

HOW TO SELECT THE BEST COOKWARE COLLECTION FOR YOU

All-Clad has several complete cookware collections, each with their own combination of metals and unique cooking properties. Choosing your All-Clad collection is as easy as combining your sense of style with the way you like to cook. With so many choices, here's a quick guide to find your perfect fit.

LOOKING TO DISCOVER

VERSATILE YOUR CHOICES: **NONSTICK**

DURABLE **NONSTICK** AN AMERICAN CLASSIC

D3° STAINLESS STEEL

THE CLASSIC CURATED **EXCLUSIVE**

D3* CURATED

STAINLESS STEEL

Three-ply bonding with a thick

aluminum core quickly

conducts heat while the

stainless steel helps distribute

heat evenly for better

cooking results with

customized shapes

3 layers with aluminum

DEVELOPING MY SKILLS

ELEVATE YOUR COOKING EXPERIENCE

MASTERING **MY TECHNIQUE**

COOK WITH PRECISION

OUR RANGES:

What makes this special?

Each collection has their own combination of metals and unique cooking properties.

Induction capable

Dishwasher safe

Oven & Broiler safe to 600°F

Lifetime warranty (see www.all-clad.com for details)

Nonstick items available

Up to 500°F for nonstick Capacity markings on exterior base of pan

ESSENTIALS NONSTICK



Three lavers of PFOA free nonstick & hard anodized aluminium is incredibly versatile, perfectly stackable, and dishwasher safe

Single ply aluminum layer

to 500°F

HARD ANODIZED



Three layers of PFOA free nonstick & hard anodized aluminum with stainless steel base delivers All-Clad's professional performance, quality and durability backed by our lifetime warranty. Plus it's dishwasher safe

Single ply aluminum layer

Three-ply bonding with a thick aluminum core quickly

conducts heat while the stainless steel helps distribute heat evenly for better cooking results

3 layers with aluminum

D5* STAINLESS STEEL



Five patented alternating layers of stainless steel and aluminum allow for supremely even heating and an ultra-forgiving cooking surface for professional results

5 layers with stainless core; stainless exterior and interior cooking surface

> Most forgiving due to the extra layers

Flared edges for drip free pouring

Brushed

Induction optimized

Including improved grip and oversized helper & lid handles **COPPER CORE***



Five-ply bonding with a copper center provides rapid heat conductivity and responsiveness for precise cooking results

> 5 layers with copper core; stainless exterior and interior cooking surface

> > Most responsive due to the copper core

Flared edges for drip free pouring

Including longer, more heat controlling handles

Polished stainless steel with copper accent

	Metal Combinations	with hard anodized exterior and nonstick cooking surface	with hard anodized exterior and nonstick cooking surface	core; stainless exterior and interior cooking surface	core; stainless exterior and interior cooking surface
	What do the layers provide?	Versatile nonstick cooking - cook, serve, clean, store with ease	Durable nonstick cooking - due to stainless steel induction base	Fast & Even cooking - due to the thick aluminum core	Fast & Even cooking - due to the thick aluminum core
_			1		
	Vessel shape	Classic straight edge sides	Contoured shape	Classic straight edge sides	Flared edges for drip free pouring
GOISHING FEAT	Durable stainless steel riveted handles	•	•	•	Contoured, comfortable handles
	Stainless steel flat lid	Glass	Glass	•	Interchangeable lids for simplicity
	Stainless steel interior surface	Aluminum Nonstick	Aluminum Nonstick	•	•
	Exterior surface	Hard anodized aluminum	Hard anodized aluminum (with stainless steel base)	Polished stainless steel	Brushed stainless steel

to 500°F