Your kitchen,
your loved one,
and your
Calphalon Cookware.

IT ALL STARTS HERE

The kitchen is the heart of your home, the place where memorable meals and magical moments are made and savored, with the ones you love the most. It's a place where you take pride in your craft of cooking, so we strive to make products that you can take pride in too.

The moments crafted with a Calphalon product are the times you'll want to share again and again. Calphalon products are handcrafted to give you the tools you need to cook with confidence. Designed and engineered in the USA, Calphalon creates the tools that build traditions. Calphalon cookware, bakeware, and cutlery products are made to last as long as your marriage - a lifetime.

COOKWARE 6 | BAKEWARE 30 | CUTLERY 42

step
ONE

Choose the cookware that fits your style



CLASSIC
HARD
ANODIZED
NONSTICK
10" FRY PAN

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



SIGNATURE
HARD
ANODIZED
NONSTICK
12" FRY PAN



step
TWO

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

NONSTICK

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

WHY NONSTICK?

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

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

NONSTICK	• 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
STAINLESS STEEL	• Look for more layers (ply) and aluminum cores • Learning curve (beginner chefs may have trouble with food sticking)







NONSTICK COOKWARE

NONSTICK LAYERS

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

GAUGE

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

EVEN HEATING

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

HARD-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.

HEAT 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