Allrecipes[™] STAINLESS STEEL COOKWARE

- Bonded 3-ply base with aluminum core means even heat distribution
- 18/8 non-reactive stainless steel construction
- Ergonomically designed, stay-cool stainless steel handles
- · Works on all cooking surfaces, including induction
- Nonstick pans feature QuanTanium® PFOA free coating with superior release
- Limited lifetime warranty

BEFORE FIRST USE & SPECIAL CARE FOR NONSTICK SURFACES

- 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.

COOKING

- For optimal performance and most cooking needs, energy-efficient lower to medium heat is all you will need. The aluminum layer sandwiched between the stainless steel base conducts heat so well that it is rarely necessary to use higher temperatures. A higher heat setting would be used for boiling. High heat can cause food to scorch or burn, discolor the pan, or damage the nonstick surface.
- The ergonomically designed Allrecipes™ stay-cool stainless steel handles are comfortable and easy to hold while reducing heat transfer to the handle. Long handles will remain cool-to-the-touch under most standard stovetop cooking conditions. However, all handles may get hot under extended or crowded stovetop use and when used in the oven. Always wear potholders and handle mitts when handling hot cookware.
- Allrecipes™ uncoated stainless steel cookware is safe for use under the broiler up to 500°F (315°C). Never place a nonstick coated pan or tempered glass cover under the broiler. Always use potholders when removing cookware from the oven.

COOKING (Continued)

 Allrecipes™ stainless steel cookware is designed to use in the oven as well as on the stovetop. Your cookware is safe according to the following temperature guidelines:

UNCOATED STAINLESS STEEL COOKWARE in ovens preheated up to 500°F (315°C).

GLASS LIDS AND ALL NONSTICK COATED COOKWARE in ovens preheated up to 450°F (232°C).

- While this cookware is metal utensil friendly, sharp utensils can damage the interior of your nonstick cookware if you cut or slice food while in the pan.
 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 preheating.
- When frying, sautéing or searing, preheat the pan on low heat for 1 to 2 minutes and then add food. This will help minimize sticking.
- 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.
- It is best to add salt after food has started cooking. As
 is the case for any stainless steel cookware, this will
 help prevent small white dots or pits from forming on
 your cookware surface.

CLEANING

- Allrecipes™ cookware is dishwasher safe. But for best results and to increase the life of your cookware, hand wash in hot, soapy water. Rinse and dry immediately to prevent water spots.
- DO NOT use steel wool to clean your pan. Nylon scrubbing pads are safe to use. Always use a non-abrasive stainless steel cleaner such as Bar Keepers Friend® for tougher stains.
- To remove stubborn stains and stuck-on food from stainless steel pans, 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.

CLEANING (Continued)

- DO NOT use oven cleaner or any cleaner that is harsh or contains chlorine bleach on your pan.
- Excessive heat can cause discoloration tints of golden brown or blue on the stainless steel. Food films not removed will cause discoloration on the pot when reheated. These are cosmetic and will not affect the function of your cookware or the taste of food you prepare. These can be removed with a non-abrasive stainless steel cleaner as mentioned above, or use one part vinegar to one part water. Set aside for about 5 minutes and rinse thoroughly.
- 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. High amounts of iron content in your water may cause pot to appear rusty.

SAFETY

- NEVER leave cookware unattended on a heated burner. Never place an empty pan on a hot burner.
- 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.
- NEVER place nonstick coated cookware under a broiler. Avoid exposing nonstick surfaces to temperatures in excess of 500°F (260°C).
- 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 pan over time.



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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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Stainless Steel Cookware