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All-Clad 11644620226

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Model: 11644620226

1. INTRODUCTION

Thank you for choosing the All-Clad Copper Core 2 Quart Sauce Pan. This premium cookware is designed for superior performance and durability. This manual provides important information for the safe and effective use, care, and maintenance of your new saucepan. Please read these instructions thoroughly before first use and retain them for future reference.

Important Safety Information

- Always use oven mitts or pot holders when handling hot cookware.
- Do not leave cookware unattended on a hot stovetop.
- Ensure handles are securely fastened before use.
- Avoid extreme temperature changes, such as placing a hot pan directly into cold water, as this can cause warping.
- Keep children away from the cooking area.

2. PRODUCT FEATURES

The All-Clad Copper Core 2 Quart Sauce Pan is engineered with advanced materials and design for optimal cooking results:

- **5-Ply Bonded Construction:** Features a thick copper core, two layers of aluminum, and two layers of stainless steel for rapid and even heating, warp-free strength, and responsiveness to temperature changes.
- **High, Straight Sides:** Designed to assist with stirring and whisking, limiting spills and retaining heat efficiently for sauces and liquids.

- **Polished Stainless-Steel Cooking Surface:** Offers superior stick resistance and is easy to maintain.
- **Flared Edges:** Facilitate drip-free pouring.
- **Riveted Stainless-Steel Handles:** Contoured for a comfortable grip and vented to remain cooler during stovetop use.
- **Stainless-Steel Lid:** Included to match the saucepan.
- **Versatile Compatibility:** Suitable for all cooktops, including induction. Oven and broiler-safe up to 600°F (315°C).



Image 1: The All-Clad Copper Core 2 Quart Sauce Pan, showcasing its polished stainless steel finish and copper accent.

3. SETUP AND INITIAL USE

Before First Use

1. Remove all packaging materials, labels, and tags from the saucepan.
2. Wash the saucepan thoroughly with warm, soapy water and a soft sponge or cloth.
3. Rinse completely and dry immediately to prevent water spots.

4. OPERATING INSTRUCTIONS

Cooking on Stovetop

- **Heat Settings:** Due to its efficient heat conduction, All-Clad cookware often requires lower heat settings than you might typically use. Medium to medium-low heat is usually sufficient for most cooking tasks. High heat should only be used for boiling liquids.
- **Burner Size:** Match the pan's base diameter to the burner size to ensure even heating and prevent overheating

of the pan sides or handles.

- **Induction Cooktops:** This saucepan is fully compatible with induction cooktops.
- **Preheating:** For best results, preheat the pan for 1-2 minutes before adding food. A small amount of water should bead and dance when the pan is adequately preheated.

Oven and Broiler Use

- The saucepan is oven and broiler-safe up to 600°F (315°C).
- Always use oven mitts when removing the pan from the oven or broiler, as handles will be hot.

5. MAINTENANCE AND CLEANING

Daily Cleaning

- Allow the pan to cool completely before washing.
- Hand washing with warm, soapy water and a non-abrasive sponge or cloth is recommended to maintain the pan's finish and performance.
- Rinse thoroughly and dry immediately to prevent water spots and maintain shine.

Removing Stubborn Stains and Discoloration

- For food residue, fill the pan with warm water and let it soak for a period before cleaning.
- For stubborn stains or discoloration (e.g., heat tint, white spots from mineral deposits), use a stainless steel cleaner such as Bar Keepers Friend® or a paste of baking soda and water. Apply with a soft cloth, rub gently, then rinse and dry.
- Avoid using steel wool, abrasive cleaners, or harsh detergents, as these can scratch the surface.

Dishwasher Use

While All-Clad cookware is technically dishwasher safe, hand washing is strongly recommended. Dishwasher detergents can be harsh and may dull the finish over time, and repeated cycles can affect the longevity of the cookware's appearance.

Storage

Store your saucepan in a dry place. If stacking, place a cloth or pan protector between pieces to prevent scratching the cooking surface.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan	Pan not preheated sufficiently; too low heat; not enough oil/fat.	Ensure pan is properly preheated before adding food. Use appropriate heat settings (medium to medium-high). Add a small amount of cooking oil or fat.
White spots or mineral deposits	Hard water deposits; cooking starchy foods.	Clean with a solution of vinegar and water, or a stainless steel cleaner.
Rainbow discoloration (heat tint)	Overheating the pan.	This is harmless and can be removed with a stainless steel cleaner. Use lower heat settings in the future.

7. SPECIFICATIONS

Brand: All-Clad

Model Number: 11644620226

Material: 5-Ply Bonded Stainless Steel with Copper Core

Capacity: 2 Quarts

Color: Silver

Product Dimensions: 6.6"D x 13.4"W x 6.4"H

Item Weight: 4 Pounds

Oven Safe: Yes, up to 600°F (315°C)

Broiler Safe: Yes, up to 600°F (315°C)

Stovetop Compatibility: All cooktops, including Induction

UPC: 011644620226

Manufacturer: Groupe SEB

8. WARRANTY AND SUPPORT

All-Clad cookware is backed by a limited lifetime warranty against defects in materials and workmanship. For specific warranty details, product registration, or customer support, please visit the official All-Clad website or contact their customer service department. Please have your model number (11644620226) and proof of purchase available when contacting support.

For further assistance, you may visit the [All-Clad Store on Amazon](#).