

CALPHALON TRI-PLY STAINLESS STEEL

- Oven and broiler safe
- Stay-cool long handles
- Three layers for even, consistent heating

BEFORE YOU COOK

Before using cookware for the first time, wash in warm, sudsy water, rinse and dry thoroughly.

STOVETOP USE

Safe for use on gas, electric, electric coil, halogen and ceramic cooktops. To determine if your cookware is induction capable, look for the induction icon on the bottom of your pan. If you need further assistance please contact Calphalon Consumer Care.

PREHEAT

Preheat the pan using the heat setting you intend to use when cooking, before adding butter or oil.

Do not rush the preheating process by using high heat.

Experiment with heat settings; start with medium heat and adjust as needed.

Use high heat for boiling liquids only.

Use medium-high heat for searing, sautéing, frying and stir-frying.

Use a medium heat setting for reducing liquids, pancakes, sandwiches and omelettes.

Use low heat to warm foods, simmer or prepare delicate sauces.

BUTTER OR OIL

Use the 'butter test' to determine whether your pan is hot enough for sautéing. Simply wipe a dab of butter on the bottom of the pan. If it bubbles briskly without burning, your pan is perfectly preheated.

Allow the oil or butter to heat for a minute before adding food to the pan.

OVEN & BROILER USE

Cookware is oven and broiler safe.

Tempered glass covers are oven safe to 450°F.

CAUTION!!! Use caution when using Calphalon cookware in the oven. Handles will become very hot. Always use a potholder or oven mitt to prevent burns when removing pans from the oven

HANDLES

Always use caution when cooking on the stovetop or when using cookware in the oven.

Short handles, high cooking temperatures and long cooking times can cause handles to get hot on the stovetop or when used in the oven.

UTENSILS

Safe for use with all utensils.

TIPS

Remove food from the refrigerator 10 minutes before you intend to cook. Ice-cold food is more likely to stick to a hot pan.

CLEANING & CARE

Allow pans to cool completely before washing. Never immerse a hot pan in cold water as this will cause irreparable warping.

Dishwasher safe. However, hand washing is recommended to preserve the luster of the stainless steel.

Hand wash using a liquid dishwashing detergent such as Dawn® and a non-abrasive sponge or soft bristle brush.

DO NOT USE abrasive cleaners or cleaning pads, oven cleaners or other caustic cleaning solutions, baking soda, bleach, or liquid household cleaners used for floors, porcelain, etc. to clean the pans. These types of cleaners will damage the finish and void the warranty.

To restore the shine to the stainless steel, you may also use Bar Keeper's Friend® cleanser (or other polish made especially for stainless steel) and a non-abrasive sponge or soft bristle brush.

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