



COMMERCIAL PROGRAM

FRY PANS | SAUCE PANS | STOCKPOTS
RONDEAUS | SERVING | ACCESSORIES





COMMERCIAL PROGRAM

Does your cookware get unsolicited endorsement from professional chefs worldwide? Ours does.

All-Clad cookware was developed with you in mind – the passionate chef who demands the very best. Our cookware is the undisputed choice in top culinary circles and four-star kitchens throughout the world.

Whether your passion and creativity call for a 100 quart stockpot or a 1 quart sauce pan, our assortment of commercial quality, high-performance cookware is ready for the task.

And now, through All-Clad's Commercial Program, you'll be able to purchase All-Clad product at a significant savings for your business.

Join our community today and start enjoying the superior benefits of All-Clad. Typical lead times are 48-72 hours. Contact your local representative for additional details.






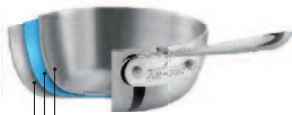
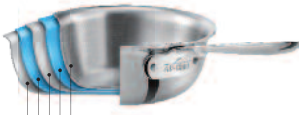

STANDARD FEATURES for D3™, D5® and Copper Core® Product Lines



MADE IN USA 

- 1 Made in USA with American metals.** A pure core of aluminum, stainless or copper - not only on the bottom, but all the way up the sides of each piece of cookware - distributes heat evenly which delivers unrivaled performance in commercial kitchens.
- 2** 18/10 non-reactive stainless steel cooking interior.
- 3** Robust, long stick handles cast from stainless steel with hang hole for quick storage and access to your pans.
- 4** High-yield strength stainless steel rivets permanently secure the handle – **guaranteed for life.**
- 5** Durable stainless steel exterior which is induction capable.

COMMERCIAL TO THE CORE

OUR RANGES:		D3 TH STAINLESS STEEL	D5 [®] STAINLESS STEEL	COPPER CORE [®]
KEY ATTRIBUTES	What makes this special?	 <p>Each collection has their own combination of metals and unique cooking properties.</p> <p>Three-ply bonding with a thick aluminum core quickly conducts heat while the stainless steel helps distribute heat evenly for better cooking results</p>	 <p>Five patented alternating layers of stainless steel and aluminum allow for supremely even heating and an ultra-forgiving cooking surface for unrivaled results</p>	 <p>Five-ply bonding with a copper center provides rapid heat conductivity and responsiveness for precise cooking results</p>
	Metal Combinations	3 layers with aluminum core; stainless exterior and interior cooking surface	5 layers with stainless core, stainless exterior and interior cooking surface	5 layers with copper core; stainless exterior and interior cooking surface
	What do the layers provide?	Fast & Even cooking - due to the thick aluminum core	Most forgiving - due to the extra layers	Most responsive - due to the copper core
CONSTRUCTION	Pan Rim Type	Classic straight edge sides	Flared edges for drip free pouring	Flared edges for drip free pouring
	Layer Cross-Section	 <p>STAINLESS CONSTRUCTION 18/10 Stainless steel interior Aluminum core Induction stainless steel exterior</p>	 <p>d5[®] CONSTRUCTION 18/10 Stainless steel interior Aluminum layer Stainless steel core Aluminum layer Induction stainless steel exterior</p>	 <p>COPPER CORE[®] CONSTRUCTION 18/10 Stainless steel interior Aluminum layer Copper core Aluminum layer Induction stainless steel exterior</p>



The one thing standing between you and your greatest creation is cookware, invest in your passion.





FRY PAN



- Pan with wide flat base and versatile low-profile shape
- 3-ply bonded, Stainless / Alum. / Stainless
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	●	●	Name	Dim. (ØxH)
4108	BD55108	6108 SS	8" Fry Pan	8.6 x 1.6"
4110	BD55110	6110 SS	10" Fry Pan	10.5 x 2"
4112	BD55112	6112 SS	12" Fry Pan	12.5 x 2"
4114	—	—	14" Fry Pan	14.5 x 2.1"

SAUCE PAN



- Pan with high, straight sides
- 3-ply bonded, Stainless / Alum. / Stainless
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	●	●	Name	Dim. (ØxH)
4201 NL	—	—	1 Qt. Sauce	6.2 x 2.4"
4201.5 NL	BD55201.5	6201.5 SS	1.5 Qt. Sauce	6.2 x 3.6"
4202 NL	BD55202	6202 SS	2 Qt. Sauce	6.2 x 4.6"
4203 NL	BD55203	6203 SS	3 Qt. Sauce	8.2 x 3.9"
4204 NL	BD55204	6204 SS	4 Qt. Sauce	8.2 x 5"

Legend:

● D5® STAINLESS with lid

● COPPER CORE® with lid

SAUTÉ PAN



- Sauté pan with large cooking surface and tall sides
- 3-ply bonded, Stainless / Alum. / Stainless
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	●	●	Name	Dim. (ØxH)
4402 NL	—	—	2 Qt. Sauté	8.2 x 2.6"
4403 NL	BD55403	6403 SS	3 Qt. Sauté	11.3 x 2.5"
4404 NL	—	6404 SS	4 Qt. Sauté	11.3 x 2.9"
4406 NL	—	—	6 Qt. Sauté	13.6 x 2.7"

NONSTICK FRY PAN



- Pan with wide flat base and versatile low-profile shape
- 3-ply bonded, Stainless / Alum. / Stainless
- Three layers of PFOA-free nonstick coating
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 500°F
- Induction compatible
- Made in USA

Item #			Name	Dim. (ØxH)
4108 NS R2	BD55108 NS R2	6108 SS NS R1	8" Fry Pan	8.6 x 1.6"
4110 NS R2	BD55110 NS R2	6110 SS NS R1	10" Fry Pan	10.5 x 2
4112 NS R2	BD55112 NS R2	6112 SS NS R1	12" Fry Pan	12.5 x 2"
4114 NS R2	—	—	14" Fry Pan	14.5 x 2.1"

SAUCIER



- Saucier with shallow sides and wide mouth
- 3-ply bonded, Stainless / Alum. / Stainless
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #			Name	Dim. (ØxH)
4211	—	—	1 Qt. Saucier	6.6 x 2.5"
4212 NL	BD55213	6112 SS	2 Qt. Saucier	8.2 x 3"
4213 NL	—	6113 SS	3 Qt. Saucier	9.2 x 3.9"

BUTTER WARMER



- 0.5-quart mini sauce pan with convenient flared edge
- 3-ply bonded, Stainless / Alum. / Stainless
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Made in USA

Item #	Name	Dim. (ØxH)
42006	Butter Warmer	4.9 x 2.6"

STOCKPOT



- Stockpot with high sides and wide bottom
- 3-ply bonded, Stainless / Alum. / Stainless
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #			Name	Dim. (ØxH)
4506 NL	—	—	6 Qt. Stockpot	11.3 x 4.2"
4508 NL	BD55508	6508 SS	8 Qt. Stockpot	11.3 x 5.5
4512 NL	—	—	12 Qt. Stockpot	11.3 x 8.1"
E9076474	—	—	16 Qt. Stockpot*	11.4 x 10.7"

* Only available with impact bonded based. Product is imported.



STIR FRY



- 14-inch open stir fry pan with deep, sloped sides
- 3-ply bonded, Stainless / Alum. / Stainless
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Made in USA

Item #	Name	Dim. (ØxH)
4414	14" Open Stir Fry	14.2 x 3.2"

RONDEAU



- Rondeau with wide surface area and straight sides
- Stainless steel rivets and oversized cast handles provide a comfortable, secure grip.
- Oven- and broiler-safe up to 500°F
- Safe for all stovetops, including induction

Item #	Name	Dim. (ØxH)
E7506064	12 Qt. Rondeau	13.5 x 5.7"
E7506264	16 Qt. Rondeau	15 x 6"
E7506464	20 Qt. Rondeau	16.5 x 6"

LASAGNA PAN WITH LID



- Versatile lasagna pan for preparing lasagna, small roasts, casseroles, and more; includes fitted plastic lid for transport or refrigerating
- Single-ply polished stainless-steel construction
- Stainless steel rivets and handles
- Oven- and broiler-safe to 600°F (without lid)

Item #	Name	Dim. (LxWxH)
E9019964	Lasagna Pan w/Lid	14.5 x 11.8 x 2.5"

HIGH CAPACITY STOCKPOTS



- Stockpot with high sides and flat base for cooking large batches
- Etched capacity markings inside the pot
- Stainless steel rivets and oversized cast handles provide a comfortable, secure grip.
- Oven- and broiler-safe up to 500°F
- Safe for all stovetops, including induction

Item #	Name	Dim. (ØxH)
E7507064	24 Qt. Stockpot	13.5 x 11.2"
E7507264	36 Qt. Stockpot	15 x 13.2"
E7507464	50 Qt. Stockpot	16.5 x 15"
E7497664	75 Qt. Stockpot	20.8 x 14.4"
E7497864	100 Qt. Stockpot	20.8 x 19.1"

ROASTERS



- Thick, single-ply 18/10 stainless steel
- Flared edges
- Stainless steel rivets and large handles
- Nonstick rack

Item #	Name	Dim. (LxWxH)
E752S264	Small Roaster w/Rack	14 x 11 x 3"
E752C264	Large Roaster w/Rack	16 x 13 x 3"



MINI OVAL BAKERS



- Thick, single-ply 18/10 stainless steel
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Case of 2

Item #	Name	Dim. (LxWxH)
59900	Mini Oval Bakers	7 x 5.4 x 1.4"

MINI RAMEKINS



- Thick, single-ply 18/10 stainless steel
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Case of 2

Item #	Name	Dim. (ØxH)
59914	Mini Ramekins	4.7 x 2.3"



MINI GRATINS



- Thick, single-ply 18/10 stainless steel
- Stainless steel rivets and handles
- Oven- and broiler-safe up to 600°F
- Case of 2

Item #	Name	Dim. (ØxH)
E849B264	Mini Gratin	6 x 1.3"

UNIVERSAL LIDS



- Stainless steel rivets and handle
- Oven- and broiler-safe up to 600°F
- Made in USA

Item #	Name	Pan Size
TK 39UL09 OS	9" Universal Lid	6" - 8" dia.
TK 39UL12 OS	12" Universal Lid	8" - 11" dia.
TK 39UL15 OS	15" Universal Lid	11" - 14" dia.

LIDS



- Stainless steel rivets and handle
- Oven- and broiler-safe up to 600°F
- Made in USA

Item #	Name	Pan Model
3906 RL	6" Stainless Lid	4201, 4201.5, 4202
3908 RL	8" Stainless Lid	4203, 4204, 4402
3929 RL	9.5" Stainless Lid	4213
3910 RL	10" Stainless Lid	4403, 4404, 4506, 4508, 4512
3913 RL	13" Stainless Lid	4406



ENCORE™

RE-CRAFTING PROGRAM

For Chefs. For Restaurants.
For The Environment.

When pans are returned to All-Clad, we re-purpose them by running them through a rigorous restoration process. Once complete, these pans will deliver the same quality and performance as a brand new pan.

This is possible because of the original quality and craftsmanship of All-Clad Pans. They can be restored and live a second life in your commercial kitchen.

RECLAIMED HANDLES

The original handles are cleaned, sanitized and polished.

NEW RIVETS

Handles are securely reattached with new Stainless Steel rivets and guaranteed for life to never loosen or break.

ORIGINAL BEAUTY

The exterior is brushed, while the interior is polished to its original luster.

BEFORE

AFTER

TOP PERFORMANCE

Pans deliver their original, superior performance.

WHY ENCORE™, NOT NEW?

FOR CHEFS:

Same performance and durability.

FOR RESTAURANTS:

Extra Business Savings

FOR THE ENVIRONMENT:

Uses over 95% less energy to produce.
Can save thousands of pounds of metal from being discarded annually.

Standard features of Encore incorporate a high-performance multi-ply bonded construction which includes a brushed, induction capable stainless steel exterior and a non-reactive stainless steel interior.

Item #	Name	Dim. (ØxH)
E108	8" Recrafted Pan	8.6 x 1.6"
E108 NS R2	8" Recrafted Nonstick Pan	8.6 x 1.6"
E110	10" Recrafted Pan	10.5 x 2"
E110 NS R2	10" Recrafted Nonstick Pan	10.5 x 2"
E112	12" Recrafted Pan	12.5 x 2"
E112 NS R2	12" Recrafted Nonstick Pan	12.5 x 2"

