

d5 3-QUART SAUCE PAN

- Smaller surface area and high, straight sides for even heat
- Lid controls evaporation
- Ideal for sauces, cooking in liquids, and reheating
- Five-ply stainless and aluminum construction
- Optimized for induction cooking



Make sauces, cook in liquids, and reheat food with the **All-Clad d5 3-Quart Sauce Pan**. This pan's smaller surface area, lid, and tall, straight sides allow it to hold heat and limit evaporation. As with all cookware from All-Clad's d5 collection, this pan is constructed with bonded stainless steel for exceptional heating, especially in induction cooking. Its stick-resistant, 18/10 stainless steel interior and long, comfortable handle will make this an essential tool for your kitchen.

FOR SAUCES, COOKING IN LIQUIDS, AND REHEATING

This classic sauce pan's smaller surface area and high, straight sides allow it to retain heat well and limit evaporation. Its shape is ideal for a range of recipes and techniques, such as sauces, side dishes, desserts, cooking in liquids, and reheating food. This 3-quart pan has both a long, cast stainless steel handle and a lid for controlling evaporation.

FROM ALL-CLAD'S d5 BRUSHED STAINLESS STEEL COLLECTION

Cookware from the All-Clad d5 collection feature bonded five-ply construction with alternating layers of stainless steel and aluminum. This layered construction eliminates warping and enables even heating. And with 18/10 stainless steel interiors, d5 cookware is stick-resistant and non-reactive to food. Pieces from this collection feature attractive brushed stainless steel exteriors that complement many kitchen styles.

ABOUT ALL-CLAD

After years of perfecting the bonding process, company founder John Ulam established All-Clad Metalcrafters in 1971 and began producing professional-quality bonded cookware for working chefs and avid home cooks. The brand flourished as early adopters discovered the cookware's extraordinary properties and exemplary cooking performance. Today, All-Clad cookware is still handcrafted in Canonsburg, Pennsylvania, with American-made steel—the same way it was four decades ago. It is widely sought after by the world's top chefs and passionate home cooks.