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› All-Clad D3 Stainless Steel 10-inch Fry Pan User Manual

All-Clad 4110

All-Clad D3 Stainless Steel 10-inch Fry Pan User Manual

Brand: All-Clad

INTRODUCTION

The All-Clad D3 Stainless Steel 10-inch Fry Pan is a versatile and durable piece of cookware designed for various cooking tasks, including searing, sautéing, and frying. Its bonded tri-ply construction, featuring an aluminum core between two layers of stainless steel, ensures fast and even heat distribution. This pan is induction compatible and oven safe up to 600°F.



Image: All-Clad D3 Stainless Steel 10-inch Fry Pan, showcasing its polished finish and handle.

D3[®] Stainless

FAST & EVEN HEAT

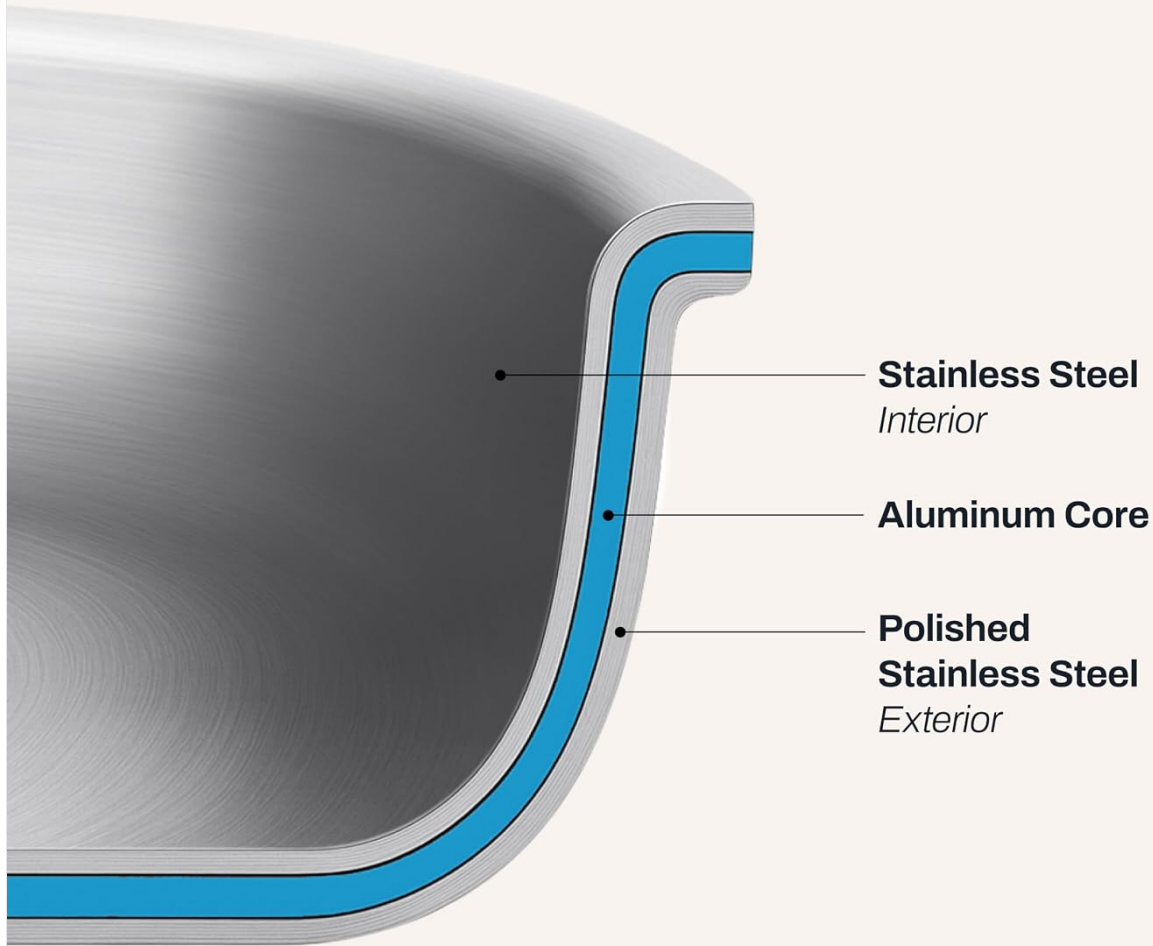


Image: Diagram illustrating the D3 Stainless Steel tri-ply bonded construction with stainless steel interior, aluminum core, and polished stainless steel exterior.

SETUP

1. **Unpacking:** Carefully remove the fry pan from its packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Seasoning (Optional for Stainless Steel):** While not strictly necessary for stainless steel, some users prefer to lightly season the pan. Heat the pan over medium heat, add a thin layer of high smoke point oil (like grapeseed or canola), heat until shimmering, then remove from heat and wipe out excess oil.



Image: The All-Clad D3 Fry Pan positioned on a gas stovetop burner, ready for use.

OPERATING INSTRUCTIONS

Preheating

Proper preheating is crucial for optimal cooking performance and to prevent food from sticking. Heat the pan over medium heat for 2-3 minutes. To test if the pan is ready, add a few drops of water; if they bead up and dance across the surface, the pan is properly preheated. If the water evaporates immediately, the pan is too hot. If the water just sits there, it's not hot enough.

Your browser does not support the video tag.

Video: A quick tip demonstrating how to perfectly preheat your All-Clad Stainless Steel pan using the water bead test.

Cooking

- **Heat Settings:** Stainless steel cookware conducts heat efficiently. Use medium to medium-low heat for most cooking. High heat should be reserved for boiling or reducing liquids.

- **Adding Oil/Fat:** Once preheated, add a small amount of cooking oil or fat. It should shimmer but not smoke.
- **Food Placement:** Place food in the pan once the oil is hot. Allow food to sear and develop a crust before attempting to move it; this helps prevent sticking.
- **Oven and Broiler Safe:** The pan is safe for use in the oven and under the broiler up to 600°F (315°C).



Image: The All-Clad D3 Fry Pan on a gas burner, actively cooking scallops to a golden sear.



Image: The All-Clad D3 Fry Pan inside an oven, demonstrating its oven-safe capability for dishes like baked eggs.

Your browser does not support the video tag.

Video: An overview of All-Clad D3 Stainless Steel Home Cookware, highlighting its features and versatility.

MAINTENANCE AND CARE

- **Hand Washing Recommended:** To maintain the pan's appearance and performance, hand washing with warm, soapy water and a sponge is recommended. Avoid abrasive cleaners or steel wool.
- **Removing Stubborn Food:** For stuck-on food, deglaze the pan with water or broth while it's still warm. For more stubborn residue, fill the pan with warm, soapy water and let it soak for a few hours or overnight before cleaning.
- **Removing Discoloration:** Discoloration (blue or rainbow tint) can occur due to high heat. This is harmless and can often be removed with a stainless steel cleaner or a mixture of white vinegar and water.
- **Drying:** Always dry the pan immediately after washing to prevent water spots.



Image: The underside of the All-Clad D3 Fry Pan, displaying the brand logo and product information.

TROUBLESHOOTING

Food Sticking

- **Issue:** Food sticks to the pan surface.

Solution: Ensure the pan is properly preheated before adding oil and food. Use enough cooking fat. Allow food to develop a crust before attempting to move it.

Discoloration

- **Issue:** Blue or rainbow discoloration on the pan surface.

Solution: This is common with stainless steel and is usually caused by high heat. It does not affect performance. Clean with a stainless steel cleaner or a mixture of white vinegar and water.

Water Spots

- **Issue:** White spots or streaks after washing.

Solution: These are mineral deposits from water. Dry the pan immediately after washing. For existing spots, rub with a cloth dampened with white vinegar.

SPECIFICATIONS

Feature	Detail
Brand	All-Clad
Model Name	D3 Stainless
Model Number	4110
Material	Stainless Steel (Tri-Ply Bonded)
Size	10-inch Fry Pan
Compatible Devices	Electric Coil, Gas, Smooth Surface Induction
Oven Safe Temperature	Up to 600°F (315°C)
Product Care Instructions	Hand Wash Only, Oven Safe
Item Weight	2 pounds



SPECIFICATIONS

Length: 17.9"

Width: 10.5"

Height: 2"

Handle Length: 8.25"

Image: Visual representation of the All-Clad D3 Fry Pan with key dimensions including length, width, height, and handle length.

WARRANTY AND SUPPORT

This All-Clad D3 Stainless Steel Fry Pan is backed by All-Clad's Limited Lifetime Warranty, covering defects in material and workmanship under normal household use. For warranty claims or product support, please refer to the official All-Clad website or contact their customer service.

For more information and to explore other All-Clad products, visit the [All-Clad Store](#).

Your browser does not support the video tag.

Video: A promotional video highlighting the durability and lasting quality of All-Clad Stainless Steel cookware.

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