

All-Clad 5112

All-Clad 5112 Stainless Steel 12-Inch Fry Pan User Manual

Model: 5112

INTRODUCTION

The All-Clad 5112 Stainless Steel 12-Inch Fry Pan is engineered for superior cooking performance. Featuring d5 technology, this pan incorporates five layers of alternating aluminum and stainless steel to ensure rapid and even heat distribution. The interior cooking surface is 18/10 stainless steel, designed for stick resistance and easy cleaning, while the magnetic stainless steel exterior provides compatibility with all cooktop types, including induction. This pan is oven safe up to 500°F (260°C).

SETUP

Initial Cleaning

Before the first use, thoroughly wash the fry pan with warm, soapy water. Rinse it completely and dry it immediately to prevent water spots. This removes any manufacturing residues.

OPERATING INSTRUCTIONS

Heat Management

Due to its efficient heat conductivity, the All-Clad fry pan requires lower heat settings than many other types of cookware. Use medium heat for most cooking tasks. High heat should be reserved for short-duration searing or boiling liquids. Overheating can cause discoloration and potential food sticking.

Preheating and Oil Usage

Always preheat the pan before adding food. To test if the pan is ready, add a few drops of water; if they dance and evaporate quickly, the pan has reached the optimal temperature. Add a sufficient amount of cooking oil or fat to the preheated pan to prevent food from sticking, especially when cooking delicate items.

Cooktop and Oven Compatibility

This fry pan is compatible with all conventional cooktops, including gas, electric coil, smooth surface electric, and induction. It is also oven safe up to 500°F (260°C), allowing for versatile cooking methods.

Handle and Pouring

The ergonomic handle is designed to remain cool during stovetop use. However, the section closest to the pan may become hot, especially during prolonged cooking or when used in the oven. Always use oven mitts or a pot holder when handling a hot pan. The pan features a flared rim for easy, dripless pouring of liquids.



Image: All-Clad 12-inch stainless steel fry pan in use on a gas stovetop, containing pasta with sauce and cheese. The pan's ergonomic handle and flared rim are visible, demonstrating its design for practical cooking.

MAINTENANCE AND CARE

Cleaning

The All-Clad fry pan is dishwasher safe, but hand washing is recommended to maintain its finish and prolong its lifespan. For stubborn food residue, soak the pan in warm, soapy water before cleaning. For deeper cleaning and to restore the pan's shine, use a stainless steel cleaner such as Bar Keeper's Friend, following the product's instructions.

Storage

When storing, place a soft cloth or pan protector between stacked pans to prevent scratching the cooking surface.

Avoid Harsh Abrasives

Do not use steel wool, abrasive scouring pads, or harsh chemical cleaners, as these can scratch and damage the stainless steel surface.

TROUBLESHOOTING

Food Sticking

If food sticks, ensure the pan is properly preheated and a sufficient amount of cooking oil or fat is used. Avoid overcrowding the pan, which can lower the pan's temperature and lead to steaming instead of searing. For very delicate foods like eggs, precise temperature control and adequate fat are crucial, or consider using a non-stick pan.

Discoloration

Blue or rainbow-like discoloration can occur on stainless steel due to high heat. This is a normal reaction and does not affect cooking performance. It can often be removed with a stainless steel cleaner like Bar Keeper's Friend.

Warping or Bowing

Extreme and sudden temperature changes, such as plunging a hot pan into cold water, can cause the pan to warp or bow. Always allow the pan to cool gradually before washing.

SPECIFICATIONS

- **Model Number:** 5112
- **Material:** 18/10 Stainless Steel cooking surface, stainless steel core sandwiched between 2 layers of aluminum, stainless steel exterior
- **Dimensions:** 12-inch diameter, 2-inch depth
- **Weight:** Approximately 4 pounds
- **Maximum Temperature:** 500°F (260°C)
- **Compatible Devices:** Electric Coil, Gas, Smooth Surface Induction
- **Care Instructions:** Dishwasher Safe, Hand Wash Only, Oven Safe

WARRANTY AND SUPPORT

Warranty Information

The All-Clad 5112 Stainless Steel 12-Inch Fry Pan comes with a limited lifetime warranty. This warranty covers defects in materials and workmanship under normal household use and when following the provided care instructions. Please retain your proof of purchase for warranty claims.

Customer Support

For further assistance, warranty claims, or product support, please contact All-Clad customer service through their official website or the contact information provided with your purchase.