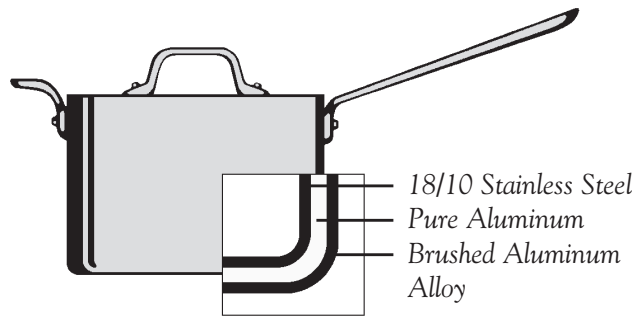




**All-Clad**  
METALCRAFTERS LLC  
CANONSBURG, PA USA

Congratulations! Your All-Clad is truly professional cookware for the most discriminating cooks. It is classically designed and meticulously hand-finished.



- 3-ply bonded construction
- Easy-clean stainless interior won't react with food
- Aluminum core distributes heat evenly
- Brushed aluminum alloy exterior
- Stay-cool long stainless handles and stainless rivets
- Lifetime warranty. Made in the U.S.A.

All-Clad Cookware Lifetime Warranty. From date of purchase, All-Clad guarantees to repair or replace any item found defective in material, construction or workmanship under normal non-commercial use and following care instructions. This excludes damage from misuse or abuse. Minor imperfections and slight color variations are normal.

424 Morganza Road, Canonsburg, PA 15317  
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**mc<sup>2</sup>**  
master chef<sup>2</sup>



**Before The First Use:**

Simply wash your pan in warm, soapy water with a sponge or dishcloth. Rinse in warm water and dry thoroughly. Please remember All-Clad recommends using low to medium heat when cooking with our pans.

**Frying Without Natural Fats:**

- Add oil, butter or margarine to the cold pan, just enough to cover the bottom surface
- Preheat the pan over low heat for 1 to 2 minutes, then add food for cooking

**Overheating:**

All-Clad recommends using low to medium heat when cooking in MC<sup>2</sup> cookware. This will prevent food from burning or sticking and pan discoloration. High heat should only be used when boiling water.

**Salt Damage:**

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.

**Prevent Water Spotting:**

After washing, rinse in hot water and dry immediately.

**Discoloration:**

Overheating can cause brown or blue stains to appear. Food films if not removed will cause discoloration on the pan once it is reheated. Large amounts of iron content in your water may cause your pan to look rusty.

**Cleaning The Stainless Steel Interior:**

Immerse in warm water. Use a fine powder cleanser with water to form a paste. Apply paste using a soft cloth, rubbing in a circular motion from the center outwards. Wash in hot soapy water and dry immediately to prevent water spotting. Do not use oven cleaners or cleansers with chlorine bleach. Do not use steel wool.

**Cleaning The MC<sup>2</sup> Exterior:**

To remove tarnish and darkening, use a commercial aluminum cleaner. Rub in circular motion. Rinse in lukewarm water. Not recommended for dishwasher use.