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All-Clad 11644896683

All-Clad D5 Brushed 5-Ply Stainless Steel 10-Piece Cookware Set Instruction Manual

Model: 11644896683

INTRODUCTION

The All-Clad D5 Brushed 5-Ply Stainless Steel 10-Piece Cookware Set is designed for exceptional cooking performance and durability. This set features a patented 5-ply bonded construction, combining layers of stainless steel and aluminum to ensure consistent, even heat distribution. The non-reactive 18/10 stainless steel cooking surface is ideal for various culinary techniques, making it a versatile addition to any kitchen.



Image: The complete All-Clad D5 Brushed 5-Ply Stainless Steel 10-Piece Cookware Set.

SET COMPONENTS

This comprehensive 10-piece set includes the following items:

- One 8-inch Fry Pan
- One 10-inch Fry Pan
- One 1.5-quart Sauce Pan with lid
- One 3-quart Sauce Pan with lid
- One 3-quart Saute Pan with lid
- One 8-quart Stockpot with lid



Image: The All-Clad D5 Cookware Set displayed on a kitchen counter, showcasing various sizes and types of pots and pans.

SETUP AND INITIAL USE

Unboxing and Initial Cleaning

Upon receiving your All-Clad D5 cookware set, carefully remove all packaging materials. Wash each piece thoroughly with

warm, soapy water before its first use. Rinse completely and dry immediately to prevent water spots.

Understanding 5-Ply Construction

The D5 cookware features a unique 5-ply bonded construction for superior performance:

1. **18/10 Stainless Steel:** Ultra-durable and non-reactive cooking surface, ideal for searing.
2. **Aluminum:** Provides rapid heat-up.
3. **Stainless Steel Core:** A heat-diffusing barrier for exceptionally even heating.
4. **Aluminum:** Another layer for rapid heat-up.
5. **Brushed Stainless Steel:** Warp-resistant and induction compatible exterior.

D5[®] STAINLESS BRUSHED

EXCEPTIONALLY EVEN HEATING



*For illustration purposes only

- 1 **18/10 Stainless Steel:** Ultra-durable & perfect for searing
- 2 **Aluminum:** Rapid heat-up
- 3 **Stainless Steel Core:** Heat-diffusing barrier for exceptionally even heating
- 4 **Aluminum:** Rapid heat-up
- 5 **Brushed Stainless Steel:** Warp-resistant & induction compatible

Image: A cross-section diagram illustrating the 5-ply bonded construction of All-Clad D5 cookware, highlighting each layer's material and function.

OPERATING INSTRUCTIONS

Stovetop and Oven Compatibility

All All-Clad D5 cookware is compatible with all stovetops, including induction, gas, electric, and ceramic. The cookware is also

oven and broiler safe up to 600°F, allowing for seamless transfer from stovetop to oven for finishing dishes.



Compatible with all stovetops
including induction

Image: An All-Clad D5 pan containing green beans on an induction stovetop, demonstrating its compatibility.



Image: An All-Clad D5 pan with food inside placed on an oven rack, illustrating its oven and broiler safe feature.

Heat Management for Stainless Steel

To achieve optimal cooking results and prevent food from sticking, proper heat management is crucial with stainless steel cookware. Preheat the pan over medium heat for 2-3 minutes. To test if the pan is ready, sprinkle a few drops of water into it. If the water beads up and dances across the surface, the pan is sufficiently hot. If it evaporates immediately, the pan is too hot; remove it from heat, let it cool slightly, and try again. Once the pan is at the correct temperature, add a small amount of cooking oil, ensuring the bottom surface is lightly coated, then add your food.

Video: A demonstration of cooking an egg on an All-Clad stainless steel pan, highlighting the non-stick properties when properly preheated and oiled.

Versatile Design Features

The cookware features flared edges for drip-free pouring, minimizing spills and making transfer of liquids easier. Double-riveted handles provide a secure and comfortable grip. The lids are often interchangeable between similarly sized pieces, offering convenience.

Video: An overview of the All-Clad D5 cookware set, showcasing its various pieces, durable construction, and design features like flared edges and sturdy handles.

Video: A user demonstrating the various pieces of the All-Clad D5 set, highlighting their sizes, interchangeability of lids, and overall quality for different

cooking needs.

MAINTENANCE AND CARE

Cleaning

Handwashing is recommended to maintain the pristine condition and appearance of your All-Clad D5 cookware. While some pieces may be dishwasher safe, handwashing helps preserve the finish and extends the lifespan of the cookware. For stubborn food residue or discoloration, use a stainless steel cleanser like Bar Keepers Friend. Apply the cleanser with a soft cloth or sponge, rub gently, then rinse thoroughly with warm water and dry immediately.

Video: A demonstration of cleaning a stained All-Clad stainless steel pan using Bar Keepers Friend cleanser, showing how effectively it removes burnt-on residue and restores shine.

Storage

Store your cookware in a way that prevents scratching. Placing a cloth or paper towel between stacked pans can help protect their surfaces.

TROUBLESHOOTING

Food Sticking

If food is sticking to your stainless steel pan, it is often due to insufficient preheating or not enough oil. Ensure the pan is properly preheated (water bead test) and a thin layer of oil is applied before adding food. Avoid overcrowding the pan, as this can lower the temperature and lead to sticking.

Discoloration or Rainbow Stains

High heat can sometimes cause a rainbow-like discoloration on stainless steel. This is harmless and can be removed using a stainless steel cleaner like Bar Keepers Friend, or a solution of vinegar and water.

SPECIFICATIONS

Feature	Detail
Brand	All-Clad
Model Number	11644896683
Material	5-Ply Stainless Steel
Color	Stainless Steel
Size	10 Piece Set
Handle Material	Stainless Steel
Oven Safe	Yes, up to 600°F
Induction Compatible	Yes
Dishwasher Safe	Yes (Handwashing Recommended)
Material Type Free	PFOA Free, PTFE Free
Item Weight	24 pounds





Product Dimensions



21.75 x 21 x 15 inches

WARRANTY AND SUPPORT

All-Clad cookware is known for its exceptional quality and durability, designed to last for many years. For specific warranty information or customer support, please refer to the documentation included with your purchase or visit the official All-Clad website. You may also contact Groupe SEB, the manufacturer, for assistance.

Related Documents - 11644896683

 The image shows the cover of the 'All-Clad D5 Stainless Cookware: Cooking and Care Guide'. It features the All-Clad logo at the top, a barcode, and a large image of a stainless steel pan with a tomato and a slice of onion. The text 'D5 STAINLESS' is prominently displayed on the right side.	<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>
 The image shows the cover of the 'All-Clad Cookware: Comprehensive Use, Cleaning, and Care Guide'. It features the All-Clad logo at the top, the title 'USE & CARE How to use, clean, and care for your All-Clad Stainless Steel Cookware', and a list of contents including Cooking, Stainless Steel Cookware, and Cleaning.	<p>All-Clad Cookware: Comprehensive Use, Cleaning, and Care Guide</p> <p>Learn how to properly use, clean, and care for your All-Clad stainless steel, nonstick, hard anodized, cast iron cookware, forged knives, copper, wood tools, trivets, and bakeware for lasting performance and beauty.</p>
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 The image shows the cover of the 'All-Clad 5Qt Electric Dutch Oven Owner's Guide SD922D51'. It features the All-Clad logo at the top, a large image of the electric Dutch oven, and the title 'All-Clad 5Qt Electric Dutch Oven Owner's Guide SD922D51'.	<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>■ ■ ■</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>■ ■ ■</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>