VIKING®

Professional Cookware

Dishwasher-safe

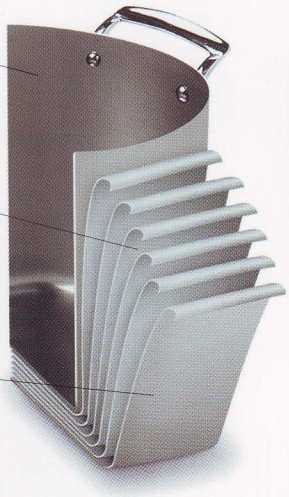
Oven-safe

Anatomy of Viking Professional Cookware

Layer #1 – 18/10 Stainless steel provides superior durability, especially in the dishwasher.

Layer #2, 3, 4, 5, 6 – Exclusive formulation of aluminum alloys provides quick and even heat distribution. Magnetic stainless steel allows for induction cooking.

Layer #7 – 18/10 Stainless steel provides superior durability, especially in the dishwasher.



Other Features

- Ideal for all cooking surfaces – gas, electric, ceramic, halogen, and induction
- Stainless steel rivets permanently secure handle to vessel
- Oven-safe (Rated for use up to 640 degrees Fahrenheit)
- Dishwasher-safe – but hand-washing is recommended
- Crafted in Belgium
- Lifetime warranty against manufacturing defects