



- Made from heavy gauge stainless steel
- All-Clad signature handles
- Includes All-Clad plastic lid, ideal for transportation and storage
- Dishwasher safe
- Lifetime warranty on Lasagna Pan\*\*

*\*This pan is not induction compatible.*

All-Clad Cookware Lifetime Warranty. From date of purchase, All-Clad guarantees to repair or replace any item found defective in material, construction or workmanship under normal use and following care instructions. This excludes damage from misuse or abuse. Minor imperfections and slight color variations are normal.

*\*\*Lid is not included on the warranty*

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STAINLESS  
LASAGNA PAN  
WITH LID

## STAINLESS LASAGNA PAN WITH LID

### Before the First Use:

Simply wash your pan and lid in warm, soapy water with a sponge or dishcloth. Rinse in warm water and dry thoroughly.

### Cleaning the Stainless Steel Lasagna Pan:

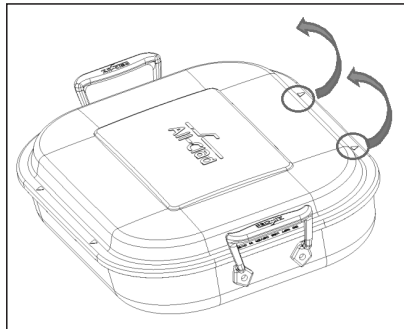
Immerse in warm water. Use a fine powder, commercial stainless steel cleanser and polish. Combine the fine powder cleanser with water to form a paste. Apply paste to pan using a soft cloth. Rub in a circular motion from the center outward. Wash in hot soapy water, rinse and dry immediately. **DO NOT USE** harsh detergents, oven cleaners or cleansers with chlorine bleach. **DO NOT USE** steel wool or steel scouring pads. Nylon scrubbing pads are safe to use. **The lasagna pan is dishwasher safe.**

### Cleaning the Lasagna Pan Lid:

Wash your lasagna pan lid in warm, soapy water with a sponge or dishcloth. Rinse in warm water and dry thoroughly. **The lasagna pan lid is dishwasher safe.**

### Usage of the Lasagna Pan Lid:

The lasagna pan lid can be used on the pan for storage or transportation of prepared foods. While the lid locks tightly onto the pan, it is not water tight, so please be careful when transporting dishes containing a lot of liquid. **Do not place the lasagna pan lid in the oven, or on a hot pan as the lid will melt.**



### To Open the Pan:

Grasp one side of the lid, lifting at arrows. Remove lid.

### To Close the Pan:

**A.** Begin by placing one side of the lid on the pan at arrows.

**B.** Snap the lid closed. **Be sure not to put lid on hot pan or in oven.**

