



MADE IN GERMANY



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



FUSIONTEC™

Natural Ceramic interior and exterior are formed by melting 20 minerals at over 2000°F. **Thick Steel Core** for strength, durability, and steady, even heat

FUSIONTEC®

All-Clad has created the ideal oven-to-table cookware by fusing a thick steel core with brilliant ceramic. The heavy-gauge steel heats steadily and evenly, while the smooth natural ceramic is easy to clean and looks great on your stovetop and table.



Heavy steel core is perfect for searing, browning, and braising



Natural ceramic interior and exterior are chip- and cut-resistant



Ideal for oven-to-table serving and kitchen display



Natural ceramic is smooth, easy to clean and dishwasher-safe



Handcrafted stainless steel handles secured for strength



Convenient drip-free pouring rim

LIMITED LIFETIME WARRANTY

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

- Start with food at room temperature.
- Dry food before cooking to prevent splattering.
- Water will dance on the pan when it is sufficiently preheated. Only a drop is needed.
- Preheat the pan and oil together before adding food. Add enough oil to cover the pan's surface.

High-heat Cooking (Boiling, Frying, etc.)

- Use high heat only at the start of the cooking process. Then decrease the heating level to low or moderate heat.

Cooking in the Oven

- Oven- and broiler-safe up to 500°F.

Caution:

- Except for preheating, empty pans should not be left on a hot burner, as this can cause damage.
- Do not knock spoons or other kitchen gadgets on the pouring rim.
- If your cookware is turned upside down to dry, do not lean on it or apply any kind of pressure, as this can damage the handles.
- Please note that the handles can become hot. Use oven mitts or pan holders to handle.
- Hand-held electric or battery-operated beaters should not be used. Their blades will damage the enamel. Knives or utensils with sharp edges should not be used to cut foods inside a pan.
- Avoid cutting or aggressive scraping, as it could result in superficial scratches on the enamel surface or damage to the utensil.
- When using a glass-topped stove, always lift the pan when moving it. Sliding the pan could damage the pan's base or stovetop.

CLEANING:

- Prior to first use, fill the cookware with water to 2/3 capacity, and add 2-3 tablespoons of household vinegar. Boil the vinegar-water mixture for 5-10 minutes. Rinse cookware thoroughly by hand and dry well.
- After cooking, allow the cookware to cool prior to cleaning.
- After using, rinse with hot water to remove excess food.
- 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.
- Thoroughly dry the cookware before storing it.
- Do not use steel wool or abrasive scouring agents.

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

- For burned 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.
- For tough-to-clean spots or marks, including burned fat, protein shadows, and charred food, clean with a nonabrasive, non-chlorine cleanser, like Bar Keeper's Friend® or Bon Ami®, according to the instructions on the product packaging.
- Nylon scrubbing pads can be used.

Dishwasher-safe.

Caution:

- Do not use oven cleaners, steel wool, steel scouring pads, harsh detergents, or detergents containing chlorine bleach, all of which can damage the cookware.
- Never place hot cookware under cold water, as it could damage the ceramic surface.