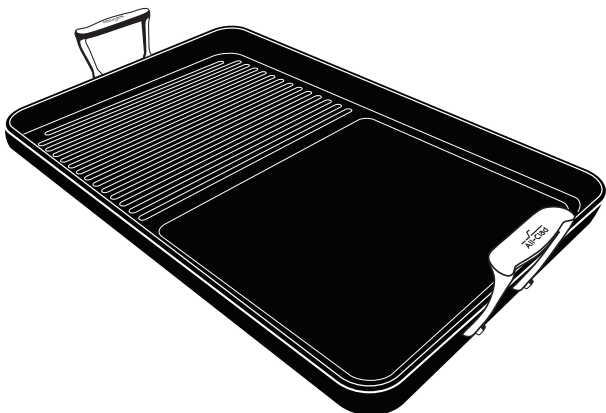




All-Clad
METALCRAFTERS LLC
CANONSBURG, PA USA



- High quality, heavy gauge hard anodized construction
- Riveted stainless handles for easy and secure use
- Superior Nonstick
- Dishwasher Safe
- Lifetime Warranty

From the date of purchase in the US or Canada, All-Clad guarantees to repair or replace any item found defective in material, construction or workmanship under normal use, and following care instructions. This excludes: Damage, including, but not limited to, warping, overheating, pitting, or non-stick deterioration that occurs from misuse or abuse. Damage caused by use of the item in a commercial kitchen. Damage caused by failure to follow use and care instructions. Minor imperfections and slight color variations, which are normal. Damage or defect to plastic components

All-Clad will not be responsible for any indirect, incidental, special, punitive, or consequential damages related to the All-Clad products. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Should your All-Clad cookware require warranty service, please contact our Consumer Service Department by phone or website per below for a warranty evaluation and return authorization number. Upon approval of your claim, All-Clad will repair or replace the item without charge. If the replacement product is no longer in production, one of equal or greater retail value will be given.

U.S.A.
GROUPE SEB USA
2121 Eden Road
Millville, NJ 08332
800-255-2523
www.all-clad.com

CANADA
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345 Passmore Avenue
Toronto, ON M1V 3N8
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**GOURMET
ACCESSORIES**

GOURMET ACCESSORIES

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.

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. Stainless steel handles and pan may become hot after use on the stovetop or in the oven. Always use oven mitts when moving the pan.

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. 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, except induction.