

d5 3-QUART SAUTÉ PAN

- Tall, straight sides prevent splattering
- Ideal for sautéing, browning, and searing
- Lid locks in food's moisture
- Five-ply stainless and aluminum construction
- Optimized for induction cooking



Sauté, brown, and sear with the **All-Clad d5 3-Quart Sauté Pan**. This classic pan's large surface area and tall, straight sides prevent splattering and allow for easy turning with a spatula. 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 in your kitchen. It includes two riveted stainless steel handles and a

FOR SAUTÉING, SEARING, BROWNING, AND MORE

Deeper than traditional fry pans, this sauté pan has more surface area and tall, straight sides that hold in juices, prevent splattering, and allow for easy turning with a spatula. Ideal for a range of foods, the sauté pan allows you to brown or sear, then deglaze or finish in liquid—all in one pan.

This 3-quart pan has both a loop handle and a long handle, both made of cast stainless steel. The lid locks in moisture and heat to thoroughly finish meals on the stove or the oven.

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.

COMPATIBLE WITH A RANGE OF COOKING SURFACES

All d5 products are optimized for induction cooking, but also perform well on all stove ranges, in the oven, or under the broiler. The pieces are also dishwasher safe for easy, convenient cleaning.

COOKING WITH STAINLESS STEEL COOKWARE

Oven- and broiler-safe All-Clad stainless steel cookware is designed to distribute heat quickly and evenly, preventing hot spots and sticking. Preheat your cooktop on low to moderate heat—high heat should only be used for boiling. For best results, keep the following in mind during cooking:

- Preheat your pan before adding oil or butter.
- Use 1 to 2 teaspoons of oil or butter to maximize browning and minimize sticking.
- Overheating can cause brown or blue stains to appear. Food films, if not removed, will cause discoloration on the pan once it is reheated. Large amounts of iron content in your water may cause your pan to look rusty.
- To keep 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.