

Use & Care



Before You Cook:

- Wash your pan with a dish cloth and hot, soapy water.
- Do not attempt to season your pan. It's unnecessary with Calphalon® One™.

Heat Settings for Stovetop Cooking:

- Use high heat for boiling and reducing liquids only.
- Use medium heat for searing, sautéing, frying and stir-frying.
- Use low heat to warm foods, simmer or prepare delicate sauces.

Pre-heating Your Pan on the Stovetop:

- For searing, sautéing and pan frying, pre-heat the pan using the heat setting you intend to use when cooking before adding oil.
- Do not try to hurry pre-heating by using high heat.

Adding Butter or Oil:

- Use the butter test to find out 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 pre-heated!
- 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 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® One™. These sprays contain a chemical propellant that is difficult to remove from cookware.
- To keep cooking oil to a minimum, try using a mister filled with your favorite olive oil. Alternatively, dab a bit of oil on a paper towel and carefully wipe the bottom of the pan.

Utensils:

- Feel free to use any utensils on Calphalon® One™, including metal, wood and nylon.

Oven and Broiler Use:

- Calphalon® One™ cookware is both oven and broiler safe. It offers unmatched versatility in the kitchen.
- Handles will become very hot in the oven or broiler. Always use a potholder or mitt to prevent burns when removing pans from the oven.

Avoid "Sticky" Situations:

- Remove food from the refrigerator 10 minutes before you intend to cook. Ice-cold food is more likely to stick to a hot pan.
- Keep your pan scrupulously clean! Wash carefully and be sure you've removed all traces of cooking oil before you store your pan.
- Remember to pre-heat your pan and allow the oil to heat for a minute before you add food to the pan.

Remember, Put Safety First!

- Calphalon® One™ long handles are designed to remain cool during stovetop cooking. Cover and helper handles may become hot during prolonged cooking. Use caution when removing covers or lifting helper handles. Touch lightly to be sure the handles have not become hot. Use oven mitts or pot holders if necessary.

Easy Clean-Up Tips:

- Always allow your pan to cool before washing. Submerging a hot pan in water can cause irreparable warping.
- Do NOT wash Calphalon® One™ Infused Anodized cookware in a dishwasher.
- For daily cleaning, use hot sudsy water and a dish cloth or sponge.
- To restore your pans to "like-new" condition, wash with a green Scotch Brite® pad and Bar Keeper's Friend®. Pay special attention to rinsing when you use Bar Keeper's Friend®; without careful rinsing, the cleaner may occasionally leave a powdery soap film. For more information call 1-800-433-5818 or visit www.BarKeepersFriend.com.
- For stubborn burnt-on spots, allow your pan to cool then soak in hot, soapy water for 10 minutes. Burnt-on foods will lift off after soaking.
- To restore shine to stainless steel covers, wash with a dish cloth or sponge and Bar Keeper's Friend®.
- Because Calphalon® One™ is handcrafted cookware, you may notice subtle variations in the pans' finish. These "character lines" are perfectly normal – a natural result of the manufacturing process.