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All-Clad 11644502270

All-Clad D3 3-Ply Stainless Steel 3 Quart Sauce Pan with Lid Instruction Manual

Model: 11644502270

INTRODUCTION

Thank you for choosing the All-Clad D3 3-Ply Stainless Steel 3 Quart Sauce Pan with Lid. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. The D3 collection features a bonded tri-ply construction with a responsive aluminum core between two layers of durable stainless steel, ensuring fast and even heat distribution.



Image: The All-Clad D3 3-Ply Stainless Steel 3 Quart Sauce Pan with Lid, showcasing its polished exterior and sturdy handle.

IMPORTANT SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling hot cookware, as stainless steel handles can become hot during use.
- Do not expose hot cookware to cold water immediately after use, as this can cause thermal shock and potentially warp the pan. Allow the pan to cool gradually.
- Ensure the saucepan is placed securely on the stovetop burner to prevent tipping.
- When using in an oven or broiler, ensure the temperature does not exceed 600°F (315°C).
- Keep children away from the cooking area and hot cookware.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the saucepan and lid.

2. **Initial Cleaning:** Before first use, wash the saucepan and lid thoroughly with warm, soapy water. Rinse well and dry completely to prevent water spots.
3. **Stovetop Compatibility:** Your All-Clad D3 saucepan is compatible with all cooktops, including induction, gas, electric, and ceramic.
4. **Oven and Broiler Use:** This saucepan is oven and broiler safe up to 600°F (315°C).



Professionally polished stainless steel finish

Image: An All-Clad D3 saucepan resting on a gas stovetop, illustrating its polished stainless steel finish ready for use.

OPERATING INSTRUCTIONS

The All-Clad D3 saucepan is designed for optimal cooking performance, especially for sauces, gravies, and other liquid-based foods.

- **Heat Management:** The tri-ply construction ensures fast and even heat distribution, eliminating hot spots. Use medium to low heat for most cooking tasks. High heat should only be used for boiling liquids.
- **Cooking with Stainless Steel:** For best results and to prevent sticking, preheat the pan over medium heat for 1-2

minutes before adding oil or food. Once hot, add a small amount of cooking oil, then add your ingredients. The 18/10 stainless steel surface is ideal for searing and deglazing.

- **Using the Lid:** The flat stainless-steel lid helps to lock in moisture and heat, making it ideal for simmering and reducing liquids.
- **Pouring:** The saucepan features flared edges designed for drip-free pouring, minimizing spills when transferring liquids.



Fast and Even Heat

Image: Several All-Clad D3 saucepans and pots on a stovetop, illustrating the efficient and even heat distribution across the cookware.



Flared edges for drip-free pouring

Image: A person pouring cooked apples from an All-Clad D3 saucepan, highlighting the flared edges designed for precise, drip-free pouring.

CARE AND MAINTENANCE

- Handwashing Recommended:** To maintain the appearance and performance of your All-Clad cookware, handwashing with a soap and sponge is recommended.
- Avoid Dishwasher:** While some All-Clad products may be dishwasher safe, for the D3 collection, handwashing is preferred to preserve the finish and prevent potential dulling or water spots over time.
- Cleaning Stains:** For stubborn food residue or discoloration, use a non-abrasive cleaner specifically designed for stainless steel cookware. A paste of baking soda and water can also be effective.
- Preventing Water Spots:** Dry the pan immediately after washing to prevent water spots.
- Avoiding Thermal Shock:** Always allow the pan to cool completely before washing to prevent warping.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated before adding oil and food. Use sufficient oil or butter. If food sticks, soak the pan in warm, soapy water before cleaning.
- **Discoloration:** High heat can sometimes cause a bluish or rainbow discoloration. This is harmless and can often be removed with a stainless steel cleaner or a mixture of white vinegar and water.
- **White Spots/Mineral Deposits:** These can occur from minerals in water or starchy foods. Remove by boiling a solution of white vinegar and water (1 part vinegar to 3 parts water) in the pan, then washing as usual.

SPECIFICATIONS

Brand	All-Clad
Model Number	11644502270
Material	3-Ply Stainless Steel (18/10 Stainless Steel, Aluminum Core, Magnetic Stainless Steel)
Capacity	3 Quarts
Color	Silver
Product Dimensions	8.25"D x 16.63"W x 6.88"H
Item Weight	3 Pounds
Oven Safe	Yes, up to 600°F (315°C)
Stovetop Compatibility	All cooktops, including Induction
UPC	781147880006, 798527598703, 844819019187



SPECIFICATIONS:

Length: 19.2"

Width: 8.8"

Height: 5.1"

Handle Length: 9.25"

Image: A diagram illustrating the length, width, height, and handle length specifications of the All-Clad D3 Sauce Pan.



Image: The underside of the All-Clad D3 Sauce Pan, clearly showing the "All-Clad D3 Stainless" engraving, indicating its construction.

WARRANTY AND SUPPORT

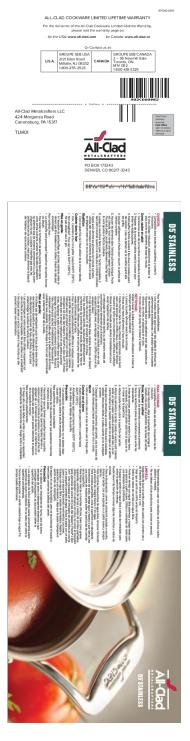
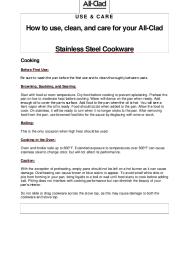
Your All-Clad D3 3-Ply Stainless Steel Sauce Pan is backed by All-Clad's Limited Lifetime Warranty, reflecting the brand's commitment to quality and durability. This warranty covers defects in material and workmanship under normal household use.

To ensure warranty coverage:

- Retain your proof of purchase.
- Follow all care and maintenance instructions provided in this manual.

For warranty claims, product support, or further inquiries, please contact All-Clad customer service. Contact information can typically be found on the official All-Clad website or through your retailer.

Related Documents - 11644502270

	<p>All-Clad D5 Stainless Cookware: Cooking and Care Guide</p> <p>Discover the All-Clad D5 Stainless cookware collection, featuring patented 5-ply bonding for superior heat distribution. Learn about cooking techniques, oven safety, and easy cleaning for lasting performance. Made in the USA.</p>
	<p>All-Clad Cookware: Comprehensive Use, Cleaning, and Care Guide</p> <p>Detailed instructions for using, cleaning, and maintaining All-Clad cookware, including stainless steel, nonstick, hard anodized, cast iron, forged knives, copper, wood tools, trivets, and bakeware. Covers cooking techniques, stain removal, and storage.</p>
	<p>All-Clad 5Qt Electric Dutch Oven Owner's Guide SD922D51</p> <p>User manual and guide for the All-Clad 5Qt. Electric Dutch Oven (Model SD922D51). Covers safety, operation, cleaning, troubleshooting, and recipes for this versatile kitchen appliance.</p>
	<p>All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide and Instructions</p> <p>Detailed owner's guide and instructions for the All-Clad Gourmet 7Qt Plus Multi-cooker (Model SD800D51), covering setup, usage, cooking functions, cleaning, troubleshooting, and warranty information.</p>
	<p>All-Clad Fondue Pot with Cast Aluminum Insert: Safety, Usage, and Care Guide</p> <p>Comprehensive guide to using and caring for your All-Clad Fondue Pot with Cast Aluminum Insert, including safety instructions, cleaning tips, and usage recommendations for various fondues.</p>
	<p>All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide</p> <p>Comprehensive owner's guide for the All-Clad Gourmet 7Qt Plus Multi-cooker, detailing features, usage instructions, cooking functions like slow cooking, rice cooking, steaming, searing, and simmering, along with important safety precautions and warranty information.</p>

