

Which All-Clad Collection is Right For You?

TYPE OF COOK

NOVICE

I'm a beginner and want the best cookware for a great value.

INTERMEDIATE

I love to cook and want to learn new techniques with professional results. (D5)

I love to cook and am looking for high-performance cookware that's easy to maintain. (LTD)

EXPERIENCED

I need cookware that offers precision, responsiveness and versatility for a wide range of cooking.

RECOMMENDED FOR YOU



NS1 INDUCTION
Starting at \$49.95

[SHOP NOW >](#)



D3 TRI-PLY STAINLESS-STEEL
Starting at \$69.95

[SHOP NOW >](#)



D3 ARMOR
Starting at \$99.95

[SHOP NOW >](#)



D5 STAINLESS-STEEL
Starting at \$79.95

[SHOP D5 POLISHED >](#)



D5 STAINLESS-STEEL
Starting at \$120

[SHOP D5 BRUSHED >](#)



LTD
Starting at \$140

[SHOP NOW >](#)



COPPER CORE
Starting at \$149.95

[SHOP NOW >](#)



TK™
Starting at \$135

[SHOP NOW >](#)



C4 COPPER
Starting at \$199.95

[SHOP NOW >](#)

DISTINGUISHING FEATURE

NONSTICK

Hard-anodized aluminum with sturdy stainless-steel base ensures compatibility with induction ranges and prevents cookware from warping. Versatile for all recipes.

FAST & EVEN HEATING

Three bonded layers with thick aluminum core offer fast and even heat distribution. Versatile for all recipes.

DURABLE STICK RESISTANCE

Three bonded layers with textured stainless-steel cooking surface provides natural stick resistance for delicate foods and those prone to sticking. Ideal for brown, searing and pan-frying. Versatile for all recipes.

EVEN & FORGIVING HEATING

Five bonded layers are forgiving of temperature extremes and provide even heating. Excels at browning and searing. Versatile for all recipes.

EXCELLENT PERFORMANCE, MAXIMUM DURABILITY

Charcoal-colored hard-anodized aluminum exterior is durable and easy to maintain. Aluminum core conducts and transmits heat quickly and evenly, ensuring top cooking performance.

PRECISION HEATING

Five bonded layers with a copper core provide maximum heat conductivity and responsiveness to heat-level changes for precise cooking results. Versatile for all recipes.

PRECISE PERFORMANCE FOR EVERY TECHNIQUE

Designed by chef Thomas Keller, with either Tri-Ply, d5 or Copper Core bonded construction to ensure precise results for each pan's intended use. Versatile for all recipes.

PRECISION HEATING

Four bonded layers of pure copper and stainless-steel provide maximum heat conductivity and responsiveness for absolute precision, consistently even results, and superior surface recovery.

QUALITY MATERIALS & CONSTRUCTION DETAILS

EXTERIOR SURFACE

Hard-anodized aluminum

Polished stainless-steel

Polished stainless-steel

Polished or brushed stainless-steel

Hard-anodized aluminum

Polished stainless-steel with copper accent

Brushed stainless-steel

Pure Copper

CORE

Recycled aluminum

Aluminum

Aluminum

Aluminum and stainless-steel

Thick aluminum

Copper

Aluminum or copper, depending on pan

Pure Copper

COOKING SURFACE

PFOA-free nonstick for effortless cleanup.

Stainless-steel with starburst finish promotes browning and is naturally stick resistant. Select pieces available with PFOA-free nonstick finish for effortless cleanup.

Textured stainless-steel promotes stick resistance and effortless release with superior durability over nonstick.

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TOTAL LAYERS OF METAL ("PLY")

1

3

3

5

3

5

3 or 5, depending on pan

4

HANDLES & LIDS

Stainless-steel

Stainless-steel

Stainless-steel

Stainless-steel. Long handles have contoured bolster for improved grip. Oversized helper and lid handles.

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Stainless-steel. Long handles have contoured bolster for improved grip and unique heat choke to help control heat transfer from pan. Oversized helper and lid handles.

Stainless-steel. Long handles are rounded and contoured for added comfort. Universal flat lids with long handles fit multiple pans to reduce clutter.

Stainless-steel. Contoured for improved grip with unique heat choke to help control heat transfer from pan. Oversized helper and lid handles.

DETAILS YOU'LL APPRECIATE

MAXIMUM OVEN- AND BROILER-SAFE TEMPERATURE

500°F

600°F (500°F for Nonstick)

600°F

600°F (500°F for Nonstick)

600°F

600°F (500°F for Nonstick)

600°F (500°F for Nonstick)

600°F

DISHWASHER-SAFE

✓

✓

✓

✓

✓

✓

✓

COMPATIBLE WITH INDUCTION COOKTOPS

✓

✓

✓

✓

✓

✓

CAPACITY MARKINGS ON EXTERIOR BASE OF PAN

✓

✓

✓

✓

✓

✓

✓

✓

FLARED RIMS FOR DRIP-FREE POURING

✓

✓

✓

✓

✓

✓

✓

COUNTRY OF ORIGIN

China

USA

USA

USA

USA

USA

USA

USA

LIMITED LIFETIME WARRANTY

✓

✓

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✓

ONLY AT WILLIAMS SONOMA

✓

✓

✓

(d5 Polished Stainless-Steel)

✓

✓

✓