

## Before You Cook

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

DO NOT use aerosol cooking sprays. Aerosol sprays contain a chemical propellant that is difficult to remove. Instead, use an oil mister filled with olive or vegetable oil, or dab a bit of oil on a paper towel and carefully wipe the interior of the pan.

Stovetop Use - Safe for use on gas, electric, electric coil, halogen and glass cook tops.

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.

For searing, sautéing and pan-frying, preheat the pan using the heat setting you intend to use when cooking before adding oil.

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 safe to 500°F. 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 metal spatulas, spoons and whisks, as well as nylon, silicone, coated or wooden utensils. Do not use other types of metal utensils, appliances or sharp instruments to cut, chop, mix or release foods in a nonstick pan. Such use can damage the nonstick surface and void the warranty. Occasionally, approved utensils may leave superficial marks on the nonstick interior. These superficial marks are due to normal use and do not affect the food release performance of the nonstick.

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. Use automatic dishwashing detergent (such as Cascade®) without bleach or citrus additives.

Hand wash the interior nonstick surface of the pan with a liquid dishwashing detergent (such as Dawn®) and a non-abrasive sponge (such as a Scotch-Brite™ Dobie™ or blue Scotch-Brite™ scrub sponge) or soft bristle brush.

To remove difficult residues, use Soft Scrub® liquid cleanser then hand wash in hot, sudsy water.

Hand wash the exterior hard-anodized surface of the pan with a liquid dishwashing detergent (such as Dawn®) and a non-abrasive pad or sponge.

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.

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Storage - Hang pans on a pot rack or store flat in a single layer in your cupboard. Do not nest pans one inside the other or put lids between pans as this may damage the cookware, voiding the warranty.