surface.

Avoid abrasive cleaning products or scouring pads.

Follow recipe instructions, greasing as directed, but avoid cooking spray as it can damage nonstick coating.

Safe for use with nonstick, silicone, and wooden utensils.

Limited Lifetime Warranty