



- 8" fry pan  DR 1388
- 10" fry pan  DR1390
- 12" fry pan  DR1392
- 3 qt. sauté pan  DR5003
- 5 qt. sauté pan  DR5005
- 1½ qt. sauce pan  DR87012
- 2½ qt. sauce pan  DR87022
- 3½ qt. sauce pan  DR87032
- 4½ qt. sauce pan  DR87042
- 8 qt. stock pot  DR808
- 14" everyday pan  DR1384
- flat bottom wok  DR155
- 9" chef's skillet  DR1609PS
- 10" stir fry pan  DR165P
- fajita pan w/ wood base  DR190PS
- 7 qt. sauteuse  DRL5007P
- 5 qt. shallow sauce  DR8785P
- 5 qt. Dutch oven  DRL8785P
- 8½ qt. Dutch oven  DR87882P
- 6½ qt. stock pot w/ pasta insert  DR87062P
- Roaster  DR6816P

## Calphalon® One™ Infused Anodized Features and Benefits

What is infused anodized cookware?	A revolutionary cookware crafted from traditional metal, then infused with an advanced release material. It's the one cookware that offers perfect searing, browning and deglazing-plus food release you control.
How does it work?	By means of an exclusive, breakthrough anodization process,* interior and exterior surfaces of the pans are infused with an advanced release polymer. Unlike nonstick coatings that simply sit on top of metal, this material actually penetrates below the surface, into the pores of the metal. The infused anodized cooking surface offers tremendous durability and versatility in the kitchen. *patent pending
What can it do for me?	Calphalon One™ removes the limits imposed by other cooking surfaces and puts you in total control. Calphalon One lets you brown, sear, sauce and cook exactly the way you want, without being at the mercy of sticking, staining or tough clean-up. It's the one surface you need in your kitchen. Use any utensils, including metal Oven and broiler safe Handles stay comfortably cool on the stovetop Stain- and acid-resistant, inside and out Lifetime Warranty
Heavy-Gauge Aluminum	Highly conductive (second only to copper) Allows heat to travel across bottom and up sides quickly and evenly Consistent, controllable heat; no hot spots
Domed Stainless Steel Lids	For durable use
Lifetime Warranty	Extends the service life of every Calphalon product
Key Performance	Exceptional browning, caramelization of natural juices, complete food release with deglazing
Results	Precise heat control for delicate sauces and foods Control of the cooking process
Cleaning Tips	Do not put hot cookware into cold water—this will shock and warp the metal Do NOT wash Calphalon One Infused Anodized cookware in a dishwasher. For daily cleaning, use hot sudsy water and a dish cloth or sponge. To restore your pans to "like-new" condition, wash with a green Scotch Brite® pad and Bar Keeper's Friend.® Pay special attention to rinsing when you use Bar Keeper's Friend; without careful rinsing, the cleaner may occasionally leave a powdery soap film. For more information call 1-800-433-5818 or visit <a href="http://www.BarKeepersFriend.com">www.BarKeepersFriend.com</a> For stubborn burnt-on spots, allow your pan to cool, then soak in hot, soapy water for 10 minutes. Burnt-on foods will lift off after soaking.

8 piece set  
10" & 12" fry pans  
3 qt. chef's pan w/cover  
4.5 qt. sauce pan w/cover  
8 qt. stock pot w/cover



DR8B

10 piece set  
10" & 12" fry pans  
3 qt. chef's pan w/cover  
11" chef's skillet w/cover  
4.5 qt. sauce pan w/cover  
8 qt. stock pot w/cover



DR10B