

## All-Clad SIMPLY STRAIN 12 QT MULTIPOT

# All-Clad Simply Strain 12-Quart Stainless Steel Multipot with Strainer Insert Instruction Manual

Model: SIMPLY STRAIN 12 QT MULTIPOT

## INTRODUCTION

The All-Clad Simply Strain 12-Quart Stainless Steel Multipot is engineered to provide an efficient and versatile cooking experience. This multipot features a deep straining insert, making it ideal for preparing pasta, stocks, seafood, and vegetables. Crafted from recycled stainless steel, it offers durability and even heating for various culinary tasks, simplifying your cooking process.

## SETUP

1. **Unpacking:** Carefully remove all components from the packaging: the 12-quart multipot, the straining insert, and the lid. Inspect all parts for any damage.
2. **Initial Cleaning:** Before first use, wash all components (pot, insert, and lid) thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Assembly:** Place the straining insert into the 12-quart multipot. The insert is designed to fit securely within the pot. Place the lid on top of the insert or directly on the pot, depending on your cooking needs.



**Figure 1:** The All-Clad Simply Strain 12-Quart Multipot includes the main pot, a deep straining insert, and a stainless steel lid.

## OPERATING INSTRUCTIONS

The All-Clad Simply Strain Multipot is designed for versatile cooking on all stovetops, including induction, and is oven safe up to 600°F.

### 1. Boiling and Straining (e.g., Pasta)

1. **Fill the Pot:** Place the straining insert into the main pot. Fill the insert with water, ensuring it does not overflow when

pasta or other ingredients are added.

2. **Heat Water:** Place the pot on your stovetop over appropriate heat. Bring the water to a rolling boil.
3. **Add Ingredients:** Carefully add pasta or other items to be boiled into the straining insert. Stir occasionally to prevent sticking.
4. **Cook:** Cook according to recipe instructions.
5. **Strain:** Once cooking is complete, carefully lift the straining insert out of the main pot using its wide handles. The water will drain through the strategically designed holes at the base of the insert.
6. **Serve:** Transfer the strained food to a serving dish or return it to the main pot for sauce.



The insert features maximized straining holes for easy lifting and straining

**Figure 2:** The deep straining insert allows for effortless lifting and quick draining of liquids.

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**Video 1:** Official product overview demonstrating the All-Clad Pasta Multipot with its insert and lid, highlighting its use for pasta preparation.

## 2. Steaming

1. **Add Water:** Pour a small amount of water (approximately 1-2 inches) into the main pot. Ensure the water level is below the bottom of the straining insert.
2. **Place Ingredients:** Place the straining insert into the main pot. Arrange vegetables, seafood, or other items to be steamed in a single layer within the insert.
3. **Cover and Steam:** Cover the pot with the lid. Bring the water to a boil over medium-high heat. Reduce heat to maintain a gentle simmer and steam until food is cooked to desired tenderness.



Compatible with all cooktops,  
including Induction

**Figure 3:** The multipot is suitable for steaming various foods, such as broccoli, using the straining insert.

### 3. General Cooking (without insert)

The main pot can be used independently as a large stock pot for soups, stews, or batch cooking.

1. **Prepare Ingredients:** Add desired ingredients to the main pot.
2. **Cook:** Place on stovetop or in oven (up to 600°F) and cook according to your recipe.
3. **Cover:** Use the lid to retain heat and moisture as needed.



**Figure 4:** The 12-quart multipot can be used as a standard stock pot for various cooking tasks, such as making popcorn.

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**Video 2:** Official product video showcasing the All-Clad Simply Strain Stainless Steel Multipots in use.

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**Video 3:** Official product overview of the All-Clad Multipot with its insert and lid, demonstrating its features.

## MAINTENANCE AND CARE

Proper care will ensure the longevity and performance of your All-Clad Simply Strain Multipot.

### Cleaning

- **Dishwasher Safe:** The multipot, insert, and lid are dishwasher safe. However, handwashing is recommended to preserve the cookware's finish and extend its lifespan.
- **Handwashing:** Wash with warm, soapy water and a non-abrasive sponge or cloth. For stubborn food residue, soak the pot in warm water before cleaning. Avoid using steel wool or harsh abrasive cleaners, which can scratch the surface.

- **Drying:** Dry immediately after washing to prevent water spots and maintain the stainless steel's luster.

Storage

- Store the multipot and its components in a dry place.
- To prevent scratches, place a cloth or paper towel between stacked pieces if storing them nested.

General Tips

- **Heat Settings:** Use appropriate heat settings for your cooking needs. High heat can cause discoloration or food to stick.
- **Oven Safety:** The multipot is oven safe up to 600°F (315°C).
- **Induction Compatibility:** This multipot is compatible with all stovetops, including induction.

TROUBLESHOOTING

Here are solutions to common issues you might encounter with your stainless steel multipot:

| Problem                           | Possible Cause                                                     | Solution                                                                                                                                                                                              |
|-----------------------------------|--------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food sticking to the surface      | Insufficient oil or preheating; cooking at too high a temperature. | Ensure the pot is properly preheated and a sufficient amount of cooking oil or fat is used. Cook at medium or lower heat settings. For stuck food, soak the pot in warm, soapy water before cleaning. |
| White spots or mineral deposits   | Hard water or starch residue from foods like pasta.                | Boil a mixture of water and white vinegar (1 cup vinegar to 3 cups water) in the pot for 5-10 minutes. Wash and dry thoroughly.                                                                       |
| Rainbow discoloration (heat tint) | Overheating the pot.                                               | This is harmless and does not affect performance. To remove, use a stainless steel cleaner or a paste of baking soda and water. Apply, let sit, then scrub and rinse.                                 |
| Water spots                       | Allowing water to air dry on the surface.                          | Always dry the cookware immediately after washing with a clean towel.                                                                                                                                 |

SPECIFICATIONS

- **Model Number:** SIMPLY STRAIN 12 QT MULTIPOT
- **Capacity:** 12 quarts
- **Material:** Stainless Steel (100% recycled for bodies, 90% recycled for lids)
- **Finish Type:** Stainless Steel
- **Color:** Silver
- **Product Dimensions (D x W x H):** 15.51"D x 15.51"W x 11.85"H
- **Item Weight:** 6.35 kg
- **Included Components:** 12 Qt. Multipot, Straining Insert, Lid
- **Heat Distribution:** Even Heat Distribution
- **Oven Safe:** Up to 600°F (315°C)
- **Stovetop Compatibility:** All stovetops, including induction

- **Dishwasher Safe:** Yes (handwashing recommended)
- **Manufacturer:** GROUPE SEB
- **UPC:** 011644920630

## WARRANTY AND SUPPORT

The All-Clad Simply Strain 12-Quart Stainless Steel Multipot comes with a **Limited Lifetime Warranty**. For warranty claims or product support, please contact All-Clad customer service or visit the official All-Clad website.

For further assistance, refer to the [All-Clad Store on Amazon](#).

### ASK A QUESTION ABOUT THIS MANUAL

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