

Tri-Ply Stainless Steel Cookware

Cooking with Tri-Ply Stainless Steel

Le Creuset Tri-Ply Stainless Steel cookware features a commercial grade triple-layer construction – a full aluminum core sandwiched between two layers of premium-quality stainless steel. The heat-responsive aluminum core extends up the sides of the pan to provide even heat distribution and to eliminate scorching and hot spots. A magnetized stainless steel exterior ensures compatibility with all cooktops, including induction. Please note that the Stainless Steel teakettle is not compatible with induction cooktops. Uncoated cookware is oven-proof to 425°F / 220°C.

Tri-Ply Stainless Steel cookware is dishwasher safe – including nonstick-coated pieces.

Le Creuset Tri-Ply Stainless Steel cookware products are covered by a lifetime warranty for uncoated products and a 10-year warranty for products with a nonstick coating.

Every piece of cookware is manually inspected several times during manufacture to ensure the strictest quality standards are maintained.

Before first use – Uncoated

Remove all packaging and labels. Wash the pan in hot, soapy water, then rinse and dry thoroughly. Your pan is now ready to be used and does not require any further preparation.

When frying in an uncoated pan, season the food only after searing on the hot surface. Turn food only when the surface has seared and is easily released. Reduce the temperature after searing.

Before first use – Nonstick

Before using for the first time it is beneficial to condition the nonstick surface. Rub a film of cooking oil over the surface. Heat the pan for two minutes over a medium setting, then cook and rinse with hot water. Dry thoroughly.

When frying in a nonstick-coated pan for the first time, or after the pan has been cleaned in the dishwasher, prepare the pan as follows:

- › Add enough oil to cover the base of the pan.
- › Heat the oil gently and turn the pan to cover the side walls.
- › Remove the pan from the heat, let it cool, and clean it with a paper towel.
- › Add some more oil, fat or butter, and begin cooking as normal.
- › Season the food only after searing on the hot surface.
- › Turn food only when the surface has seared and it easily released.
- › Reduce the temperature after searing.

Heat recommendations

Uncoated cookware is oven-proof to 425°F / 220°C. It can be used in all types of conventional ovens, and fry pans may be used under the broiler.

To protect and prevent damage to the surface of nonstick cookware, use only low and medium temperatures for all cooking. Never use high heat settings. The maximum oven-safe temperature for use with nonstick pans is 400°F / 200°C.

Do not preheat a pan on high and then lower the heat for cooking. The material will not cool quickly, and if overheated, may cause food to burn or stick. Never heat an empty pan.

Always use a burner that is similar in size to the base of the pan.

Tools to use

For stirring comfort and surface protection, Le Creuset silicone tools are recommended. Wooden or heat-resistant plastic tools may also be used. Metal tools, spoons or balloon whisks may only be used with care and should not be scraped over the surface. Do not knock these on the top rim of the pan. Hand-held electric or battery-operated beaters should not be used. Their blades will damage the enamel.

Key features

Saucepans and casseroles have capacity markings on the pan's interior, allowing for quick and convenient reference.

All Tri-Ply Stainless Steel products feature a precision pouring rim, which prevents spills and drips when pouring liquids directly from the pan.

Hot pans

Large assist handles are designed for safe and comfortable portability, even while wearing oven mitts.

Hollow, cast stainless steel handles are ergonomic and will remain cool to the touch when used on the stovetop.

Food storage and marinating

Do not store raw, marinating or cooked foods in the pans. The ingredients may damage the surface.

Cleaning and care

Always cool a hot pan completely before washing. Remember to dry it thoroughly before storing. Never plunge a hot pan into cold water. While the Le Creuset Stainless Steel is designed to be durable, thermal shock can still occur and may result in a warped base.

If there are food residues, fill the pan with warm water and let soak until the residues release easily. Nylon or soft abrasive pads or brushes can be used to remove stubborn residue. Do not use metallic pads or harsh cleaning agents, as these will damage the surface. A proprietary stainless steel cleaner can be used to remove hard water lime scale and other marks. It can also be used to condition, polish and protect the inner and outer surfaces. If you notice a slight discoloration on your pans after cleaning them in a dishwasher, try a different detergent.

Never store pans while they are still damp; store them in a dry cupboard away from steam.