

TRAMONTINA

11PC NESTING COOKWARE SET

USE AND CARE INSTRUCTIONS

USING YOUR COOKWARE

- Before using your cookware for the first time, hand-wash with warm soapy water. Rinse and dry thoroughly, then season by lightly rubbing cooking oil onto the cooking surface and heating the cookware over medium heat for two to three minutes. When cool, hand-wash in warm, soapy water then rinse and dry thoroughly.
- Do not use nonstick aerosol cooking sprays in your cookware. They will leave a residue, which may be difficult to remove, and will cause foods to stick to the cookware.
- To preserve the look and performance of your cookware, we recommend using silicone, nylon, bamboo or wood utensils when cooking. Regardless of how hard the cooking surface is, using metal utensils or sharp objects **may damage the cooking surface over time and void the warranty.**
- Cook or boil using low to medium heat only. Since aluminum yields excellent conductivity and delivers even heat distribution, the usage of high heat is not necessary. **In fact, the use of high heat can permanently discolor and damage your cookware and void the warranty.**
- Keep the cookware on the burner only during the necessary time for cooking or boiling. Do not overheat empty cookware.
- Your cookware is oven-safe up to 350°F (176°C). Even though the handles are oven-safe, they will get hot in the oven and on the stovetop, particularly gas stoves where an open flame is used. Therefore, please use protective mitts to safely handle the cookware. Do not use under an oven broiler unit.
- Avoid sudden temperature changes such as immersing hot cookware in cold water. Always let the cookware cool before washing.

CLEANING AND CARING FOR YOUR COOKWARE

- **Interior Cleaning:** The nonstick cooking surface on your cookware ensures easy cleanup with just soap and water. Should burnt grease or food residue collect on the surface, it can usually be removed with warm water and a mild detergent. For extreme cases, residue can be removed with a thorough cleaning using Soft Scrub®. **Do not use abrasive cleansers, steel wool or coarse scouring pads.**
- Your cookware is dishwasher-safe. However, we recommend hand-washing and drying to optimize the life and performance of the interior and exterior finishes.

IMPORTANT

- **SEASON YOUR COOKWARE BEFORE ITS FIRST USE**
- **DO NOT USE NONSTICK AEROSOL COOKING SPRAYS**
- **USE ONLY LOW TO MEDIUM HEAT**
- **USE ONLY SILICONE, NYLON, BAMBOO OR WOOD UTENSILS**
- **OVEN-SAFE UP TO 350°F (176°C)**

UNDERSTANDING TEMPERED GLASS LIDS, USE & CARE

- Industrial glass is tempered by a controlled thermal treatment process to increase its strength when compared with normal glass.
- The thermal treatment of glass creates balanced internal stresses which cause the glass, when broken, to crumble into small granular chunks instead of splintering into jagged shards.
- The granular chunks are less likely to cause injury, making tempered glass lids safer for use within household kitchens provided the instructions below are observed.

CLEANING AND CARING FOR YOUR TEMPERED GLASS LIDS

- Extra caution must be used when handling glass lids.
- When cleaning a glass lid, do not use abrasive cleansers, steel wool or coarse scouring pads, as they may scratch the surface of the glass lid, which may cause breakage over time.

THERMAL SHOCK

- Avoid sudden temperature changes such as placing a hot lid on a cold surface or immersing a hot lid in cold water.
- Always let the lid cool before washing, as sudden temperature changes can break the glass.
- Do not place a cold lid from the refrigerator directly in a heated oven or on a hot pan. Allow the lid to reach room temperature prior to use.

IMMEDIATELY DISCONTINUE THE USE of a lid that has been damaged during transportation, accidentally dropped or shows signs of damage or scratching. Continuing to use a damaged tempered glass lid may cause shattering without warning, leading to possible injuries to users or bystanders. Contact the manufacturer for replacement information.

CAUTION

- GLASS LID IS OVEN-SAFE UP TO 350°F (176°C)
- AVOID SUDDEN OR SEVERE TEMPERATURE CHANGES
- DO NOT IMMERSE HOT LID IN COLD WATER
- THERMAL SHOCK CAN DAMAGE A TEMPERED GLASS LID
- IMMEDIATELY DISCONTINUE USE OF A DAMAGED LID

COOKWARE NESTING ORDER

1.25 Qt / 1.2 L Sauce Pan

1.25 Qt / 1.2 L Sauce Pan Lid

2 Qt / 1.9 L Sauce Pan

2 Qt / 1.9 L Sauce Pan Lid

3 Qt / 2.8 L Sauce Pan

3 Qt / 2.8 L Sauce Pan Lid

4.75 Qt / 4.5 L Sauce Pot

3 Qt / 2.8 L Casserole Lid

4.75 Qt / 4.5 L Sauce Pot Lid

3 Qt / 2.8 L Casserole

12 in / 30 cm Sauté Pan



Gas



Electric



Ceramic Glass



Oven-Safe



Dishwasher-Safe

LIFETIME WARRANTY

This cookware is warranted by TRAMONTINA to be free from defects in material and workmanship for the lifetime of the original purchaser. Any piece will be repaired or replaced at no charge with the same item or one of equal or better value if it is found to be defective under normal, noncommercial household use and when cared for according to the manufacturer's instructions. This warranty does not cover lost or stolen items or defects caused by accidents, fire, or abuse or misuse of the products, including but not limited to overheating, improper cleaning with harsh cleansers or detergents, neglect, alteration, or use in commercial establishments. For repair or replacement, return defective merchandise by package delivery service or insured parcel post with a letter of explanation to the customer service department listed below.

This warranty gives you specific legal rights, and you may also have other rights, which vary according to country, state or province.

Any questions regarding this warranty and/or the use and care of this product should be directed to:

TRAMONTINA USA, Inc.
Customer Service

12955 West Airport Blvd. Sugar Land, TX 77478-6119
(800) 221-7809 • (281) 340-8400
www.tramontina.com

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DESIGNED IN USA