



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

4 3 2 1

c4 COPPER

4-PLY BONDING

Bonded construction all the way to the rim of the pan for precise heat transfer

- 1 Stainless Steel
- 2 Pure Copper
- 3 Stainless Steel
- 4 Pure Copper

c4 Copper

Bonding 100% pure copper with durable stainless steel, c4 COPPER is the premium cookware choice for absolute precision, consistently even results and superior surface recovery.



100% pure copper layers provide rapid heat conductivity and responsiveness



Contoured stainless steel handles are securely riveted to the pan and feature a heat reducing cutout



Oven and broiler safe up to 600°F



Flared edges for accurate, drip-free pouring

LIMITED LIFETIME WARRANTY

COOKING:

- Compatible with all stovetops, except induction
- The pure copper in All-Clad c4 COPPER is highly conductive, distributing heat very quickly and evenly. Your pan is designed for precision and will react quickly to changes in cooktop temperature, so it's important to monitor your food when cooking.

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 up to 600°F.

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:

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.
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 the cookware cleanser and a small amount of water. Apply the paste using a clean cloth or sponge, rubbing in a circular motion from the center outwards. Rinse with warm water and dry immediately.

All-Clad c4 COPPER is not dishwasher safe.

POLISHING:

Your pan will naturally patina over time as the copper darkens and turns different colors. Based on personal preference, you may choose to maintain the patina exterior or polish it, restoring the shiny appearance. Neither option will affect the pan's performance.

- To clean and restore the pan's shiny copper exterior, use a commercial cream copper cleaner such as Wright's® Copper Cream. Apply with a clean, wet cloth or sponge, rubbing in a circular motion. Then rinse in warm water and dry thoroughly with a clean, soft cloth.

Caution:

- Do not use oven cleaners, steel wool, steel scouring pads, harsh detergents or degreants containing chlorine bleach, which can damage the pan.
- Because copper is a softer metal, in addition to the items above, do not clean the copper exterior with powder cleansers or nylon pads as they can scratch the surface.
- Never place a hot pan under cold water as it could cause warping.