

Stoneware



Deep Covered Baker Cranberry or White



Rectangular Baker Cranberry or White



Large Bar Pan & Round Stone with Handles

Features and Benefits of Stoneware

- Can be used in conventional, convection, and microwave ovens, and is also freezer safe.
- Available in a variety of sizes and shapes.
- Saves money and storage space because it can be used in so many ways.
- Gives outstanding results for many foods, such as roasted meats, cakes and cookies, pizzas and more.
- Natural, gray clay kiln fired to more than 2000° F and is which produces a virtually nonporous, unglazed surface which doesn't retain oils, odors or flavors; cleans up easily.
- Distributes heat efficiently and draws moisture away from the surface for even making and browning.
- As you use Stoneware, it will become seasoned and turn a deep brown. It actually creates a natural nonstick surface over time, which improves the baking results and makes it easier to clean.

Tips

- Avoid nonstick aerosol sprays. Use our Kitchen Spritzer to spray oil on your stones.
- Avoid Thermal Shock, which occurs when you place a large piece of frozen food on your stone and place it in a hot oven. This can also happen if you wash a hot stone.
- To clean, let the stone cool, run it under hot water and use the scraper to loosen any remaining food that is on the stone. Our Easy Clean Kitchen Brush works well for this and keeps your hands out of the hot water.

TWO Great Cookware Choices

ONE High-Quality Standard



Stainless users love it because:

- ◆ It takes high heat on the stovetop and oven/ broiler — up to 500°F.
- ◆ It develops fond — those flavorful brown bits of meat that stick to the bottom of the pan and then release when liquid is added to make delicious gravies and sauces.
- ◆ It's dishwasher-safe.



Hard-anodized users love it because:

- ◆ It has nonstick properties.
- ◆ It's easy to clean.
- ◆ It's durable.

Executive Cookware

Superior Performance

- ◆ Reinforced with titanium for far superior performance and durability.
- ◆ Even heat transfer throughout the entire pan including the side walls. The bottoms are thick for even heat distribution and the sidewalls are thinner for fast heat transfer.
- ◆ Durable construction. Hard-anodized aluminum reinforced with a titanium alloy, which means the pans won't go "out of round."
- ◆ Even cooking. Flat bottom construction keeps liquids from running to the edges of the pan.
- ◆ Oven-safe up to 400°F.
- ◆ Durable soft-grip handles stay cool during stovetop cooking. Handles are extra long with stainless and silicone construction.
- ◆ Lifetime guarantee.

Easy Cleaning

- ◆ Nonstick surface both inside and out for effortless cleanup.
- ◆ DuPont™ Autograph® 2 coating

Added Convenience

- ◆ Flared rims for dripless pouring.
- ◆ Tempered glass lids with stainless rims allow you to monitor the progress of your food without lifting the lid.

Stainless Cookware

Superior Performance

- ◆ Tri-ply construction for even heat transfer throughout the entire pan, including the side walls. Our exclusive ratio of stainless steel to aluminium gives you optimal cooking performance.
- ◆ Pans are stovetop-, oven- and broiler-safe up to 500°F. Lids are heat-resistant up to 400°F.
- ◆ Can be used on all cooktops, including induction. 18/0 magnetic stainless exterior
- ◆ Satin finish interior for easy food release. 18/10 stainless interior
- ◆ Unique "Y-shaped" handles stay cool during stovetop cooking. Extra-long hollow cast stainless handles
- ◆ Durable scratch-resistant finish.
- ◆ Lifetime guarantee.

Easy Cleaning

- ◆ Dishwasher-safe.
- ◆ Satin finish interior makes cleanup easier.
- ◆ Looks like new with occasional use of a stainless steel cleanser.

Added Convenience

- ◆ Saucepans, stockpots, skillets and casseroles include measure marks for quick, easy measuring.
- ◆ Flared rims for dripless pouring.
- ◆ Tempered glass lids with stainless rims allow you to monitor the progress of your food without lifting the lid.