

Calphalon® 



CALPHALON CLASSIC NONSTICK COOKWARE

- Dual-layer nonstick interior
- Hard-anodized aluminum construction
- Measuring marks, pour spouts and straining lids

Getting Started

BEFORE YOU COOK

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

STOVETOP USE

Safe for use on gas, electric, electric coil, halogen, and ceramic 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.

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.

When searing or sautéing, a small amount of butter or oil is all you need. Your recipe may call for more; if so, we recommend that you follow the recipe.

Allow the oil to heat for a minute before adding food to the pan.

Do not use aerosol cooking sprays with Calphalon Classic Nonstick cookware. These sprays will build up on cookware and become difficult to remove while reducing the non-stick coating release.

To keep cooking oil to a minimum, try using an oil mister filled with your favorite olive, or vegetable oil. Alternately, dab a bit of oil on a paper towel and carefully wipe the cooking surface of the pan.

OVEN & BROILER USE

Oven safe to 450°F.

Not safe for broiler use.

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

Use only plastic, coated, nylon or wooden utensils with Calphalon Classic Nonstick cookware to protect the pan's nonstick finish. Calphalon offers a complete line of nylon cooking utensils developed especially for use with nonstick cookware.

Do not use metal utensils, sharp instruments or appliances such as electric mixers to cut, chop, release or whip foods in any nonstick pan. Such use will damage the nonstick finish and void your Warranty.

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.

Hand wash only – not dishwasher safe. NEVER place cookware in an automatic dishwasher, or use abrasive cleaning pads or cleansers. This will damage the pan and void the warranty.

Interior: Clean the interior nonstick surface of the pan with a liquid dishwashing detergent such as Dawn® and a non-abrasive sponge or soft bristle brush.

Exterior: Clean the hard-anodized exterior surface of the pan with a liquid dishwashing detergent such as Dawn® and a non-abrasive sponge or soft bristle brush. For stubborn spots ON THE EXTERIOR ONLY, use Bar Keeper's Friend® cleanser and a non-abrasive sponge.

Covers: Dishwasher safe.

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.

Dawn® is a registered trademark of Procter & Gamble. Bar Keeper's Friend® is a registered trademark of SerVaas Laboratories.

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.