

Calphalon®



One™

Cookware without compromise.



PRODUCT INFORMATION

Calphalon One Infused Anodized

If performance is paramount to you, then Calphalon One Infused Anodized is the ideal cookware choice.

The smooth metal surface of Calphalon One Infused Anodized delivers superior results when searing and browning. Steaks, chops and chicken develop beautiful caramelized texture on the outside while they stay moist and juicy on the inside. Sautéed meats, poultry and vegetables build up rich, even color and luscious flavor as they cook. And with Calphalon One Infused Anodized cookware, you get lots of tasty bits for deglazing--the critical ingredient for rich, delicious pan sauces. Also, no need to worry when cooking fish or other foods that tend to tear when you turn them; the infused anodized surface of Calphalon One cookware gives you more control, no matter what you're cooking- foods lift without tearing.

Designed for flexibility, Calphalon One cookware is built to withstand high temperatures without warping. It's the one cookware you need for stovetop, oven and grill cooking. Triple riveted handles stay cool during stovetop cooking.

Features

- Heavy-gauge, highly conductive Calphalon One Infused Anodized sears food quickly and evenly.
- Infused with an advanced release polymer, the Calphalon One cooking surface not only sears food perfectly - it also lets you control when foods release from the bottom of the pan.
- Hot, soapy water and a dish cloth --that's generally all you need to keep Calphalon One clean. The infused anodized cooking surface releases food as easily during clean-up as it does while you cook.
- Deglazes beautifully.
- Handles stay comfortably cool during stovetop cooking.
- Compatible with gas, electric, and ceramic top stoves.
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- **Material:** Heavy-gauge Infused Anodized aluminum
- **Cover:** Brushed Stainless
- **Handle:** Cast stainless steel handles stay comfortably cool for stovetop cooking.
- **Oven Safe:** Yes
- **Broiler Safe:** Yes
- **Dishwasher Safe:** No
- **Utensils:** Any
- **Warranty:** Lifetime

FRYPANS

Calphalon fry pans feature a thick, flat, wide bottom for quick, even heating and cooking. The cast stainless steel handles also stay comfortably cool for stovetop cooking.



CHEFS PANS

Incorporating features of several vessels, including a sauce pan and a fry pan, the chef's pan is many a chef's favorite



silhouette! The gently curving sides accommodate a balloon whisk beautifully. The wider mouth offers more efficient evaporation than a standard sauce pan --reductions take less time.

SAUTE PAN

Quick searing. Superior browning. Calphalon sauté pans are where great tastes take shape. Straight sides maximize your flat cooking surface. The thick bottom prevents scorching, yet responds exceptionally well to subtle adjustments in temperature --essential for fast-cooking methods like sautéing. The low profile allows liquids to evaporate while giving you easy access with utensils.



STOCKPOTS

Great tastes come to those who wait. Calphalon stock pots are ideal for stews, stock, chili and other moist-cooked dishes. Heavy-gauge aluminum is responsive to temperature changes, whether you're slowly simmering or rapidly boiling.



CHEFS SKILLET

Like our popular chef's pans, chef's skillets borrow features from several, more traditional vessels. The skillet also has a wider mouth for more efficient evaporation than a standard sauce pan. The cast stainless steel handles also stay comfortably cool for stovetop cooking.



EVERYDAY PAN

Calphalon's everyday pan is a great all-around performer, moving gracefully from stove top to oven to table. Gently sloped sides and a wide, flat bottom lend versatility. Two looped handles are easy to grasp, even with oven mitts!



FAJITA PAN

Prepare and serve a classic of Mexican cuisine with delicious authenticity. The infused anodized surface of our fajita pan sears sliced steak and chicken quickly to seal in natural juices while creating rich caramelized flavor and luscious texture. The wooden trivet is ideal for festive tableside presentation.



FLAT BOTTOM WOK

Master meals in minutes! We've adapted the traditional round-bottom wok for easy use on Western ranges, adding a long handle for easy lifting, tossing and turning, and a flat bottom for stability. The cast stainless steel handles also stay comfortably cool for stovetop cooking.



ROASTER

How do Calphalon commercial roasters ensure superb results? They're made of heavy-gauge aluminum, the ideal material for consistent heat conduction. They feature low sides, so air circulates freely around your roast and moisture evaporates quickly. They stay level, even after years of high heat exposure, and they're accompanied by our U-shaped roasting rack! If you've never tried slow-roasted foods, now's the time to take the time.



STIRFRY PAN

A deliciously healthy meal is minutes away with this sturdy stir fry pan. We've adapted the traditional round-bottom wok for easy use on Western ranges, adding a long handle for easy lifting, tossing, and turning, and a flat bottom for stability. The cast stainless-steel handles also stay comfortably cool for stovetop cooking.



SQUARE GRILL PAN

Bring the taste of the outdoors indoors and enjoy an endless summer in your kitchen! Heavy-gauge aluminum sears meat quickly to seal in natural juices. Ridges enhance foods with authentic grill marks so food looks as good as it tastes



Contemporary Nonstick-IH

Featuring a hard-anodized exterior and nonstick interior, Calphalon Contemporary Nonstick combines durability and performance with fast clean-up and easy low-fat cooking. Designed to fit your style of cooking, living and entertaining, each versatile vessel accommodates several different cooking techniques. Many feature two loop handles, for convenient cooking both on the stovetop and in the oven, as well as beautiful presentation at the table. Contemporary Nonstick long handles stay cool on the stovetop for hours of comfortable cooking. Sparkling glass-and-stainless covers give you a clear view of simmering soups and sauces, too.

Features

- Featuring a hard-anodized exterior and nonstick interior.
- Versatile vessel shapes that accommodates several different cooking techniques.
- Long handles that stay cool on the stovetop for hours of comfortable cooking.
- Sparkling glass-and-stainless covers give you a clear view of simmering soups and sauces.
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- **Material:** Hard-anodized aluminum exterior, nonstick interior
- **Cover:** Tempered glass with stainless steel rim
- **Handle:** Two stainless steel loop handles
- **Oven Safe:** To 230 degrees Celsius
- **Broiler Safe:** No
- **Dishwasher Safe:** No

- **Utensils:** Nylon, wood, coated
- **Warranty:** Lifetime

FRYPANS

Perfect flips, and no flops! Calphalon's Contemporary Nonstick fry pans feature a thick, flat, wide bottom for quick, even heating and cooking with little to no oils. The gently sloping sides and nonstick surface allow the omelet to glide freely, flip in one quick motion and slide easily from the pan to your plate. Plus, cleanup is easy. The rolled stainless steel Cool Touch handle conducts heat more slowly than cast iron handles, so it stays cool on the stove top. It's sure to bring out your sunny side.



SAUCEPANS

Whether you're preparing a delicate Bearnaise or a meaty marinara, Calphalon's nonstick sauce pans are designed for easy low-fat and no-fat cooking, easy cleanup and maximum performance. heavy-gauge aluminum construction guarantees even, efficient heating. The rolled, matte-finish Cool Touch handle stays cool on the stove top and provides a stable grip. Plus, the rounded bottom perimeter helps you scrape every spot inside the pan so no tasty spoonful goes to waste.



SAUTE PAN

Calphalon's nonstick sauté pans are where great, low-fat and no-fat cooking takes shape. Straight sides maximize your flat cooking surface. The thick bottom prevents scorching, yet responds exceptionally well to subtle adjustments in temperature --essential for fast-cooking methods like sautéing. The low profile prevents foods from steaming while giving you easy access with utensils.



STOCKPOT

Great tastes come to those who wait. Calphalon stock pots are ideal for stews, stock, chili and other moist-cooked dishes. heavy-gauge aluminum is responsive to temperature changes, whether you're slowly simmering or rapidly boiling. The nonstick finish makes healthy cooking and quick cleanup fast and easy.



CHEFS CASSEROLE

Incorporating features of several vessels, the chef's casserole has a personality all its own. The gently curving sides near the pan bottom graciously accept a balloon whisk. The lower profile and Cool Touch handle are great for constant stirring and cool handling. Plus, the wider mouth offers more efficient evaporation than a standard sauce pan. Easy low-fat and no-



fat cooking and cleanup are easy, thanks to the nonstick surface.

EVERYDAY PAN

Calphalon's everyday pan is a great all-around performer, moving gracefully from stove top to oven to table. Gently sloped sides and a wide, flat bottom lend versatility. Two looped handles are easy to grasp, even with oven mitts!



FLAT BOTTOM WOK

Master meals in minutes! We've adapted the traditional round-bottom wok for easy use on Western ranges, adding a long, rolled stainless steel Cool Touch handle for easy lifting, tossing and turning, and a flat bottom for stability. The advanced, nonstick finish gives you options to cook with or without oils for easy low-fat and non-fat cooking and makes cleanup fast and simple.



PANINI PRESS

Ridged bottom brings the pleasures of outdoor grilling indoors. With authentic grill marks, steaks, chops and burgers look as great as they taste. Use the stainless sandwich press to create perfectly browned, evenly cooked Panini's. Cleanup is fast and simple with the nonstick interior.



ROASTER

How do Calphalon commercial roasters ensure superb results? They're made of heavy-gauge aluminum, the ideal material for consistent heat conduction. They feature low sides, so air circulates freely around your roast and moisture evaporates quickly. They stay level, even after years of high heat exposure, and they're accompanied by our U-shaped nonstick roasting rack, turkey lifters, and injection baster! If you've never tried slow-roasted foods, now's the time to take the time.



GRILL

The 28cm Square Grill Pan is the perfect pan for indoor grilling... try all of your favorite barbeque recipes inside all year round--with effortless cleanup!



STIRFRY PAN

deliciously healthy meal is minutes away with this sturdy stir fry pan. We've adapted the traditional round-bottom wok for easy use on Western ranges, adding a long handle for easy lifting, tossing, and turning, and a flat bottom for stability. The cast stainless-steel handles also stay comfortably cool for stovetop cooking.



Contemporary Stainless

Now, style-conscious home chefs with taste for all things modern have a new line of cookware to call their own: Calphalon Contemporary Stainless. Calphalon Contemporary Stainless is the first cookware to bring stunning, contemporary design into the home kitchen. Crafted from lustrous, brushed stainless steel and featuring clean lines and curvaceous silhouettes, Calphalon Contemporary Stainless expresses the very soul of modern style. Along with sophisticated style, Calphalon Contemporary Stainless delivers the professional performance you expect from all Calphalon cookware. A full aluminum core, sandwiched between the stainless steel interior and exterior of each pan, provides superb conductivity and even heating throughout the vessel. So you'll enjoy fabulous results on the stovetop, in the oven and in the broiler. Handles stay cool and comfortable on the stovetop and glass covers make it easy to keep an eye on what you're cooking. Calphalon Contemporary Stainless is also dishwasher-safe for easy clean-up.

Features

- Sleek Curved Vessel. Unique design complements your kitchen.
- Tri-Ply Performance. Full aluminum core for superb conductivity and even heating.
- Dishwasher Safe. Fast, easy clean-up.
- Stay-Cool Handles. Comfortable through hours of stovetop cooking.
- Beautiful, Brushed Stainless Exterior.
- Lifetime Warranty.
- **Handle:** Brushed stainless steel handle.
- **Oven Safe:** Yes, covers safe to 230 degrees Celsius.
- **Dishwasher Safe:** Yes.
- **Utensils:** Any - metal, nylon or wood.
- **Warranty:** Lifetime.

FRYPANS

Calphalon's Contemporary Stainless omelette pans feature a thick, flat, wide bottom for quick even heating. The gently sloping sides allow your dish to glide freely from the pan to your plate. Plus, cleanup is easy. The rolled stainless steel Cool Touch handle conducts heat more slowly than cast iron handles, so it stays cool on the stove top.



SAUTE PAN

The Contemporary Stainless sauté pan heats evenly and efficiently, delivering excellent browning, delicious caramelization and superior cooking control. Straight sides maximize your flat cooking surface. The thick bottom prevents scorching, yet responds exceptionally well to subtle adjustments



in temperature -- essential for fast-cooking methods like sautéing. The low profile prevents foods from steaming while giving you easy access with utensils. Calphalon's sauté pans are designed for easy cooking and maximum performance.

STOCKPOTS

Great tastes come to those who wait. Calphalon stock pots are ideal for stews, stock, chili and other moist-cooked dishes. Heavy-gauge aluminum is responsive to temperature changes, whether you're slowly simmering or rapidly boiling. Calphalon's stock pots are designed for easy cooking, easy cleanup and maximum performance. Add a stainless insert for your pasta-making pleasure.



CHEFS PAN

Incorporating features of several vessels, the chef's pan has a personality all its own. The gently curving sides near the pan bottom graciously accept a balloon whisk. The rolled, matte-finish Cool Touch handle stays cool on the stove top and provides a stable grip. Plus, the wider mouth offers more efficient evaporation than a standard sauce pan.



FLAT BOTTOM WOK

Master meals in minutes! We've adapted the traditional round-bottom wok for easy use on Western ranges, adding a long, rolled stainless steel Cool Touch handle for easy lifting, tossing and turning, and a flat bottom for stability.



ROUND GRILL

Bring the taste of the outdoors indoors and enjoy an endless summer in your kitchen! Ridges enhance foods with authentic grill marks so food looks as good as it tastes.



10 PC SET

Set Includes:

8" omelette pan

10" omelette pan

1.5 qt sauce pan w/cover

3.5 qt sauce pan w/cover

3 qt sauté pan w/cover

8 qt stock pot w/cover

