


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[™] COMPACT
3-PLY BONDING**

Bonded construction all the way to the rim for fast and even heat throughout the pan

- 1 Stainless Steel
- 2 Aluminum
- 3 Stainless Steel

D3[™] COMPACT

D3[™] Compact combines the culinary performance of triply cookware with a modern design that nests and stores neatly in smaller spaces. With added versatility and comfort, D3[™] Compact fits how you cook and live.



Thoughtfully designed to nest and store neatly in smaller spaces



Interchangeable lids for multifunctionality



Contoured stainless steel handles fit perfectly in hand



Flared edges for accurate, drip-free pouring



Oven and broiler safe up to 600°F

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

- Nonstick: Oven and broiler safe up to 600°F.
- Stainless: 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.
- Large amounts of iron content in your water may cause your pan to look rusty.
- 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 before the first use and to clean thoroughly between uses.

1. Allow the pan to cool prior to cleaning.
2. Rinse off any excess food with warm water, then soak in warm soapy water.
3. Use a sponge or soft cloth to clean the interior and exterior surfaces. Rinse with warm water and dry immediately to prevent spotting.
4. If the stainless steel surface is not sufficiently clean, repeat the process with a nonabrasive, non-chlorine cleanser, such as All-Clad cookware cleaner, Bar Keeper's Friend[®] or Bon Ami[®] on the stainless surface only. Rinse with warm water. Form a paste with cookware cleanser and a small amount of water. Apply the paste using a soft cloth or sponge, rubbing in a circular motion from the center outwards. Rinse with warm water and dry immediately.

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.