

All-Clad 11644502768

All-Clad D3 3-Ply Stainless Steel Cookware Set - User Manual

Model: 11644502768

1. INTRODUCTION

This user manual provides essential information for the proper use, care, and maintenance of your All-Clad D3 3-Ply Stainless Steel Cookware Set. Designed for superior performance and durability, this 10-piece set is a classic choice for any kitchen.

The set includes:

- 8-inch Fry Pan
- 10-inch Fry Pan
- 2-quart Covered Saucepan
- 3-quart Covered Saucepan
- 3-quart Covered Sauté Pan
- 8-quart Covered Stockpot



Image: The complete All-Clad D3 10-piece stainless steel cookware set, showcasing all included pots and pans with their lids.

2. PRODUCT FEATURES & CONSTRUCTION

All-Clad D3 cookware features a unique 3-ply bonded construction for optimal cooking performance:

- **Layer 1:** 18/10 Stainless Steel interior for ultra-durability and perfect searing. This surface is naturally stick-resistant when properly preheated and will not react with food.
- **Layer 2:** Thick-gauge Aluminum core for rapid and even heat distribution, eliminating hot spots.
- **Layer 3:** Polished Stainless Steel exterior, providing warp-resistant strength and compatibility with all cooktops, including induction.

D3[®] STAINLESS

FAST & EVEN HEAT



*For illustration purposes only

- ① **18/10 Stainless Steel:** Ultra-durable & perfect for searing
- ② **Aluminum Core:** Rapid heat-up
- ③ **Polished Stainless Steel:** Warp-resistant & induction compatible

Image: A cross-section diagram illustrating the 3-ply bonded construction of All-Clad D3 stainless steel cookware, highlighting the stainless steel interior, aluminum core, and polished stainless steel exterior.

The cookware is oven and broiler safe up to 600°F (315°C), allowing for versatile cooking from stovetop to oven.



**Compatible with gas, electric,
ceramic, & induction cooktops**

Image: An All-Clad stockpot being used on a modern induction cooktop, demonstrating its compatibility with various heat sources.



Oven & broiler safe to 600° F

Image: An All-Clad sauté pan with food inside, placed in an oven, illustrating its oven-safe capability.

Video: All-Clad D3 3-Ply Stainless Steel Bonding Overview

Your browser does not support the video tag.

Video: This video provides a detailed overview of the All-Clad D3 3-Ply Stainless Steel bonding process, explaining how the layers are combined to create durable and efficient cookware.

3. SETUP & FIRST USE

Unpacking and Initial Cleaning

1. Carefully unpack all pieces of your cookware set.
2. Wash all cookware and lids thoroughly with warm, soapy water before first use.
3. Rinse well and dry immediately to prevent water spots.

Preheating Your Cookware

Proper preheating is crucial for achieving optimal cooking results and preventing food from sticking to your stainless steel cookware. Follow these steps:

1. Place the empty pan on your stovetop over medium heat.
2. Allow the pan to heat for 2-3 minutes.
3. Perform the "water test": Add a few drops of water to the pan. If the water sizzles and evaporates immediately, the pan is not hot enough. If the water forms small, mercury-like balls that dance across the surface, the pan is perfectly preheated.
4. If the water evaporates too quickly, reduce the heat slightly and wait for the pan to cool down a bit before retesting.
5. Once properly preheated, add your cooking oil or fat, then add your food.

Video: Quick Tip: Perfectly Preheat Your All-Clad Stainless Steel!

Your browser does not support the video tag.

Video: This short video demonstrates the "water test" method for perfectly preheating your All-Clad stainless steel cookware, ensuring optimal cooking and preventing food from sticking.

4. OPERATING INSTRUCTIONS

Heat Settings

- **Low Heat:** Ideal for simmering, warming, and delicate sauces.
- **Medium Heat:** Suitable for frying, sautéing, and browning. Most cooking tasks will be performed at medium heat.
- **Medium-High Heat:** Use for searing meats or bringing liquids to a boil quickly. Reduce heat once boiling is achieved.
- **High Heat:** Rarely needed. Only use for boiling large quantities of water or reducing liquids. Prolonged high heat can cause discoloration and may damage the pan.

Due to the excellent heat conductivity of All-Clad D3 cookware, you will rarely need to use high heat settings. Always match the pan size to the burner size to ensure even heating and prevent handle overheating.

Using Lids

Lids help retain heat and moisture, speeding up cooking times and enhancing flavors. Use lids when simmering, steaming, or keeping food warm.

5. MAINTENANCE & CLEANING

Important: Handwashing is recommended for your All-Clad D3 cookware. While some sources may state dishwasher safe, the exposed aluminum edge can corrode over time with harsh dishwasher detergents, leading to dullness and potential damage. Protect your investment by handwashing.

Daily Cleaning

1. Allow cookware to cool completely before washing. Submerging a hot pan in cold water can cause warping.
2. Wash with warm, soapy water and a sponge or soft cloth.
3. For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then scrub gently.
4. Rinse thoroughly and dry immediately with a clean towel to prevent water spots.

For Tough Stains & Discoloration

For burnt-on food or heat-induced discoloration (blue/brown tint), use a non-abrasive stainless steel cleaner like Bar Keepers Friend® or a paste made from baking soda and water. Apply with a soft cloth, rub gently, then rinse thoroughly and dry.

Avoid using steel wool, abrasive scouring pads, or harsh chemical cleaners, as these can scratch the surface of your cookware.

6. TROUBLESHOOTING

Food Sticking

- **Cause:** Pan not properly preheated or insufficient oil.
- **Solution:** Ensure the pan is preheated to the correct temperature (water test) and use enough cooking oil or fat to coat the cooking surface. Do not overcrowd the pan, as this can lower the temperature and lead to sticking.

Discoloration (Blue/Brown Tint)

- **Cause:** Overheating the pan or mineral deposits from water.
- **Solution:** This is harmless and can be removed with a stainless steel cleaner (e.g., Bar Keepers Friend®) or a mixture of white vinegar and water. Heat the pan with the vinegar/water solution, then wash and rinse.

White Spots/Film

- **Cause:** Mineral deposits from hard water or starchy foods.
- **Solution:** These can usually be removed by rubbing with a sponge soaked in white vinegar or lemon juice. Rinse thoroughly.

7. SPECIFICATIONS

Feature	Detail
Brand	All-Clad
Model Number	11644502768
Material	3-Ply Stainless Steel (18/10 Stainless Steel, Aluminum Core, Polished Stainless Steel)
Color	Silver
Number of Pieces	10
Included Components	8" Fry Pan, 10" Fry Pan, 2-Qt Covered Saucepan, 3-Qt Covered Saucepan, 3-Qt Covered Sauté Pan, 8-Qt Covered Stockpot
Handle Material	Stainless Steel (double riveted)
Lid Material	Stainless Steel
Cooktop Compatibility	Gas, Electric Coil, Ceramic, Induction
Oven Safe Temperature	Up to 600°F (315°C)
Dishwasher Safe	No (Handwashing Recommended)

Feature	Detail
Material Type Free	PFOA Free, PTFE Free
Country of Origin	USA (Bonded, Engineered, & Assembled in Canonsburg, PA)

8. WARRANTY & SUPPORT

Limited Lifetime Warranty

All-Clad D3 Stainless Steel Cookware is backed by All-Clad's Limited Lifetime Warranty, ensuring quality and durability for generations of use. Please refer to the official All-Clad website or the included warranty card for full terms and conditions.

Additional Resources

For more detailed information and support, you can refer to the official user manual PDF:

Download Official User Manual
(PDF)

[Visit the Official All-Clad Store on Amazon](#)

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Email

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question