

## Care & Use and Warranty



### Care & Use

All-Clad Electrics have specific instructions. Therefore, we would recommend that you read carefully the instructions delivered to you with your product at the time of purchase, and refer to them whenever needed. However, the following instructions will provide you with a basic guide for taking care of your All-Clad Electrics.

Before using for the first time, wash in hot, soapy water with a sponge or dishcloth the non-electrical parts. Rinse in hot water and dry thoroughly.

#### Electrical Appliances Safety:

Always remove the electrical parts of the appliance before cleaning. Always use the electrical products on a dry, level, heat resistant surface. Be sure your hands are dry when using the product. To prevent personal injury or property damage, inspect cordset for damage or wear before each use. Do not use your product if it or its cord has been damaged or if it is not working properly.

#### Salt Damage:

To avoid the formation of small white dots or pits, bring liquids to a boil before adding salt, then stir well. Or, add salt after food has started to cook. Pitting does not interfere with cooking performance but can diminish the beauty of the stainless steel.

#### Prevent Water Spotting:

After washing, rinse in hot water and dry immediately.

#### Discoloration:

Overheating can cause brown or blue stains. Food films, if not removed, will cause discoloration on the pot when it is reheated. Large amounts of iron content in your water may cause your pot to look rusty.

**ALWAYS USE OVEN MITTS when lifting lids, handles or the appliance itself.**

- Precision temperature controls
- Solid cast stainless steel handles
- High-yield-strength stainless steel rivets keep handles permanently secure
- Easy to clean stainless steel
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### Cleaning

#### The Slow Cooker:

Please refer to the instruction manual for complete information.

Make sure your slow cooker is unplugged, and has cooled down, before cleaning the unit.

#### NOTE:

- Never submerge heating unit in water or any other liquid.
- Do not use scouring pads or hard abrasive powder to clean.

#### TO CLEAN METAL HOUSING

- The outside shell may be cleaned with a soft cloth and warm soapy water, then wiping dry.
- Please do not use abrasive cleansers.

#### TO CLEAN NONSTICK CAST ALUMINUM INSERT AND STAINLESS STEEL LID

- The removable insert and stainless steel lid go safely into the dishwasher, or may be washed in hot, soapy water.
- Do not use abrasive cleaning compounds.
- A cloth, a sponge or rubber spatula will usually remove most residue. To remove water spots and other stains, use a non-abrasive cleaner.
- To preserve the insert's non-stick properties longer, do not use any metal tools.
- Browning that may appear after prolonged use, however your insert is still safe to use.
- We guarantee that the non-stick coating complies with regulations regarding materials coming into contact with foods products.
- Do not use scouring pads or hard abrasive powder to clean the non-stick insert.

#### The Electric Skillet:

**CAUTION:** Never submerge the temperature control panel in water or any other liquid.

*NOTE: Make sure the skillet is unplugged, and has cooled, before you start to clean your unit. Also do not pour cold water into the hot skillet.*

- Remove the temperature control panel by pressing the two side levers inward while pulling the panel towards you.
- To maintain the condition and performance of the electric skillet clean it thoroughly after each use.Overheating can cause brown or blue stains; while food films, if not removed, will cause the skillet to discolor when it is reheated. Large amounts of iron content in your water may cause your skillet to look rusty.
- The skillet may be washed in the dishwasher or in the sink, even immersed in water; be sure to remove the temperature control panel before any type of cleaning.
- To clean the stainless steel interior, immerse in warm water. Use a fine powder cleanser with water to form a paste ; apply the paste using a soft cloth while rubbing in a circular motion from the center outward. Rinse the skillet in hot soapy water and dry immediately.
- DO NOT USE oven cleaners or cleansers with chlorine bleach. DO NOT USE steel wool.
- The polished stainless steel exterior of All-Clad Stainless requires very little care.
- To clean the exterior, polish with one of the available commercial stainless steel cleaners that are safe for cooking appliances, be sure to follow the cleaners instructions. Rinse the skillet exterior in warm water. We do not recommend using steel wool, steel scouring pads or harsh detergents on the electric skillet. Nylon scrubbing pads are safe to use on the skillet.
- To prevent water spotting, rinse in hot water after washing and dry immediately.

### Warranty

#### All-Clad Limited One Year Warranty:

During one year 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 and use instructions. This excludes damage from misuse or abuse. Minor imperfections and slight color variations are normal. Please refer to the booklet delivered with your electrical product for details.