



AMERICAN CLAD COOKWARE

Crafted in Clarksville, TN

316Ti

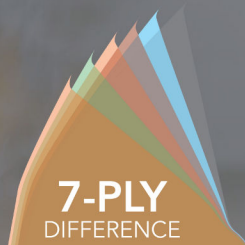
The interior layer of 316Ti steel on our cookware makes it the most durable, clean, and inert cooking surface available.

BENEFITS OF 316Ti:

DURABILITY – 316Ti steel resists the corrosion and pitting that can result from cooking acidic or salty foods, increasing the longevity of your cookware.

EASE OF USE – The 316Ti surface is excellent for searing, easy to clean, and allows safe food storage directly in the cookware.

FLAVOR – The titanium-stabilized 316Ti steel creates the most inert cooking surface available, producing food with a clean, authentic flavor.



The 7-ply construction of our cookware makes no compromises in design or materials, creating a best-in-class multi-clad product.

7-PLY DIFFERENCE:

VERSATILITY – Our cookware is designed to cook beautifully on any type of cooktop, is dishwasher safe, and is oven safe at high temperatures.

EVEN COOKING – The 7 layers of metal in our cookware, including 3 layers of aluminum, are used on all sides to ensure even and efficient cooking.

LASTING LUSTER – Unlike most cookware, we use a 300 series steel exterior rather than 400 series, ensuring greater durability and a lasting shine.