



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

COP•R•CHEF

®

All-Clad Cop*R*Chef cookware, with its exquisite copper exterior, is a new stylistic interpretation of a classic look. The extra-thick layer of copper is bonded with an inner layer of pure aluminum and a cooking surface layer of 18/10 stainless for a unique combination of beauty and performance. Ideal for elegant culinary presentations, the Cop*R*Chef Collection is as welcome at the table as it is on the stove. Handles and rivets are made from 18/10 stainless steel.





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.