

## All-Clad 5108

# All-Clad Stainless 8-Inch Fry Pan Model 5108 User Manual

## INTRODUCTION

The All-Clad Stainless 8-Inch Fry Pan, model 5108, is a high-performance piece of cookware engineered for durability and superior cooking results. This pan features a three-ply bonded construction, consisting of a pure aluminum core sandwiched between layers of 18/10 stainless steel. This design ensures even heat distribution across the bottom and up the sides of the pan, eliminating hot spots for consistent cooking.

Key features include a classic slope-sided design, an 8-inch diameter ideal for various cooking tasks, and a polished stainless-steel handle designed to stay cool on the stovetop. The pan is compatible with all stovetop types, including induction, and is oven-safe up to 500 degrees Fahrenheit.



Figure 1: Front view of the All-Clad Stainless 8-Inch Fry Pan.

## SETUP

Before first use, wash the pan thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues. Your All-Clad Stainless Fry Pan is ready for use on gas, electric, or induction stovetops.

## OPERATING INSTRUCTIONS

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### Heat Management

Always use low to medium heat settings when cooking with your All-Clad pan. The pan's efficient heat distribution means higher heats are generally unnecessary and can lead to discoloration or food sticking. Allow the pan to preheat for a few minutes on the desired heat setting before adding food.

### Cooking Surface

While the stainless interior is designed to be stick-resistant, for best results and to prevent food from adhering, ensure the pan is properly heated and consider using a very light coating of cooking oil or spray. Food will naturally release from the surface once it has properly seared or browned.



Figure 2: Top-down view of the pan's cooking surface, illustrating its even heating design.

### Oven Use

This fry pan is oven-safe up to 500 degrees Fahrenheit, allowing for versatile cooking methods that involve finishing dishes in the oven.



Figure 3: Detail of the All-Clad logo and sturdy handle rivets, ensuring durability.



Figure 4: Close-up of the polished stainless steel handle, designed for comfort and to remain cool during stovetop use.

## **MAINTENANCE AND CLEANING**

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Proper care ensures the longevity and performance of your All-Clad fry pan.

### **Daily Cleaning**

For routine cleaning, warm soapy water is sufficient. Clean your All-Clad pan thoroughly after each use. Food films left on the pan may cause discoloration and sticking during subsequent uses.

### **Removing Stuck-On Food or Discoloration**

To address stuck-on food, discoloration, or stains resulting from high heat, we recommend using Bar Keeper's Friend cleanser. Apply a small amount of Bar Keeper's Friend to a soft cloth or sponge with water to create a soupy paste. Gently scrub the interior and exterior of the pan. Rinse thoroughly.

### **Dishwasher Use**

The All-Clad Stainless Fry Pan is dishwasher-safe. However, hand washing is recommended to maintain its polished finish and extend its lifespan.

### **Hard Water Stains**

If your water has a high iron content, you may notice a rusty discoloration. Use Bar Keeper’s Friend to effectively remove these stains.

## TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is adequately preheated before adding food. Using low to medium heat and a small amount of cooking oil can help prevent sticking. Refer to the 'Operating Instructions' section for proper heat management.
- **Discoloration:** High heat settings can cause discoloration. Always use low to medium heat. For existing discoloration, follow the cleaning instructions using Bar Keeper’s Friend.
- **Rusty Spots:** This can occur due to high iron content in water. Use Bar Keeper’s Friend as directed in the 'Maintenance and Cleaning' section to remove these spots.

## SPECIFICATIONS

Brand	All-Clad
Model Name	D5 Stainless Brushed 5-ply Bonded Cookware
Item Model Number	5108
Material	Stainless Steel
Product Dimensions	15.1 x 8.9 x 2.9 inches
Item Weight	2 ounces
Oven Safe	Yes (up to 500°F)
Dishwasher Safe	Yes (hand washing recommended)
Compatible Devices	Gas, Electric, Induction Stovetops
Handle Material	Stainless Steel
Nonstick Coating	No







## WARRANTY AND SUPPORT

### Lifetime Warranty

All-Clad guarantees to repair or replace any item found defective in material, construction, or workmanship under normal use and following care instructions, from the date of purchase. This warranty excludes damage resulting from misuse or abuse. Minor imperfections and slight color variations are considered normal and are not covered under warranty.

### Customer Support

For further assistance or inquiries, please visit the official All-Clad store or contact their customer service department. You can find more information at the [All-Clad Store](#).

	<p><a href="#">All-Clad Cookware: Comprehensive Use, Cleaning, and Care Guide</a></p> <p>Learn how to properly use, clean, and care for your All-Clad stainless steel, nonstick, hard anodized, cast iron cookware, forged knives, copper, wood tools, trivets, and bakeware for lasting performance and beauty.</p>
	<p><a href="#">All-Clad D5 Stainless Cookware: Cooking and Care Guide</a></p> <p>Discover the All-Clad D5 Stainless cookware collection, featuring patented 5-ply bonding for superior heat distribution. Learn about cooking techniques, oven safety, and easy cleaning for lasting performance. Made in the USA.</p>
	<p><a href="#">All-Clad Cookware: Comprehensive Use, Cleaning, and Care Guide</a></p> <p>Detailed instructions for using, cleaning, and maintaining All-Clad cookware, including stainless steel, nonstick, hard anodized, cast iron, forged knives, copper, wood tools, trivets, and bakeware. Covers cooking techniques, stain removal, and storage.</p>
	<p><a href="#">All-Clad 5Qt Electric Dutch Oven Owner's Guide SD922D51</a></p> <p>User manual and guide for the All-Clad 5Qt. Electric Dutch Oven (Model SD922D51). Covers safety, operation, cleaning, troubleshooting, and recipes for this versatile kitchen appliance.</p>
	<p><a href="#">All-Clad Gourmet 7Qt Plus Multi-cooker Owner's Guide and Instructions</a></p> <p>Detailed owner's guide and instructions for the All-Clad Gourmet 7Qt Plus Multi-cooker (Model SD800D51), covering setup, usage, cooking functions, cleaning, troubleshooting, and warranty information.</p>
	<p><a href="#">All-Clad Fondue Pot with Cast Aluminum Insert: Safety, Usage, and Care Guide</a></p> <p>Comprehensive guide to using and caring for your All-Clad Fondue Pot with Cast Aluminum Insert, including safety instructions, cleaning tips, and usage recommendations for various fondues.</p>

