



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

YIM 01

PLACE
FIRST-CLASS
STAMP
HERE



PRODUCT REGISTRATION DEPARTMENT
PO BOX 173243
DENVER, CO 80217-3243



Handcrafted in the USA



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.



STAINLESS COOKWARE COLLECTION



Butter Warmer



Open Stir Fry



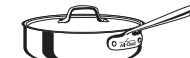
Saucier



Dutch Oven



Paella Pan



Sauté Pan



Fry Pan



Sauce Pan



Stockpot

See www.all-clad.com for full Stainless collection.

ALL-CLAD COOKWARE LIMITED LIFETIME WARRANTY

From the date of purchase in the US or Canada, 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, including, but not limited to, warping, overheating, pitting, or non-stick deterioration that occurs from misuse or abuse. Damage caused by use of the item in a commercial kitchen. Damage caused by failure to follow use and care instructions. Minor imperfections and slight color variations, which are normal. Damage or defect to plastic components.

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 warranty service, please contact our Consumer Service Department by phone or website per below for a warranty evaluation and return authorization number. Upon approval of your claim, All-Clad will 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.

U.S.A.
GROUPE SEB USA
2121 Eden Road • Millville, NJ 08332
1-800-255-2523
www.all-clad.com

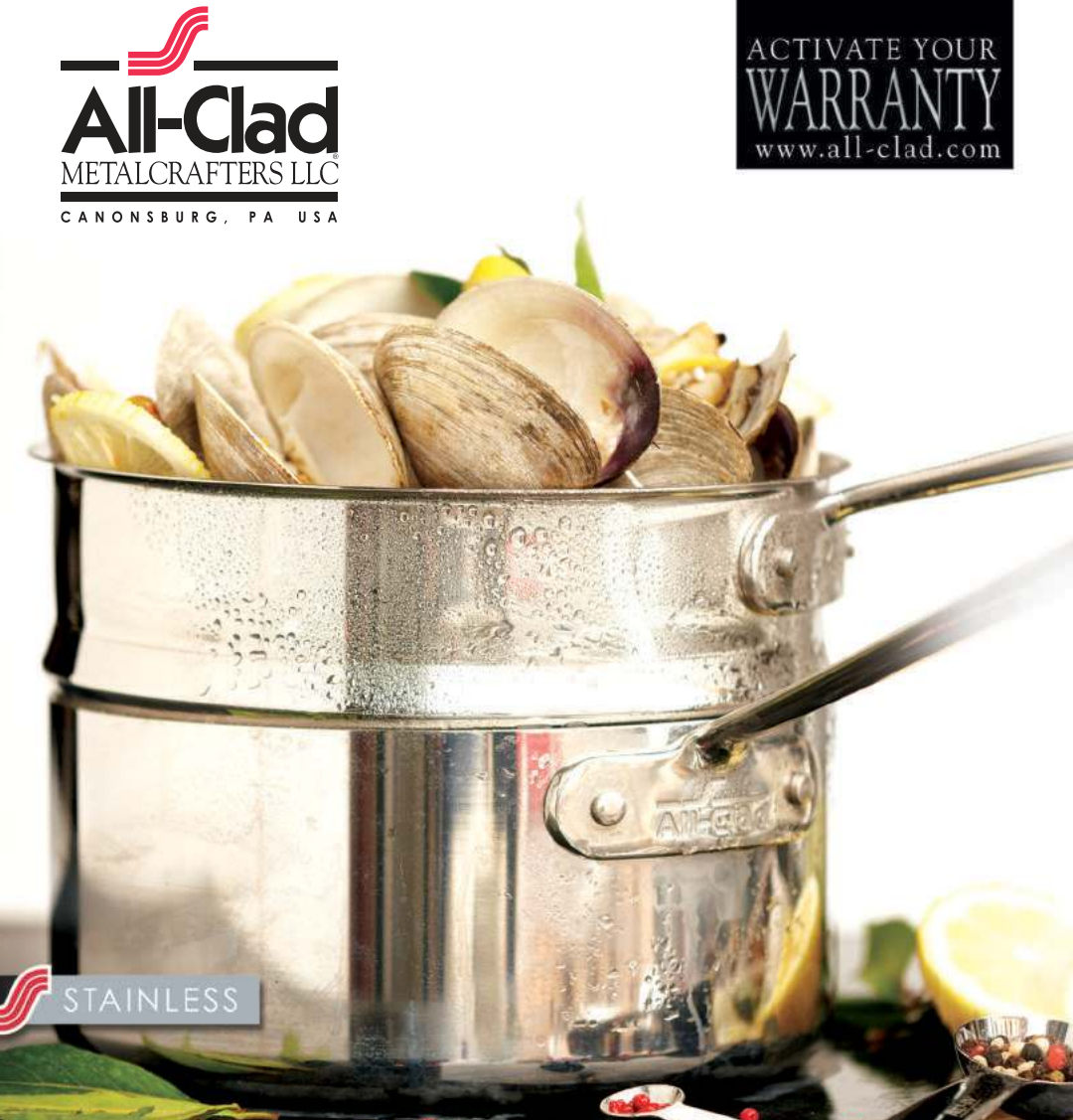
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GROUPE SEB CANADA
345 Passmore Avenue • Toronto, ON M1V 3N8
1-800-418-3325
www.all-clad.ca

www.twitter.com/allclad



ACTIVATE YOUR
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.



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.



Please see official warranty for details.
*Excludes All-Clad electrics



PRODUCT BENEFITS:

- Premium tri-ply construction throughout the pan delivers even heat distribution - without hot spots
- Stainless steel handles are permanently secured with stainless steel rivets
- Compatible with all cooktops, including induction



① 18/10 Stainless Steel
② Aluminum
③ Induction Stainless Steel

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.
- Safe for use with nylon, coated or wooden utensils.
- Oven safe up to 500°F. Do not use under 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 All-Clad cookware cleaner which is a nonabrasive and non-chlorine cleanser.
- To clean the pan, immerse the pan in warm water. Form a paste with the All-Clad cookware cleaner. 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.

ACTIVATE YOUR WARRANTY

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

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

YIM 01

First Name: _____ Initial: _____ Last Name: _____ Gender: Male Female

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

City: _____ State: _____ Zip Code: _____

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

Marital status: Married Single

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