

# CALPHALON CONTEMPORARY STAINLESS STEEL

- Brushed stainless steel interior and exterior
- Heavy-gauge full aluminum core for even heating
- Stay-cool long handles

## 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 cooktops. To determine if your cookware is induction capable, look for the induction icon on the bottom of your pan. If you need further assistance please contact Calphalon Consumer Care.

## 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 Unison 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 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.

Before cleaning, determine if your cookware is Dishwasher Safe or Hand Wash. If your cookware is stamped Dishwasher Safe on the bottom of the pan or above the long

handle, follow Dishwasher Safe directions below. All other cookware should be hand washed – placing in an automatic dishwasher will damage the cookware and void the warranty.

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.

## **DISHWASHER SAFE COOKWARE**

Use automatic dishwashing detergent (such as Cascade®) without bleach or citrus additives.

If hand washing interior nonstick surfaces, use a liquid dishwashing detergent (such as Dawn®) and a non-abrasive sponge (such as a Scotch-Brite™ Dobie™ or blue Scotch-Brite™ scrub sponge) or soft bristle brush. To remove difficult residues, use Soft Scrub® liquid cleanser, then hand wash in hot, sudsy water.

If hand washing exterior hard-anodized surfaces, use a liquid dishwashing detergent (such as Dawn®) and a non-abrasive pad or sponge. DO NOT use abrasive cleansers or cleaning pads as they will damage cookware and void the warranty.

## **HAND WASH COOKWARE**

Interiors: Hand wash the interior nonstick surface of the pan with a liquid dishwashing detergent (such as Dawn®) and a non-abrasive sponge (such as a Scotch-Brite™ Dobie™ or blue Scotch-Brite™ scrub sponge) or soft bristle brush. To remove difficult residues, use Soft Scrub® liquid cleanser then hand wash in hot, sudsy water.

Hard-Anodized Exteriors: Hand wash the exterior hard-anodized surface of the pan with a liquid dishwashing detergent (such as Dawn®) and a heavy-duty scrub sponge (such as a green Scotch-Brite™ scrub sponge). For stubborn EXTERIOR spots, use Dormón or Bar Keeper's Friend® with a non-abrasive sponge then hand wash in hot, sudsy water. DO NOT use these abrasive cleansers on nonstick interiors or Dishwasher Safe cookware as they will damage cookware and void the warranty.

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