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All-Clad Metalcrafters LLC
424 Morganza Road
Canonsburg, PA 15317

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PLACE
FIRST-CLASS
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All-Clad
METALCRAFTERS LLC
CANONSBURG, PA USA

ALL-CLAD METALCRAFTERS
PO BOX 173243
DENVER, CO 80217-3243

History and Craftsmanship

Born in the U.S. steel age in 1967, Clad Metals began as a small metallurgical company that specialized in formulating bonded metals for a variety of industries. Company founder, John Ulam, realized the combination of different metals created composites that yielded superior results. He was awarded more than 50 U.S. patents for bonded metals and secured a contract with the U.S. Mint to make dimes, quarters and half dollars. He was later instrumental in the nation's conversion from solid silver coins to bonded layered metals used in coins today.

After years of perfecting the bonding process, Ulam established All-Clad Metalcrafters in 1971, and began producing professional quality bonded cookware for working chefs and avid home cooks. The brand flourished as early adopters realized the cookware's extraordinary properties and exemplary cooking performance.

Today, All-Clad cookware is still handcrafted in Canonsburg, Pennsylvania, with American-made steel — the same way it was four decades ago. It is still widely sought after by the world's top chefs and passionate home cooks.

Handcrafted in the USA

All-Clad
METALCRAFTERS LLC
CANONSBURG, PA USA

COPPER CORE® COOKWARE COLLECTION

Fry Pan
Windsor Pan
Stockpot
Sauce Pan
Sauté Pan
Dutch Oven
Butter Warmer
Saucier
Open Stir Fry

See www.all-clad.com for full Copper Core® collection.

ALL-CLAD COOKWARE LIFETIME WARRANTY

From date of purchase, All-Clad guarantees to repair or replace any item found defective in material, construction or workmanship under normal use and following care instructions. This excludes damage from misuse or abuse and use in a commercial kitchen. Minor imperfections and slight color variations are normal. Plastic components are not covered under warranty.

All-Clad will not be responsible for any indirect, incidental, special, punitive, or consequential damages related to the All-Clad products. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Should your All-Clad cookware require repair or replacement, please contact our Consumer Service Department by phone at 1-800-255-2523 or email us at info@allclad.com for return procedures and a return authorization number. If All-Clad confirms and approves your claim, All-Clad will elect to repair or replace the item without charge. If the replacement product is no longer in production, one of equal or greater retail value will be given.

424 Morganza Road • Canonsburg, PA 15317
724-745-8300 • www.all-clad.com

www.facebook.com/allclad

www.twitter.com/allclad

All-Clad
METALCRAFTERS LLC
CANONSBURG, PA USA

ACTIVATE YOUR
LIFETIME
WARRANTY
www.all-clad.com

Congratulations on the purchase of your All-Clad cookware. We hope that the premium culinary performance exceeds your expectations, as it has for top chefs and passionate home cooks for the last four decades.

As a member of the All-Clad family, we invite you to activate your warranty by submitting the enclosed registration. Be sure to include your email address, so we can share exclusive ownership information including new product launches, recipes and special events.

All-Clad
METALCRAFTERS LLC
CANONSBURG, PA USA

www.all-clad.com

LIFETIME WARRANTY*

Guaranteed for Life

Handcrafted by artisans in the heart of American steel country, our roots in metallurgy led to the world's first bonded cookware and secured All-Clad's place as the choice of professional chefs and passionate home cooks. Designed to deliver consistently exceptional culinary results, All-Clad's unparalleled level of durable craftsmanship and performance is guaranteed to last a lifetime.

*Excludes All-Clad electrics

COPPER CORE®

PRODUCT BENEFITS:

- Combines the culinary performance of copper with the cleaning ease of stainless steel
- Five-ply construction throughout the pan for superior heat distribution
- Copper layer provides rapid heat conductivity and responsiveness
- Flared edges for drip-free pouring
- 18/10 stainless cooking surface will not react with food
- Stainless steel handles are permanently secured with stainless steel rivets
- Compatible with all cooktops, including induction
- Oven and broiler safe
- Dishwasher safe

CARE AND USE:

COOKING:

- Preheat your cooktop on low to moderate heat. All-Clad is designed to distribute heat quickly and evenly, preventing hot spots and sticking. High heat should only be used for boiling.
- Use 1 to 2 teaspoons of oil or butter to maximize browning and minimize sticking.
- Overheating can cause brown or blue stains to appear. Food films, if not removed, will cause discoloration on the pan once it is reheated. Large amounts of iron content in your water may cause your pan to look rusty.
- To avoid small white dots or pits from forming in your pan, bring liquids to a boil or wait until food starts to cook before adding salt. Pitting does not interfere with cooking performance but can diminish the beauty of your pan's interior.
- Oven and broiler safe

NONSTICK COOKWARE:

- No fat is necessary on our nonstick products, but is recommended for flavor development.
- We do not recommend any aerosol cooking spray on our nonstick cookware. Using these will void the warranty on All-Clad nonstick cookware.
- Low to moderate heat is recommended when cooking. Overheating the pan will lessen the life of its nonstick coating and void your warranty.
- Safe for use with nylon, coated or wooden utensils.
- Oven safe up to 500°F. Do not use under the broiler.

CLEANING:

- To avoid warping, never place a hot pan under cold water. Allow pan to cool prior to cleaning.
- For nonstick surfaces, wash with warm, soapy water after each use.
- For stainless steel surfaces, we recommend a nonabrasive and non-chlorine stainless steel cleanser.
- To clean the pan, immerse the pan in warm water. Form a paste with the stainless steel cleanser. Apply the paste using a soft cloth, rubbing in a circular motion from the center outwards. Wash in hot, soapy water and dry immediately to prevent water spotting.
- Nylon scrubbing pads can be used on the interior of All-Clad products. Use a sponge or soft cloth on exterior surfaces. DO NOT use oven cleaners, steel wool, steel scouring pads, harsh detergents or detergents containing chlorine bleach.
- To prevent water spotting, after washing, rinse in hot water and dry immediately.
- Dishwasher safe, but copper band will tarnish.

ACTIVATE YOUR LIFETIME WARRANTY

GO PAPERLESS - Register online at:
www.all-clad.com

Please fill-out and return this card within 10 days! YIW 01

First Name: **Initial:** **Last Name:**

Gender: ☐ Male ☐ Female

Address: (Number and Street) **Apt #:**

City: **State:** **Zip Code:**

Marital status: ☐ Married ☐ Single

E-mail Address: (Example: yourname@yourhost.com)

Thank you for completing this questionnaire. We will not share your information with other companies.
☐ ***Check here if you do not want correspondence sent to this address.***

1. Product Information:
UPC 011644

2. Where was this product purchased?
☐ Bed Bath & Beyond ☐ Sur La Table
☐ Bloomingdale's ☐ Williams-Sonoma
☐ Macy's ☐ Other_____

3. Date of purchase: Month Day Year

4. Top two reasons you chose All-Clad:
☐ Handcrafted in the U.S.A. ☐ Lifetime warranty
☐ Reputation for quality ☐ Superior cooking performance
☐ Recommendation ☐ Appearance
☐ Received it as a gift ☐ Other_____

5. How did you learn about All-Clad?
☐ Recommendation ☐ Magazine ad
☐ Store ad ☐ Store demonstration
☐ Store display ☐ Internet
☐ Used on television ☐ Other_____

6. What other brands did you consider?
☐ Calphalon ☐ Mauviel
☐ Cuisinart ☐ Scanpan
☐ Demeyere ☐ Viking
☐ Le Creuset ☐ Other_____

7. What best describes your household income?
☐ Under $50,000 ☐ $100,000-$150,000
☐ $50,000-$100,000 ☐ $150,000+

8. Level of Education:
☐ Some high school ☐ College degree
☐ Completed high school ☐ Graduate degree

9. Age Range:
☐ Under 25 ☐ 45-54
☐ 26-34 ☐ 55-64
☐ 35-44 ☐ 65+

10. Are you a professional in the cooking/baking industry:
☐ Yes ☐ No