

CLEANING INSTRUCTIONS

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

Immerse in warm water. Use a fine powder cleanser with water to form a paste. Apply paste using a soft cloth. Rub in a circular motion from the centre outward. Wash in hot, soapy water, dry immediately. **DO NOT USE** oven cleaners or cleansers with chlorine bleach. **DO NOT USE** steel wool.

The polished stainless steel exterior of All-Clad Stainless requires very little care. It may be polished with one of the available commercial stainless steel cleaners, rubbing in a circular motion. Rinse in lukewarm water. We do not recommend using steel wool, steel scouring pads or harsh detergents. Nylon scrubbing pads are safe to use. You may wash Stainless in the dishwasher.

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Check to make sure the pan is level, clean and the heat is not set too high. Low to medium heat is recommended for optimal cooking performance.

To avoid the formation of small white dots or pits, bring liquids to a boil before adding salt, then stir well. Or, add salt after food has started to cook. Pitting does not interfere with cooking performance but can diminish the beauty of the stainless steel.

Before using for the first time, wash in hot, soapy water with a sponge or dishcloth. Rinse in hot water and dry thoroughly.