

d5 12-INCH FRY PAN

- Flat bottom and flared sides for easy food tossing
- Ideal for searing, browning, and pan frying
- Brushed-steel finish complements a variety of kitchens
- Five-ply stainless and aluminum construction
- Optimized for induction cooking



Sear, brown, and pan fry everything from eggs to meat with the **All-Clad d5 12-Inch Fry Pan**. This pan's flat bottom and flared sides make it easy to toss food or turn it with a spatula. As with all cookware from All-Clad's d5 collection, this pan is constructed with bonded stainless steel for exceptional heating performance, especially in induction cooking. Its stick-resistant, 18/10 stainless steel interior and long, comfortable handle will make this a go-to piece in your kitchen.

FOR SEARING, BROWNING, AND PAN FRYING

The flat bottom and flared sides of this 12-inch fry pan make it easy to toss food or to turn it with a spatula. The pan is ideal for cooking with oils to help food develop rich flavor, bright color, and crisp texture. The pan's cast and riveted stainless steel handle stays cool on the cooktop, so you can cook safely and comfortably.

FROM ALL-CLAD'S d5 BRUSHED STAINLESS STEEL COLLECTION

Cookware from the All-Clad d5 collection features 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 attractive 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 they also perform well on traditional cooktops, in the oven, or under the broiler. The pieces are 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.