

## All-Clad 11644914349

# All-Clad Essentials Hard Anodized Nonstick 10-Piece Cookware Set Instruction Manual

Model: 11644914349

## 1. INTRODUCTION AND OVERVIEW

Welcome to the All-Clad Essentials Hard Anodized Nonstick Cookware Collection. This 10-piece set is designed to simplify your cooking experience, offering durability, efficient heat distribution, and effortless food release. Each piece is crafted from heavy-gauge, hard-anodized aluminum with a high-performing 3-layer nonstick coating, ensuring long-lasting performance and easy cleanup. The collection is engineered for convenient storage, with pieces designed to stack neatly without surface wear.

# ESSENTIALS NONSTICK

## EFFORTLESS COOKING & CLEAN-UP



\*For illustration purposes only

- 1 3 Layers of PTFE Nonstick:** Easy release & clean-up
- 2 Hard-Anodized Aluminum:** Fast heat-up

Image: The complete All-Clad Essentials 10-Piece Hard Anodized Nonstick Cookware Set, showcasing various pots and pans with their lids.

## 2. PRODUCT COMPONENTS

Your All-Clad Essentials 10-Piece Cookware Set includes the following:

- 8.5-inch Fry Pan
- 10.5-inch Fry Pan
- 2.5-Quart Sauce Pan with Lid
- 4-Quart Sauté Pan with Lid
- 7-Quart Multi-Pot with Lid and Multi-Purpose Insert
- 13-inch Square Pan
- 2 Bonus Silicone Trivets



Image: An overhead view of all 10 pieces of the cookware set, with text labels pointing to each item, including fry pans, saucepans, sauté pan, multi-pot with insert, and square pan.

### 3. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all cookware pieces and packaging materials.
2. **Wash:** Before first use, wash all cookware and lids thoroughly with warm, soapy water and a non-abrasive sponge. Rinse and dry completely.
3. **Condition (Optional):** While not strictly necessary for nonstick, some users prefer to lightly condition the surface by rubbing a small amount of cooking oil over the interior with a paper towel, then heating on low for 30 seconds and wiping clean.

### 4. OPERATING INSTRUCTIONS

#### Cooking with Your Nonstick Cookware

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat can damage the nonstick coating over time and is generally not needed due to the cookware's efficient heat distribution.
- **Preheating:** Preheat your pan for a minute or two on low to medium heat before adding food.
- **Utensils:** Always use silicone, nylon, or wooden utensils to protect the nonstick surface. Metal utensils can scratch and damage the coating.
- **Oils/Fats:** While the nonstick surface allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning. Avoid aerosol cooking sprays, as they can leave a residue that may be difficult to remove and can degrade the nonstick properties.

## Stovetop Compatibility

Your All-Clad Essentials cookware is compatible with the following stovetop types:

- Gas
- Electric
- Ceramic

**Note: This cookware is NOT compatible with induction stovetops.**



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

Image: An All-Clad Essentials pot with a glass lid on a gas stovetop, containing meatballs in sauce, illustrating stovetop use.

## Oven Use

The cookware pieces (pots and pans) are oven safe up to 500°F (260°C). The tempered glass lids are oven safe up to 350°F (175°C). Always use oven mitts when handling hot cookware from the oven.



Oven safe to 500° F

Image: A square pan from the All-Clad Essentials set, containing a roasted chicken and vegetables, placed inside an oven, demonstrating its oven-safe feature.

## Product Overview Video

Your browser does not support the video tag.

Video: An official product overview of the All-Clad Cookware Nonstick Pots & Pans, highlighting key features and benefits of the collection.

## 5. CARE AND MAINTENANCE

### Cleaning

Your All-Clad Essentials cookware is dishwasher safe for convenience. However, to preserve the nonstick coating and extend the life of your cookware, hand washing is recommended. Use warm, soapy water and a non-abrasive sponge or cloth. Avoid steel wool or harsh scouring pads, which can damage the nonstick surface.



## Easy to clean

Image: Two All-Clad Essentials nonstick pans placed in a dishwasher rack, indicating they are dishwasher safe.

### Storage

The All-Clad Essentials collection is designed for efficient, space-saving storage. The pieces are engineered to stack neatly into each other without touching the nonstick surfaces, minimizing wear and tear in your cabinets.



## Nesting feature for minimal storage without damage

Image: Several pieces of the All-Clad Essentials cookware set, including fry pans and saucepans, stacked compactly on a wooden countertop, demonstrating their space-saving design.

### 6. SPECIFICATIONS

- **Material:** Hard Anodized Aluminum with 3-layer PTFE Nonstick Coating
- **Color:** Black
- **Handle Material:** Stainless Steel
- **Lid Material:** Tempered Glass
- **Number of Pieces:** 10
- **Oven Safe:** Cookware up to 500°F (260°C), Glass Lids up to 350°F (175°C)
- **Stovetop Compatibility:** Gas, Electric, Ceramic (Not Induction Compatible)
- **Dishwasher Safe:** Yes
- **Utensil Compatibility:** Nylon, Silicone, Wooden
- **Item Weight:** 25.2 Pounds
- **Product Dimensions:** 24.41 x 15.55 x 13.19 inches
- **Designed in:** Canonsburg, PA - USA

- **Made in:** China

LID	See-through tempered glass	See-through tempered glass	Stainless Steel
INDUCTION COMPATIBLE			
DISHWASHER SAFE			
OVEN SAFE	500°F	500°F	650°F
BROILER SAFE			
COUNTRY OF ORIGIN	Designed in Canonsburg, PA – USA, Made in China	Designed in Canonsburg, PA – USA, Made in China	Designed in Canonsburg, PA – USA, Made in Vietnam



Image: A detailed comparison chart outlining the features and specifications of various All-Clad nonstick cookware lines, including the Essentials Nonstick collection.

## 7. WARRANTY AND SUPPORT

Your All-Clad Essentials Hard Anodized Nonstick Cookware Set is backed by a **Limited Lifetime Warranty**. For detailed information regarding warranty coverage, claims, or product support, please refer to the official All-Clad website or contact customer service directly. For further assistance, please visit the [All-Clad Store](#).