



A Bond with Excellence.



## ORIGINAL TO THE CORE

All-Clad cookware is available in five complete collections, each with its own distinctive combination of exterior metal finishes.

Lids are designed to lock in heat and flavors.



18/10 stainless steel interior cooking surfaces won't react with food and will clean effortlessly.



Ergonomically-designed handles provide balance and control while staying cool for optimum convenience.

Handles are securely attached with stainless steel rivets.

Every piece of All-Clad cookware is manufactured with a revolutionary metal bonding process. A pure core of aluminum or copper, not only on the bottom but all the way up the sides, provides even heat distribution and professional results.



18/10 Stainless Interior

Aluminum Core (except for Copper-Core Collection)

Choice of five exteriors



## COPPER-CORE<sup>®</sup>

The latest All-Clad innovation, the Copper-Core Collection features a bonded five-ply construction that combines the superior culinary performance of copper with the cleaning ease of stainless steel. The copper core at the center of each piece guarantees maximum and even heat conductivity, while the stick-resistant 18/10 stainless steel cooking surface is a joy to use. Cookware for true connoisseurs, Copper-Core has a superb “cut-away” design that allows for a striking display in any kitchen.





## 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. Minor imperfections and slight color variations are normal.