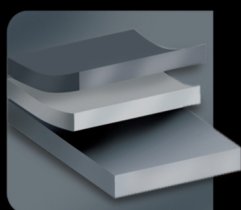




# HARD ANODIZED NONSTICK | BONDED BASE

HA1 Nonstick delivers All-Clad's professional performance, quality and durability, backed by our lifetime warranty.



#### SUPERIOR NONSTICK

Three layer system delivers unparalleled release, scratch resistance and durability. For your health and safety, this coating system is PFOA free and allows cooking with little or no fats.



#### INDUCTION BONDED BASE

Durable stainless steel base prevents cookware from warping, reduces scratching from stovetop use and ensures compatibility with induction ranges.



#### DISHWASHER SAFE

Easy-to-clean coating maintains the pan's beauty through a lifetime of use.



## HA1 NONSTICK INDUCTION

#### LIFETIME WARRANTY:

All-Clad guarantees to repair or replace any items found defective in material, construction or workmanship. See enclosed product registration card or visit [www.all-clad.com](http://www.all-clad.com) for warranty details.

#### CARE AND CLEANING:

Before the first use, wash in hot soapy water with a sponge or dishcloth. Rinse in hot water and dry thoroughly. Next, wipe the nonstick cooking surface with a small amount of cooking oil on a paper towel, then wipe off.

#### CARE FOR THE NONSTICK SURFACE:

After allowing the pan to cool; wash with warm, soapy water after each use. The use of plastic, nylon, silicone or wooden utensils is recommended. The use of metal utensils may scratch the nonstick surface. All-Clad nonstick is safe for oven use up to 500°F, but should not be used under the broiler. We do not recommend using glass lids in the oven. The use of nonstick cooking spray is not recommended as it may reduce the performance of the nonstick surface.

#### TO PRESERVE THE NONSTICK SURFACE:

Avoid overheating your pan, particularly when empty. To maintain the performance of your pan, do not overheat it on maximum heat position without food. This may damage its nonstick coating characteristics or distort the base. Never heat fat or oil to the extent that it burns and turns black. Most metal utensils may be used, but may scratch the nonstick surface. Avoid using sharp-edged utensils. Slight surface marks or abrasions are normal and will not affect the performance of the nonstick coating.

#### CLEANING THE HARD ANODIZED EXTERIOR:

Our hard anodized cookware combines scratch, stain, and abrasion resistance with the convenience of dishwasher safe cookware. To clean, rinse in lukewarm water before placing in the dishwasher. We do not recommend using steel wool, steel scouring pads or harsh detergents. Nylon scrubbing pads are safe to use. To prolong the life and appearance of your pan, we recommend hand washing since some automatic dishwasher detergents may contain very harsh and corrosive ingredients for your cookware.

#### COMPATIBLE WITH ALL COOKING SURFACES:

To maximize the cookware's efficiency on induction cooktops, select the cooktop element which most closely matches the diameter of the pan.

**For optimum results, use the 12" Chef's Pan on a burner no larger than 7" in diameter and the 8" Fry Pan on a burner no larger than 6" in diameter. The pan may be used on a larger burner but induction compatibility may be affected.**



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