

# d5 6-QUART STOCKPOT

- Wide bottom surface for sautéing and even heat
- Ideal for stocks, soups, and stews
- Five-ply stainless and aluminum construction
- Brushed-steel finish complements a variety of kitchens
- Optimized for induction stoves



An essential for any kitchen, the **All-Clad d5 6-Quart Stockpot** is ideal for making stock, soups, and stews and for preparing food in large quantities. The pot's wide bottom allows for sautéing ingredients before adding liquids. As with all cookware from All-Clad's d5 collection, this stockpot 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 for your kitchen.

## FOR STOCKS, SOUPS, AND STEWS

This stock pot features a wide bottom surface, which conveniently allows you to sauté ingredients before adding liquids. The pot's size and design is also well-suited for canning, blanching, and preparing large meals. This 6-quart pot has two cast stainless steel handles and a lid for controlling evaporation.

## 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 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 provide 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.