

All-Clad Stainless Cookware

Cooking

- Preheat your cookware on a moderate to low moderate flame. All-Clad is designed to distribute heat quickly and evenly preventing hot spots and sticking.
- Use 1 to 2 teaspoons of oil to maximize browning and minimize sticking. No fat is necessary on our nonstick products, but is recommended for flavor development.
- We do not recommend PAM or any aerosol nonstick spray.
- Allowing fish, meat, and poultry to rest at room temperature for one hour before cooking helps minimize sticking and maximize flavor.

Cleaning

- Barkeeper's Friend and Bon Ami are nonabrasive and non-chlorine cleansers that are safe for use all surfaces. We recommend them for use on all of our products.
- Nylon scrubbing pads can be used on the interiors of All-Clad products. Use a sponge on exterior surfaces that are highly polished, specifically stainless.
- The exterior of All-Clad Stainless is highly polished. We recommend that you clean it with a sponge and Barkeeper's Friend or Bon Ami when needed. Nylon scrubbing pads may dull the shine.

What is induction technology and what makes All-Clad Stainless "induction-ready"?

Induction range tops do not have combustible or open flames but use a magnetic field to create heat. The technology is widely used in Europe and is popular in professional kitchens because it is so efficient. All-Clad Stainless is "induction-ready" because we use a special magnetic stainless on the exterior. We built the Stainless collection to be used on any stove-top and in professional kitchens that have adopted this technology.

Do the handles get hot on the stovetop?

No. The handles are cast stainless steel which does not conduct or distribute heat. The shape of the handle and the stainless rivets also contribute to a safe grip and to keeping the handle cool on top of the stove. In the oven or broiler the handles will get hot so keep pot holders handy.

Tip: When you have removed a piece of cookware from the oven, remind yourself that the handle is hot by draping a dishtowel over the handle.

Can I put All-Clad in the oven?

Yes! Conventional All-Clad with stainless cooking surfaces is oven and broiler safe.

Is All-Clad dishwasher safe?

Yes

Do I need to use wood or nylon utensils? No. You can cook on all of our conventional cookware with metal, plastic or wood utensils.

Can I use this cookware on a smooth top range? Yes. In fact we are one of the best choices for this type of range since our cookware is balanced and the contact surfaces are smooth. (The exceptions are our grille pans.) The bonded construction and superior heat distribution helps prevent scorching, which can be a problem with this style of stove top when using other brands of cookware.

Do I need to season All-Clad before I use it? No. Simply wash your new cookware with soap and water.

****Information provided by All-Clad.***