



MASTERS COLLECTION™

COOKWARE USE & CARE



Since 1946, The Culinary Institute of America has earned its reputation as the world's premier culinary college. Dedicated to excellence, the CIA is the prestigious training ground where many of America's great chefs have studied and honed their skills in the food arts.

Now the CIA brings this expertise to the home kitchen with the Masters Collection™, a selection of essential and extraordinary tools created by its faculty of Certified Master Chefs. Distinguished by their careful design and craftsmanship, Masters Collection™ tools provide the ultimate in performance for novice and experienced cooks alike.

*Experience the difference.
Savor the results.™*

Cookware

Masters Collection™ 7-Ply Clad Copper™ Cookware combines premium-grade stainless steel, the superior heat conductivity of pure copper and aluminum, and a professional 7-ply construction for a lifetime of optimum performance.

- 7-ply stainless clad construction with a pure copper center for quick and optimum heat distribution
- 18/10 stainless steel cooking surface is nonreactive and easy to clean
- Magnetic stainless steel exterior can be used on any cooking surface, including induction
- Riveted cast stainless steel handles are ergonomically designed for comfort and strength
- Stainless steel covers are marked for easy size identification
- Durable stainless steel rivets permanently secure handles to pans and covers

Before Using

Thoroughly wash in hot soapy water with a soft cloth or sponge. Rinse with hot water and dry.

Preheating

- When sautéing, frying, searing or cooking eggs, always preheat the pan first. Preheating will improve the cooking performance and help prevent sticking.
- Preheat by placing oil, butter or margarine in a cold pan, place on the burner and set the heat at the temperature at which you plan to cook. Do not preheat on high to heat the pan faster.
- Preheat for 1-2 minutes or until the oil, butter or margarine begins to bubble briskly. If the butter begins to burn and turn brown, the heat setting is too high.
- For best results, allow ingredients to come to room temperature before adding to a preheated pan. Cold ingredients are much more likely to stick. Allow refrigerated ingredients to rest for 10-15 minutes before adding to a preheated pan.
- Do not use aerosol cooking sprays—these leave a residue that is difficult to remove completely and can cause discoloration or sticking.

Cooking

- For optimal cooking performance, low to medium heat settings are recommended. Use a high heat for boiling only.
- For best results, cook on a burner that is close in diameter to the pan you're using. When using a gas burner, adjust the flame so that it does not extend up the sides of the pan.
- To avoid the formation of small white dots or pits, add salt after bringing liquids to a boil or after the food has started to cook. Pitting does not interfere with the cooking performance, but it can diminish the beauty of the stainless steel interior.
- Do not use knives, sharp instruments or appliances such as electric mixers to cut, chop or whip foods in any pan as these could scratch the stainless steel surface.

Oven/Broiler Use

- Masters Collection™ Cookware is oven and broiler safe. Naturally, the handles as well as the pans will become very hot. Always use potholders to prevent burns.
- The cookware can be used at any baking temperature up to 500°F or under the broiler. DO NOT use nonstick cookware under the broiler or at baking temperatures above 450°F.

Nonstick Cookware

- Masters Collection™ Nonstick Cookware features a premium nonstick surface that provides stick-free cooking and easy clean-up. Special care will ensure that your nonstick cookware lasts a long time.
- Before using for the first time, wash in hot, soapy water with a cloth or sponge. Then season the nonstick pan by lightly rubbing cooking oil onto the surface and wipe with a paper towel.
- For best results, use a low or medium heat setting for cooking. NEVER allow an empty nonstick pan to overheat. This could degrade the nonstick surface and cause fumes which are harmful to pet birds and other animals with sensitive respiratory systems.
- DO NOT use nonstick cookware under the broiler or at baking temperatures above 450°F.
- Do not cut food with a sharp knife while it is in the pan. Plastic or wooden utensils are recommended to protect the nonstick surface from scratches.

Covered Roaster

- 3-Ply Clad Aluminum™ construction combines premium-grade stainless steel and pure aluminum for quick, even heat distribution.
- Can be used in the oven and on the rangetop, including induction.
- Cover doubles as a shallow roaster or lasagna pan.

Cleaning

- After cooking, allow the pan to cool before placing it in water.
- Hand washing is recommended to ensure long lasting beauty. Remove all oils and food particles with hot soapy water and a cloth or nylon scrubbing pad. DO NOT use harsh cleansers, oven cleaners, cleaners with chlorine bleach or steel wool.
- Rinse with hot water and dry immediately to prevent water spots.
- Hard water may leave calcium residue or white lime spots on the cookware. These spots can be removed by bringing a mild white vinegar and water solution to a boil. After the pan is cool, hand wash with hot soapy water, rinse, and dry immediately.
- Overheating can cause brown or blue stains. Food films or particles not removed will cause discoloration or sticking when the pan is reheated. Large amounts of iron content in water can cause the pan to appear rusty.
- To remove any of these stains, first immerse the pan in warm water to get it wet, then use a fine powder cleanser with water to form a paste in the bottom of the pan. Starting at the center of the pan, use a circular motion with a soft cloth or sponge to thoroughly clean the pan. Wash in hot soapy water, rinse, and dry immediately.
- The exterior of Masters Collection™ Cookware requires very little care. It can be polished periodically with one of the available commercial stainless steel cleaners.
- Masters Collection™ Cookware can be washed in the dishwasher, but we recommend hand washing for best results. Dishwasher detergents can be harsh and may dull or discolor the stainless steel surface over time.

Safety

- Handles on pans and covers can get hot under some conditions. Use caution when touching them and ALWAYS use potholders available.
- Position pans so that handles are not over other hot burners. DO NOT allow handles to extend beyond the cooking surface where they can be bumped.
- NEVER leave an empty pan on a hot burner, or allow a pan to boil dry. These can cause the pan to warp and discolor, or the metals to separate. For pans with a nonstick surface, overheating can degrade the surface and cause fumes which are harmful to animals with sensitive respiratory systems.
- DO NOT use nonstick cookware under the broiler or at baking temperatures above 450°F.

Storage

- The covers of Masters Collection™ Cookware have been designed to allow pans to be stacked when the cover is placed on the pan in an inverted position.
- The Roaster cover and rack nest inside the Roaster for compact storage.

Lifetime Warranty

Robinson Home Products Inc. promises to repair or replace any item found defective in material or workmanship under normal household use and following care instructions. Minor imperfections and slight color variations are normal. This excludes damage from misuse or abuse, such as improper cleaning, overheating, neglect, accident, fire or theft and does not apply to scratches, stains and discolorations. This warranty also excludes incidental or consequential damages. If you believe you have a defective product, send the product, freight prepaid, with a letter explaining the defect, to:

Robinson Home Products Inc.
Product Replacement Services
2615 Walden Avenue
Buffalo, NY 14225

This warranty gives you specific legal rights which may vary from state to state.

Information

You can also call **1-800-245-2433** or visit our website at **www.ciacook.com** for more information.

Registering

To register your cookware under the warranty, log on to **www.ciacook.com** or call **1-800-245-2433**.

**Masters Collection™
Cookware Assortment**

A complete line of essential shapes and functions

**7-Ply Clad Copper™
Cookware**

8" Sauté
8" Nonstick Sauté



10" Sauté
10" Nonstick Sauté



12" Sauté
12" Nonstick Sauté



1 Quart Saucier
with Cover



2 Quart Saucier
with Cover



3 Quart Saucier
with Cover



3 Quart Sautoir
with Cover



4 Quart Sautoir
with Cover



6 Quart Rondeau
with Cover



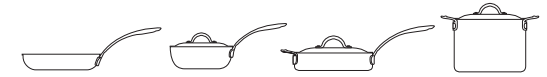
8 Quart Stock Pot
with Cover



**7-Ply Clad Copper™
Cookware Sets**

7 Piece Cookware Set

10" Sauté, 2 Quart Saucier w/Cover, 3 Quart Sautoir w/Cover, 8 Quart Stock Pot w/Cover



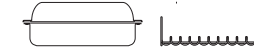
10 Piece Cookware Set

8" Sauté, 10" Sauté, 1 Quart Saucier w/Cover, 3 Quart Saucier w/Cover,
3 Quart Sautoir w/Cover, 8 Quart Stock Pot w/Cover



**3-Ply Clad Aluminum™
Cookware**

14" x 11" Covered Roaster with Rack

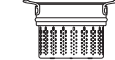


**Stainless Steel
Cookware Accessories**

Steamer Insert
(Fits 3 Quart Saucier and 8 Quart Stock Pot)



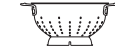
Pasta/Colander Insert
(Fits 8 Quart Stock Pot)



3 Piece Mixing Bowl Set



5 Quart Colander



EXPERIENCE THE DIFFERENCE.
SAVOR THE RESULTS.™

For more product information,
call **1-800-245-2433**
or visit our website at
www.ciacook.com

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