



Step

Choose the cookware that fits your style

## HOW PASSIONATE ARE YOU ABOUT COOKING?

### WE'RE STILL FLIRTING WITH COOKING

If you like having fun in the kitchen and are still experimenting with cooking, you will love hard working Calphalon cookware and cutlery that are simple, easy to use and provide a great value.

Find your perfect match on Page 12

#### WE HAVE A HEATED ROMANCE WITH COOKING

If you love making something special together, you'll be attracted to cookware and cutlery that offers enhanced functionality and provides consistently perfect results. Our strong, durable pieces will make you feel like the confident, accomplished chefs you know you are.

Find your perfect match on Page 18



## COOKING TOGETHER IS OUR ONE TRUE LOVE

If you live to cook, bake and impress, you'll be head over heels for our professional chef-inspired cookware, bakeware and cutlery. These beautifully designed pieces let you unleash your creativity and showcase your culinary brilliance.

Our collection for the true chef is nothing short of a work of art – with superior functionality – and durability made to last a lifetime.

Find your perfect match on Page 24





# step O

What type of material is best for you & your home?



With a nonstick interior and a hardanodized aluminum exterior, durability and performance are undeniable in the kitchen.

## WHY NONSTICK?

- Easy food release
- Easy to clean

NONSTICK

- Perfect for sticky and delicate foods
- Hard-anodized coating provides extra durability for endurance
- No need for fats, oils, or butter

## T STAINLESS STEEL

If you have a passion for perfection in the kitchen, then you need precise, stylish and refined tools.

## WHY STAINLESS STEEL?

- Perfect for searing, browning, braising & sautéing, deglazing
- Heats up quickly allowing for more control
- Induction capable & can be used with metal utensils
- Visually appealing

## HELPFUL TIPS

• Look for more layers of nonstick

 Look for hard-anodized exterior for increased durability

- Do not use nonstick cooking sprays
- Do not clean with abrasive cleaners

 Look for more layers (ply) and aluminum cores

**STAINLESS** 

STEEL

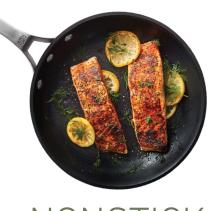
 Learning curve (beginner chefs may have trouble with food sticking)











## NONSTICK COOKWARE

## INONSTICK LAYERS

The more nonstick layers, the better. Each additional layer provides improved durability and ensures superior nonstick performance.

## T GAUGE

The gauge, or thickness of cookware determines sturdiness. The heavier the gauge, the more resistant to warping and denting the cookware is.

## TEVEN HEATING

The more evenly cookware heats, the more consistently your food cooks. Even-heating cookware provides predictable and improved cooking results.

## THARD-ANODIZED EXTERIOR

As the number one hard-anodized aluminum cookware brand in America, Calphalon was also the first cookware brand to adopt this technology from the aerospace industry in 1968. All Calphalon nonstick cookware is made from hard-anodized aluminum, creating a durable, smooth surface that is ideal for cooking.



## CLASSIC

**NONSTICK LAYERS** – 2

GAUGE - Medium

**EVEN HEATING** – Moderate

**EASY CLEAN NONSTICK** 

CONVENIENT MEASURING MARKS, POUR SPOUTS, AND STRAINING LIDS OVEN SAFE 450F



## PREMIER/ PREMIER SPACE SAVING

NONSTICK LAYERS - 3

GAUGE - Heavy

**EVEN HEATING** – Great

**40% LONGER LASTING NONSTICK** 

METAL UTENSIL SAFE

DISHWASHER SAFE

PREMIER SPACE SAVING – Saves 30% more space stack and nest in any other

**OVEN SAFE 450F** 



## SIGNATURE

**NONSTICK LAYERS** – 3

GAUGE - Heavy

**EVEN HEATING** – Excellent

METAL UTENSIL SAFE

**OVEN SAFE 450F** 





# STAINLESS STEEL COOKWARE

## **LAYERS**

Metal layers, or ply, add durability to cookware and help provide even heat distribution to ensure that food cooks uniformly, without hot or cold spots. More layers lead to better performance.

## **CORE**

On its own, stainless steel is not a great heat conductor. As a result, best-performing stainless steel cookware is constructed with an aluminum core, to help it better absorb and retain heat.

## THEAT CONTROL

Heat control determines how responsive cookware is to changes in temperature when cooking on the stovetop.

## INDUCTION CAPABLE

Calphalon Stainless Steel Cookware is constructed with magnetic stainless steel, making it effective on all stovetops, including induction.



#### CLASSIC

#### STAINLESS STEEL LAYERS - 1

**CORE** – Impact bonded SS base with aluminum core

**HEAT CONTROL** – Medium

CONVENIENT MEASURING MARKS, POUR SPOUTS, AND STRAINING LIDS OVEN SAFE 450F



## PREMIER/ PREMIER SPACE SAVING

#### **STAINLESS STEEL LAYERS** – 3

CORE – Aluminum core between two layers of stainless steel

**HEAT CONTROL** – Medium high

**PREMIER SPACE SAVING** – Saves 30% more space stack and nest in any other

METAL UTENSIL SAFE OVEN SAFE 450F



## SIGNATURE

#### **STAINLESS STEEL LAYERS** – 5

CORE – Triple layer aluminum core

HEAT CONTROL – High
METAL UTENSIL SAFE
OVEN SAFE 450F