### Calphalon® One™ Infused Anodized Features and Benefits

**What is infused anodized cookware?**
A revolutionary cookware crafted from traditional metal, then infused with an advanced release material. It's the one cookware that offers perfect searing, browning and deglazing-plus food release you control.

**How does it work?**
By means of an exclusive, breakthrough anodization process,* interior and exterior surfaces of the pans are infused with an advanced release polymer. Unlike nonstick coatings that simply sit on top of metal, this material actually penetrates below the surface, into the pores of the metal. The infused anodized cooking surface offers tremendous durability and versatility in the kitchen. *patent pending

**What can it do for me?**
Calphalon One™ removes the limits imposed by other cooking surfaces and puts you in total control. Calphalon One lets you brown, sear, sauce and cook exactly the way you want, without being at the mercy of sticking, staining or tough clean-up. It's the one surface you need in your kitchen.

**Heavy-Gauge Aluminum**
Highly conductive (second only to copper)
- Allows heat to travel across bottom and up sides quickly and evenly
- Consistent, controllable heat; no hot spots

**Domed Stainless Steel Lids**
For durable use

**Lifetime Warranty**
Extends the service life of every Calphalon product

**Key Performance**
Exceptional browning, caramelization of natural juices, complete food release with deglazing

**Results**
Precise heat control for delicate sauces and foods
- Control of the cooking process

**Cleaning Tips**
Do not put hot cookware into cold water—this will shock and warp the metal
- 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.

### Price List

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Code</th>
<th>Price</th>
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<td>8&quot; fry pan</td>
<td>DR1388</td>
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8 piece set
10" & 12" fry pans
3 qt. chef’s pan w/cover
4.5 qt. sauce pan w/cover
8 qt. stock pot w/cover

10 piece set
10" & 12" fry pans
3 qt. chef’s pan w/cover
11" chef’s skillet w/cover
4.5 qt. sauce pan w/cover
8 qt. stock pot w/cover

DR8B $479.99
DR10B $579.99