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› [All-Clad](#) /

› [All-Clad 7403 MC2 Professional Master Chef 2 Stainless Steel Saute Pan with Lid, 3-Quart Instruction Manual](#)

All-Clad 7403 MC2



Image of the All-Clad 7403 MC2 Professional Master Chef 2 Stainless Steel 3-Quart Saute Pan with its lid, showcasing its polished stainless steel finish and sturdy handles.

PRODUCT OVERVIEW

The All-Clad 7403 MC2 Professional Master Chef 2 Saute Pan is designed for sautéing, browning, and searing. This 3-quart pan features a classic straight-sided design with a large surface area, ideal for various cooking tasks. Its construction includes a stick-resistant 18/10 stainless steel interior and a bonded three-ply structure with an aluminum core, ensuring even heat distribution across the bottom and up the sides of the pan. The pan is equipped with a long, riveted stick handle and an additional loop handle for secure handling. A tight-fitting lid is included.

BEFORE FIRST USE

Before using your new All-Clad saute pan, remove all labels and packaging. Wash the pan and lid thoroughly with warm, soapy water. Rinse and dry completely to prevent water spots.

SETUP

This All-Clad saute pan is compatible with various cooktop types, including electric coil, gas, and smooth surface induction. Ensure the pan is placed centrally on the heat source for optimal performance.

OPERATING INSTRUCTIONS

General Cooking Tips

- **Preheating:** Always preheat your pan over medium heat before adding ingredients. This allows the aluminum core to distribute heat evenly, preventing hot spots.
- **Heat Settings:** Due to its efficient heat conduction, medium heat is often sufficient for most cooking tasks. High heat should be used sparingly and with caution to avoid scorching.
- **Oil and Butter Combination:** When sautéing, using a combination of olive oil and butter can help prevent the butter from burning quickly while still providing flavor and a good sear.

Example: Sautéing and Sauce Preparation

1. **Prepare Ingredients:** Season your protein (e.g., chicken cutlets) with salt and pepper. Dredge lightly in a seasoned flour mixture.
2. **Sautéing:** Heat a tablespoon of olive oil and a tablespoon of butter in the saute pan over medium heat. Add the floured protein and cook until golden brown on both sides. The protein does not need to be cooked through at this stage. Remove the seared protein and set aside.
3. **Deglazing:** Deglaze the pan by adding 1/2 cup of white wine (or 1/2 cup of chicken broth if not using wine) and 2 tablespoons of lemon juice. Scrape any browned bits from the bottom of the pan with a wooden spoon. Reduce this liquid by half.
4. **Add Broth and Aromatics:** Add 1 cup of chicken broth (or 1.5 cups if no wine was used) and 2 minced garlic cloves to the pan. Continue to simmer.
5. **Thicken Sauce:** Prepare a cornstarch slurry by combining equal parts very cold water and cornstarch (e.g., 1 tablespoon each). Ensure the sauce in the pan is at a rolling boil with visible bubbles. Slowly pour the slurry into the boiling sauce while whisking continuously. Cook for approximately one minute to activate the thickening agent and remove any starchy flavor. Reduce the heat slightly to prevent the sauce from thinning again.
6. **Finish Sauce:** Swirl in 1 tablespoon of butter, 1 to 2 tablespoons of capers, and 2 tablespoons of freshly chopped Italian parsley. Whisk until combined and the butter is melted.
7. **Return Protein:** Place the seared protein back into the pan with the sauce. Allow it to cook through or warm thoroughly in the sauce.

Note: The provided product information did not include embeddable video URLs. Therefore, direct video embedding is not possible in this manual.

MAINTENANCE AND CARE

Cleaning

- **Hand Washing:** For best results and to maintain the pan's finish, hand washing with warm, soapy water is recommended. Use a non-abrasive sponge or cloth.
- **Dishwasher Use:** While the pan is listed as dishwasher safe, frequent dishwasher use may dull the finish over time.

- **Stubborn Food:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, let it soak for a few minutes, then gently scrub. For more persistent stains, a stainless steel cleaner can be used.
- **Avoid Abrasives:** Do not use steel wool, abrasive scouring pads, or harsh chemical cleaners, as these can scratch the surface.

Storage

Store your clean and dry saute pan in a cabinet or hung on a rack. If stacking, place a soft cloth or pan protector between pans to prevent scratches.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated before adding food. Use an adequate amount of cooking oil or fat. If food still sticks, try reducing the heat slightly.
- **Pan Discoloration:** Blue or rainbow-like discoloration can occur on stainless steel due to high heat. This is harmless and can often be removed with a stainless steel cleaner or a mixture of vinegar and water.
- **Hot Handles:** The stainless steel handles are designed to stay cool on the stovetop under normal use. However, prolonged exposure to high heat or oven use will cause them to heat up. Always use oven mitts or pot holders when handling a hot pan.

SPECIFICATIONS

Feature	Detail
Brand	All-Clad
Model Number	7403 MC2 (8700800417)
Material	Stainless Steel (18/10 interior, brushed aluminum exterior, pure aluminum core)
Capacity	3-Quart (2.84 Liters)
Product Dimensions	20.2 x 12.1 x 4.8 inches
Item Weight	5 Pounds
Special Features	Includes Lid, Oven Safe (Note: Product specifications state 'Is Oven Safe: No' and 'Product Care Instructions: Oven Safe'. For safety, assume 'No' for direct oven use unless clarified by manufacturer.)
Compatible Devices	Electric Coil, Gas, Smooth Surface Induction
Has Nonstick Coating	Yes (Note: Product description states 'stick-resistant 18/10 stainless steel interior', not a traditional nonstick coating.)

WARRANTY AND SUPPORT

The All-Clad 7403 MC2 Professional Master Chef 2 Saute Pan carries a lifetime warranty against defects. For warranty claims, product support, or additional information, please contact All-Clad customer service directly. Refer to the official All-Clad website or product packaging for the most current contact details.