

● Allrecipes™ Sizzle Sensor™ NONSTICK ALUMINUM FRY PANS

- Aluminum transmits heat quickly and evenly for efficient cooking
- Soft-grip handles provide a secure and comfortable hold
- Sizzle Sensor™ indicator changes from black to red when pan is pre-heated and ready for cooking
- Fry pans feature quad-layer Granitex™ nonstick coating for durability and superior release
- PFOA free nonstick coating
- Universal lid with silicone rim fits both 10" and 12" sized fry pans, stock pots and Dutch ovens
- Limited lifetime warranty

● BEFORE FIRST USE & SPECIAL CARE

- BEFORE FIRST USE AND AFTER EVERY USE: Wash in hot, soapy water; rinse and dry thoroughly. Check that all handles and knobs are secure.
- CONDITIONING NONSTICK: After cleaning, condition your cookware before using it for the first time. With a paper towel or soft cloth wipe the interior with 1 tsp. (5 ml) of vegetable oil. Your pan should be at room temperature. To maintain the longevity of your nonstick surface, repeat this process every 3 – 4 months or whenever food starts sticking to the pan.
- DO NOT USE AEROSOL COOKING SPRAYS: An invisible buildup will impair the nonstick release system, causing food to stick to the pan.

● Sizzle Sensor™ CARE

- This product contains a heat-sensitive coating on the fry pan handles that will change color to indicate when ready to use. Because of the heat-sensitive nature of this product, use caution when using over an open flame. The flames should not come in contact with the handle at any time. Fry pans should only be used on the stovetop.



From our kitchen: The Sizzle Sensor™ is dishwasher safe, but we recommend hand washing for easy maintenance and to extend the life of the indicator.

● OVEN SAFE

From our kitchen: The Sizzle Sensor™ is extremely heat sensitive. To extend the life of the sensor, we recommend you do not use these fry pans in the oven.

- Your cookware is oven safe according to the following temperature guidelines:

If a **Sizzle Sensor™ FRY PAN** is used in a preheated oven, the temperature must not exceed **200°F (93°C)**

GLASS COVERS WITH SILICONE RIMS are safe in ovens preheated up to **350°F (176°C)**

PHENOLIC (Nylon/Plastic/Silicone Style) HANDLES & KNOBS are safe in ovens preheated up to **350°F (176°C)**

Never place a nonstick coated pan, tempered glass cover or phenolic handle under the broiler. Always use potholders when removing cookware from the oven.

● COOKING

- For optimal performance and most cooking needs, we recommend energy-efficient LOW to MEDIUM heat. High heat is only needed for boiling or reducing liquids. Otherwise, it can cause food to scorch or burn, discolor the pan, or damage the nonstick coating.
- Sharp utensils can damage the interior of your cookware. We recommend that foods be removed to a cutting board for carving. Never cut or slice directly in a nonstick pan.
- To extend the life of your nonstick surface, we recommend you only use wood, plastic covered, or nylon utensils to avoid scratching.
- When using oil, butter, or margarine, add to a cold pan before pre-heating.
- For best results, cook on a burner that is close to the diameter of the pan you have selected. When cooking on gas, adjust flame so it does not flare up on the sides of the pan.

● CLEANING

- Allrecipes™ cookware is dishwasher safe. But for best results and to increase the life of your cookware, we highly recommend you hand wash in hot, soapy water. Rinse and dry immediately to prevent water spots.

● CLEANING (Continued)

- DO NOT use steel wool to clean your pan. Nylon scrubbing pads are safe to use.
- DO NOT use oven cleaner or any cleaner that is harsh or contains chlorine bleach on your pan.
- For stubborn stains and stuck-on food, add equal parts vinegar and water to the pan. Bring to a boil and then remove from heat. Allow the pan to cool and then wash with warm, soapy water.
- To remove stuck-on food from nonstick surfaces, soak in warm, soapy water and clean with a nylon-scrubbing pad. Metal scouring pads and abrasive cleaners should not be used.

● SAFETY

- NEVER leave cookware unattended on a heated burner.
- AVOID placing handle over open flame. It can damage the Sizzle Sensor™ indicator over time.
- DO NOT leave an empty pan on a hot burner or allow a pan to boil dry. It will cause warping and damage your cookware surface, voiding the warranty.
- AVOID sudden temperature changes. Never put cold water or frozen food in a hot pan or plunge a hot pan into cold water. Sudden changes in temperature may cause any metal to warp, resulting in an uneven bottom.
- DO NOT allow handles to extend over a hot burner. Make sure they do not extend past the edge of the cooking surface.
- ALWAYS use potholders when removing lids, holding side handles, and removing pans from a hot oven. Although the long handles are designed to stay cool-to-the-touch, using a potholder is a safe idea.
- NEVER use cookware in the microwave.
- DO NOT leave food in your cookware for extended periods of time. Storing food in any type of cookware is not recommended. Particular care should be taken with highly acidic foods such as chili, tomato sauce, etc. Acidic foods left in your cookware may discolor the pans over time.



LIMITED LIFETIME WARRANTY

Clipper Corporation (Clipper) warrants Allrecipes™ cookware to be free of defects in material and workmanship under normal household use from the date of the original purchase throughout the useful lifetime of the product.

Clipper agrees to repair or replace, at its option, any item found defective in material, construction or workmanship under normal household use as long as these use and care instructions are followed. The warranty does not apply to damage caused by misuse, abuse, overheating, altered product or commercial use.

This warranty is limited to the original consumer with receipt or proof of purchase and is not transferable. If the product was not purchased new from an authorized dealer, distributor, or representative of the manufacturer, this warranty is null and void.

Clipper's liability under this warranty is limited to the repair or replacement of the defective product at Clipper's sole option. Clipper shall not be liable for any special, punitive, incidental, or consequential damages, whether direct or indirect. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

To obtain warranty service, contact Clipper Corporation at 877.533.2547 during normal business hours of 9 a.m. to 5 p.m. PST, Monday through Friday. Provide model number, description, and date of original purchase along with a copy of your receipt from an authorized dealer.



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Sizzle Sensor™ Forged Aluminum Fry Pans



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The first social food community for the cooks, by the cooks. A place that inspires home cooking, celebrates the food you make and lets you share your successes with friends, family and followers.
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