Cooking is your passion. Ours is creating the ultimate experience for cooks who invest in what they love to do. For over 40 years, we've been innovating our growing selection of products to exceed the expectations of passionate cooks. Every All-Clad product is thoughtfully made to uphold our uncompromising standards - ensuring ultimate kitchen performance and lifetime durability.

All-Clad is crafted with passion and used with passion.

IGNITE YOUR PASSION

D5® STAINLESS

PATENTED 5-PLY BONDING

Bonded construction all the way to the rim of the pan for exceptionally even heating

1. Stainless Steel
2. Aluminum
3. Stainless Steel
4. Aluminum
5. Induction Stainless Steel

D5® STAINLESS

Bonding durable stainless steel and conductive aluminum, D5 optimally combines the individual qualities of both metals to increase heat transfer efficiency through each alternating layer for superior culinary results.

Patented 5-ply bonding for exceptionally even heating

Oven and broiler safe up to 600°F*

Safe for all stovetops, including induction

Flared edges for drip-free pouring

Contoured bolster for comfort and control

LIMITED LIFETIME WARRANTY

COOKING:

- Compatible with all stovetops, including induction.
- If using induction, select the burner which is closest in size to the pan's base diameter.

Browning, Sautéing and Searing

1. Start with food at room temperature.
2. Dry food before cooking to prevent splattering.
3. Preheat pan on low to moderate heat before cooking. Water will dance on pan when ready.
4. Add enough oil to cover the pan's surface.
5. Add food to the pan when the oil is hot. You will see a faint vapor when the oil is ready. Food should sizzle when added to the pan.
6. Allow the food to cook. On stainless, it will be ready to turn when it no longer sticks to the pan.
7. After removing food from pan, use browned food bits for sauce by deglazing with wine or stock.

Boiling

- This is the only occasion when high heat should be used.

Cooking in the Oven

- Stainless: Oven and broiler safe up to 600°F.
- Nonstick: Oven safe up to 500°F. Do not use under the broiler.

Caution:

- With the exception of preheating, empty pans should not be left on a hot burner as it can cause damage.

For Stainless Surfaces:

- Overheating can cause brown or blue stains to appear.
- To avoid small white dots or pits from forming in your pan, bring liquids to a boil or wait until food starts to cook before adding salt. Pitting does not interfere with cooking performance but can diminish the beauty of your pan's interior.

For Nonstick Surfaces:

- High heat may cause damage and decrease nonstick performance. Low to moderate heat is recommended.
- Recommended for use with silicone, nylon, plastic and wooden utensils.
- Do not use aerosol cooking spray.

CLEANING:

Be sure to wash the pan before the first use and to clean thoroughly between uses.

- Allow the pan to cool prior to cleaning.
- Rinse off any excess food with warm water.
- Soak in warm, soapy water, then wash with a sponge or soft cloth. Use a nylon scouring pad for more difficult cleaning.
- Rinse with warm water and dry immediately to prevent spotting.

Some stains and food remnants may take more care to remove.

- For discoloration, like blue or rainbow coloring, wipe the pan with a sponge or soft cloth and white vinegar.
- For cloudy white hard water spots, remove by boiling a 1:1 white vinegar to water solution.
- For burnt food, sprinkle the surface generously with baking soda, add water and bring to a boil. Use a wooden spoon to loosen the food particles from the surface.
- For tough to clean spots or marks, like burnt fat, protein shadows and charred food, clean with a nonabrasive, non-chlorine cleanser, like All-Clad cookware cleaner, Bar Keeper's Friend® or Bon Ami®. Form a paste with the cookware cleanser and a small amount of water. Apply the paste using a soft cloth or sponge, rubbing in a circular motion. Rinse with warm water and dry immediately. Repeat if needed, allowing the paste to soak on the pan before scrubbing.

Caution:

- Do not use oven cleaners, steel wool, steel scouring pads, harsh detergents or detergents containing chlorine bleach, which can damage the pan.
- Nylon scrubbing pads can be used on stainless steel surfaces only. Do not use on nonstick.
- Never place a hot pan under cold water, as it could cause warping.