



**ESSENTIALS
NONSTICK**



Incredibly versatile, perfectly stackable, and easy to clean, Essentials Nonstick from All-Clad is designed to fit the way you cook. And the way you live.



EASY RELEASE & CLEANUP

PFOA-free nonstick surface allows food to slide off easily and makes cleanup a breeze



STACKS & STORES NEATLY

Pans are designed to nest neatly without scratching the nonstick surfaces



STOVETOP TO OVEN

Oven safe up to 500°F

LIMITED 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 for warranty details.

BEFORE FIRST USE:

- Wash and dry your new pan.
- Next, season the pan by rubbing cooking oil on the nonstick surface and placing it over medium heat for 2-3 minutes. Once cooled, wash the pan again in warm soapy water.

COOKING:

- Compatible with all stovetops except induction. Pots and pans are oven safe up to 500°F. Lids are oven safe up to 350°F. Avoid using 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. Do not overheat empty cookware or cook fat or oil to the extent that it burns and turns black. The use of nonstick cooking spray is also not recommended as it may reduce the performance of the nonstick surface over time.

CLEANING:

- Pans are dishwasher safe; however, hand washing may prolong their life and appearance. 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 and become too difficult to remove through normal cleaning, try mixing 3 tablespoons bleach, 1 tablespoon liquid dish detergent and 1 cup of water and apply with a sponge or plastic scrubbing pad. Once clean, recondition the surface with a light wipe of cooking oil.

WWW.ALL-CLAD.COM

ALL-CLAD METALCRAFTERS

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MADE IN CHINA