



All-Clad
METALCRAFTERS

D3[®] STAINLESS OVENWARE



MADE IN USA 

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



D3[®] STAINLESS OVENWARE
3-PLY BONDING

Bonded construction for fast even heat throughout the pan

- 1 Stainless Steel
- 2 Aluminum
- 3 Stainless Steel

D3[®] STAINLESS

3-layer bonding combines a conductive aluminum core with durable stainless steel for even heat and warp-resistant, long-lasting performance.



3-ply bonding for perfectly even results



Constructed of premium American metals for warp-resistant, long-lasting performance



Ideal for broiling and roasting at high temperatures

LIMITED LIFETIME WARRANTY

COOKING:

Baking, Roasting and Broiling

- Begin with food and ovenware at room temperature prior to placing into the oven.
- Be sure to use oven mitts when handling ovenware.
- Always use a trivet when transferring ovenware directly from oven to table.
- For fast and efficient cleanup, line ovenware with parchment paper before baking or roasting.

Cooking in the Oven

- Oven and broiler safe up to 600°F.

Caution:

- Overheating can cause brown or blue stains to appear.
- Food films, if not removed, will cause discoloration on the ovenware once it is reheated.
- Prolonged use directly under broiler can cause warping. However, when cooled, ovenware should return to original shape.
- Never place cold ovenware into a hot oven as it could cause warping.
- Do not use parchment paper under a broiler.

CLEANING:

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

- Allow the ovenware 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.
- 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 ovenware before scrubbing.
- Rinse with warm water and dry immediately to prevent spotting.

Caution:

- Do not use oven cleaners, steel wool, steel scouring pads, harsh detergents or detergent containing chlorine bleach, which can damage the pan.
- Never place hot ovenware under cold water as it could cause warping.