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› [Calphalon](#) /

› [Calphalon Premier Ceramic Nonstick 5-Piece Cookware Set \(Model 2199783\) - User Manual](#)

Calphalon 2199783

Calphalon Premier Ceramic Nonstick 5-Piece Cookware Set User Manual

Model: 2199783

INTRODUCTION

This manual provides essential information for the proper use and care of your Calphalon Premier Ceramic Nonstick 5-Piece Cookware Set. Designed for durability and ease of use, this set features hard-anodized ceramic-coated aluminum construction for even heating and a PFA-free, scratch-resistant nonstick surface. Following these instructions will help ensure the longevity and optimal performance of your cookware.

WHAT'S INCLUDED

Your Calphalon Premier Ceramic Nonstick 5-Piece Cookware Set includes the following items:

- 10-inch Fry Pan
- 2.5-quart Sauce Pan with Lid
- 5-quart Sauté Pan with Lid



Image: The complete 5-piece cookware set, including a fry pan, sauce pan with lid, and sauté pan with lid.

KEY FEATURES

- **Quick Cleaning Technology:** The nonstick surface is designed for easy food release and quick cleanup.
- **Hard-Anodized Aluminum Construction:** Ensures fast, even heating and eliminates hot spots for consistent cooking results.
- **Ceramic Nonstick Coating:** Made without PFAS, promoting healthier cooking with less oil or butter.
- **Metal Utensil-Safe:** The scratch-resistant interior allows for use with metal utensils.
- **Oven Safe:** Pans and tempered glass lids are oven safe up to 500 degrees F for versatile cooking.
- **Stay-Cool Handles:** Long stainless steel handles are designed to remain cool on the stovetop.

SETUP

Before First Use

1. Remove all packaging materials and labels.
2. Wash the cookware thoroughly with warm, soapy water.
3. Rinse and dry completely.

Pre-heating

Pre-heat your cookware on low to medium heat for 1-2 minutes before adding food. This allows for optimal heat distribution and cooking performance. Avoid using high heat settings, as this can damage the nonstick surface over time.

OPERATING INSTRUCTIONS

Stovetop Compatibility

This cookware set is compatible with Gas, Electric, Glass top, and Induction stovetops. Ensure the pan size matches the burner size for efficient heating.

Oven Use

The pans and tempered glass lids are oven safe up to 500 degrees F (260 degrees C). This allows for seamless transition from stovetop to oven for finishing dishes or keeping dishes warm.



Image: A Calphalon Premier Ceramic Nonstick pan being used in an oven, demonstrating its oven-safe feature.

Utensil Compatibility

The ceramic nonstick surface is designed to be metal utensil-safe. However, for extended longevity of the nonstick coating, it is recommended to use wooden, silicone, or nylon utensils.



Hard-Anodized Aluminum Construction

**ELIMINATES HOTSPOTS FOR PRECISION SEARING,
SAUTEING, AND BROWNING**

Image: A Calphalon Premier Ceramic Nonstick pan cooking bacon on a gas stovetop, illustrating its even heating capabilities.



Cook Healthier

CERAMIC NONSTICK COATING MADE WITHOUT PFAS

Image: Fried eggs cooking in a Calphalon Premier Ceramic Nonstick pan on a stovetop, highlighting the nonstick performance.

Product Review Video

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Video: A detailed review of the Calphalon Ceramic Nonstick pan, showcasing its features, ease of cleaning, and cooking performance. The reviewer highlights the stay-cool handle, PFA-free ceramic coating, and the pan's durability and warranty.

CARE AND MAINTENANCE

Cleaning

While the cookware is dishwasher-safe, hand washing is recommended to preserve the nonstick coating and overall appearance. Use warm, soapy water and a non-abrasive sponge or cloth. Avoid harsh detergents or abrasive cleaners that can damage the surface.



5-Piece Set Includes

**10-INCH FRY PAN, 2.5-QUART SAUCE PAN WITH LID,
AND 5-QUART SAUTÉ PAN WITH LID**

Image: A Calphalon Premier Ceramic Nonstick pan being hand-washed, demonstrating the ease of cleaning due to its nonstick surface.



Easy Care

HAND WASHING RECOMMENDED

Image: Calphalon Premier Ceramic Nonstick pans in a dishwasher, indicating they are dishwasher-safe, though hand washing is recommended.

Storage

When storing, place a soft cloth or pan protector between stacked pans to prevent scratching the nonstick surface.

TROUBLESHOOTING

Food Sticking

- Ensure the pan is properly pre-heated before adding food.
- Use a small amount of cooking oil or butter, even with nonstick surfaces, for best results.
- Avoid using excessively high heat, which can degrade the nonstick coating over time.

Uneven Cooking

- Verify that the pan size matches the burner size.
- Allow the pan to pre-heat evenly across the entire cooking surface.

Reviewer Insights

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Video: An honest review of the Calphalon Premier Ceramic Frying Pan, highlighting its nonstick properties and ease of cleaning. The reviewer demonstrates the pan's depth and confirms its PFAS-free composition.

Your browser does not support the video tag.

Video: A review emphasizing the aesthetic appeal and durability of Calphalon cookware. The reviewer discusses the ease of care for stainless steel components and the brand's reputation for quality.

SPECIFICATIONS

Feature	Detail
Brand	Calphalon
Model Number	2199783
Material	Aluminum, Stainless Steel, Tempered Glass
Color	Mushroom Grey
Number of Pieces	5
Included Components	10-inch fry pan, 2.5-quart sauce pan with lid, 5-quart sauté pan with lid
Handle Material	Stainless Steel
Oven Safe Temperature	Up to 500°F (260°C)
Stovetop Compatibility	Gas, Electric, Glass top, Induction
Dishwasher Safe	Yes (Hand washing recommended)
Material Type Free	PFAS Free
Utensil Compatibility	Metal Utensils (Wooden, silicone, or nylon recommended)
Item Weight	15.67 pounds (7.12 Kilograms)
Package Dimensions	23.5 x 15.5 x 8.5 inches
UPC	016853112838

WARRANTY AND SUPPORT

Warranty Information

Calphalon Premier Ceramic Nonstick cookware typically comes with a 10-year warranty for the ceramic coating. For specific warranty details and claims, please refer to the official Calphalon website or contact their customer service.

Customer Support

For further assistance, product registration, or to inquire about replacement parts, please visit the [Calphalon Store](#) or contact Calphalon customer service directly.

