

All-Clad 11644905552

All-Clad HA1 Hard Anodized Nonstick Fry Pan Set (8-inch and 10-inch) Instruction Manual

Model: 11644905552

INTRODUCTION

This manual provides essential information for the proper use and care of your All-Clad HA1 Hard Anodized Nonstick Fry Pan Set. This set includes an 8-inch and a 10-inch fry pan, designed for various cooking tasks such as browning, searing, and pan-frying. The pans feature heavy-gauge aluminum construction with a PFOA-free nonstick coating and an anti-warp induction-compatible base.



A set of two All-Clad HA1 Hard Anodized Nonstick Fry Pans, one 8-inch and one 10-inch, featuring a black nonstick interior and polished stainless steel handles.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the fry pans.
2. **Wash:** Before first use, wash the pans thoroughly with warm, soapy water. Rinse completely and dry with a soft

cloth.

3. **Condition (Optional):** For optimal nonstick performance, lightly condition the interior surface by rubbing a small amount of cooking oil over it with a paper towel. Heat the pan over low heat for 30 seconds, then let it cool and wipe off any excess oil.

OPERATING INSTRUCTIONS

Cooking

- **Heat Settings:** The HA1 Nonstick pans are designed for efficient heat distribution. Use low to medium heat for most cooking tasks. High heat should only be used for browning or searing for short periods. Overheating can damage the nonstick coating.
- **Oil/Butter:** While the pans are nonstick, a small amount of cooking oil or butter is recommended for flavor and to enhance cooking performance.
- **Utensils:** To preserve the nonstick coating, use only nylon, silicone, or wooden utensils. Avoid metal utensils, which can scratch the surface.
- **Oven Use:** These fry pans are oven safe up to 500°F (260°C).
- **Stovetop Compatibility:** The pans feature an anti-warp induction-compatible base, making them suitable for all stovetop types, including induction, gas, electric, and ceramic.

VERSATILE PIECES FOR EVERYDAY COOKING

Sauté, simmer, boil, or fry –
everything you need in one set



An All-Clad HA1 Nonstick Fry Pan on a gas stovetop, with an omelet being cooked, demonstrating its versatile use for everyday cooking.

EASY MANEUVERING

Classic Straight Edge Sides



A hand using a spatula to flip a fried egg from an All-Clad HA1 Nonstick Fry Pan onto a piece of toast, illustrating the pan's easy maneuvering and nonstick properties.



OVEN SAFE UP TO 500°F


Compatible with any Stovetop,
Including Induction

An All-Clad HA1 Nonstick Fry Pan placed inside an oven, demonstrating its oven-safe capability up to 500°F.

MAINTENANCE AND CARE

Cleaning

- **Hand Washing (Recommended):** To preserve the nonstick coating and extend the life of your cookware, hand washing with a soft sponge or cloth and mild dish soap is recommended. Rinse thoroughly and dry immediately.
- **Dishwasher Safe:** While the pans are dishwasher safe, frequent dishwasher use may dull the exterior finish over time and can reduce the lifespan of the nonstick coating.
- **Stubborn Food:** For stuck-on food, fill the pan with warm, soapy water and let it soak for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface.

A close-up photograph of a hand cleaning a black nonstick fry pan. The hand is using a white sponge to scrub the interior of the pan, which is covered in soapy water. The pan is held over a white sink. A text box in the upper right corner of the image contains the text: "PRESERVE YOUR NONSTICK COOKWARE Handwashing is recommended".

**PRESERVE YOUR
NONSTICK COOKWARE**
Handwashing is recommended

A hand cleaning an All-Clad HA1 Nonstick Fry Pan with a sponge and soap in a sink, emphasizing the recommended handwashing for preserving the nonstick coating.

Storage

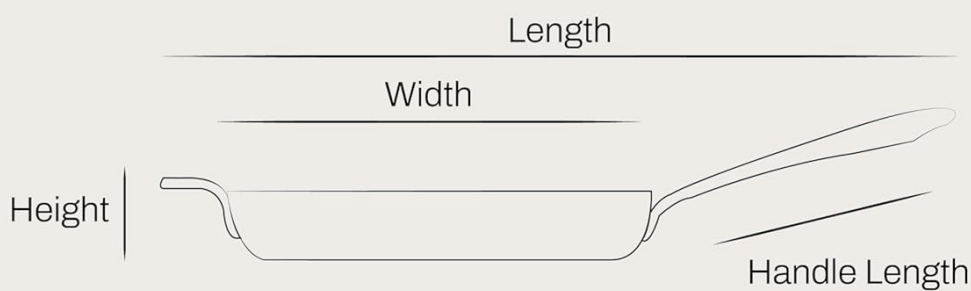
- Store pans carefully to prevent scratching the nonstick surface. If stacking, place a soft cloth or pan protector between pans.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of oil or butter. Avoid excessively high heat, which can degrade the nonstick coating over time. Ensure the pan is clean and free of residue from previous cooking.
- **Uneven Heating:** Verify that the pan is centered on the heat source. For induction cooktops, ensure the burner size matches the pan's base diameter.
- **Warping:** The HA1 series features an anti-warp base. To prevent warping, avoid extreme temperature changes, such as plunging a hot pan into cold water. Allow pans to cool before washing.

SPECIFICATIONS

Feature	Detail
Model Number	11644905552
Material	Hard Anodized Aluminum
Nonstick Coating	PFOA-free, 3-layer
Color	Black
Set Includes	8-inch Fry Pan, 10-inch Fry Pan
Handle Material	Stainless Steel
Oven Safe Temperature	Up to 500°F (260°C)
Stovetop Compatibility	All stovetops, including Induction
Dishwasher Safe	Yes (Hand wash recommended)
Recommended Utensils	Nylon, Silicone, Wooden
Item Weight	5 Pounds
Product Dimensions	19 x 11 x 4 inches



SET DIMENSIONS

8" FRY PAN

10" FRY PAN

Total Length

15.03"

18.9"

Handle Length

6.5"

8.3"

Height

4"

4.9"

Width

8.26"

10.27"

Diagram showing the dimensions for the 8-inch and 10-inch All-Clad HA1 Fry Pans, including total length, handle length, height, and width.


WARRANTY INFORMATION

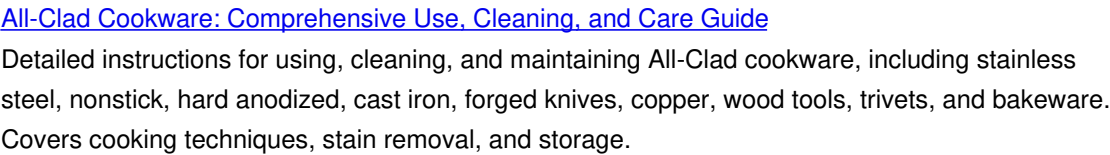
All-Clad cookware is backed by a limited lifetime warranty against defects in materials and workmanship. This warranty does not cover damage caused by misuse, abuse, accident, commercial use, or normal wear and tear. For specific warranty details and claims, please refer to the official All-Clad website or contact customer support.





SUPPORT

For further assistance, product registration, or to view frequently asked questions, please visit the official All-Clad website. You may also contact All-Clad customer service directly for support.

- **All-Clad Official Website:** www.all-clad.com
- **Customer Service:** Refer to the website for contact numbers and email options.

 <p>USE & CARE</p> <p>How to use, clean, and care for your All-Clad</p> <p>Stainless Steel Cookware</p> <p>Cooking</p> <p>Basic Clad Care</p> <p>Use stainless steel cookware for the wide variety of cooking techniques you desire.</p> <p>Baking, Broiling, and Roasting</p> <p>Use stainless steel cookware for broiling, roasting, and baking. To broil, place food on a broiler pan and broil in a preheated oven. To roast, place food on a rack in a roasting pan and roast in a preheated oven. To bake, place food in a baking pan and bake in a preheated oven.</p> <p>Refrigeration</p> <p>It is safe to leave stainless steel cookware in the refrigerator. However, it is not recommended to store stainless steel cookware in the refrigerator for long periods of time.</p> <p>Sanitizing Pots and Pans</p> <p>Sanitize stainless steel cookware by boiling in water for 10 minutes.</p> <p>Sanitizing Pots and Pans</p> <p>Sanitize stainless steel cookware by boiling in water for 10 minutes.</p> <p>Sanitizing Pots and Pans</p> <p>Sanitize stainless steel cookware by boiling in water for 10 minutes.</p>	<h2>All-Clad Cookware: Comprehensive Use, Cleaning, and Care Guide</h2> <p>Detailed instructions for using, cleaning, and maintaining All-Clad cookware, including stainless steel, nonstick, hard anodized, cast iron, forged knives, copper, wood tools, trivets, and bakeware. Covers cooking techniques, stain removal, and storage.</p>
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 <p>This image shows the cover of the 'All-Clad D5 Stainless Cookware: Cooking and Care Guide'. It features a barcode at the top, the All-Clad logo, and a photograph of a stainless steel pot with a tomato and a spoon. The text 'D5 STAINLESS' is visible on the right side of the cover.</p>	<p>All-Clad D5 Stainless Cookware: Cooking and Care Guide</p> <p>Discover the All-Clad D5 Stainless cookware collection, featuring patented 5-ply bonding for superior heat distribution. Learn about cooking techniques, oven safety, and easy cleaning for lasting performance. Made in the USA.</p>
 <p>This image shows the cover of the 'All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide and Instructions'. It features the All-Clad logo and a photograph of the multi-cooker.</p>	<p>All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide and Instructions</p> <p>Detailed owner's guide and instructions for the All-Clad Gourmet 7Qt Plus Multi-cooker (Model SD800D51), covering setup, usage, cooking functions, cleaning, troubleshooting, and warranty information.</p>
 <p>This image shows the cover of the 'All-Clad Fondue Pot with Cast Aluminum Insert: Safety, Usage, and Care Guide'. It features the All-Clad logo and a photograph of the fondue pot.</p>	<p>All-Clad Fondue Pot with Cast Aluminum Insert: Safety, Usage, and Care Guide</p> <p>Comprehensive guide to using and caring for your All-Clad Fondue Pot with Cast Aluminum Insert, including safety instructions, cleaning tips, and usage recommendations for various fondues.</p>
 <p>This image shows the cover of the 'All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide'. It features the All-Clad logo and a photograph of the multi-cooker.</p>	<p>All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide</p> <p>Comprehensive owner's guide for the All-Clad Gourmet 7Qt Plus Multi-cooker, detailing features, usage instructions, cooking functions like slow cooking, rice cooking, steaming, searing, and simmering, along with important safety precautions and warranty information.</p>



[All-Clad EZ Clean Deep Fryer Owner's Guide](#)

Comprehensive owner's guide for the All-Clad EZ Clean Deep Fryer, Model No. NC00142377. Includes important safeguards, safety instructions, operating procedures, cleaning, maintenance, and warranty information.