

USE AND CARE INSTRUCTIONS

USING YOUR TRI-PLY CLAD 18/10 STAINLESS STEEL COOKWARE

- Before using your cookware for the first time, hand-wash with warm soapy water. Rinse and dry thoroughly.
- Cook or boil using low to medium heat only. Tri-ply clad cookware construction requires only low to medium heat to sauté, fry or cook most foods. Using a high heat setting causes the cookware to become very hot, which may cause foods to stick, burn or scorch if added to very hot cookware.
- Keep the cookware on the burner only during the necessary time for cooking or boiling. Do not overheat empty cookware or allow gas flames to extend up sides of pans and overheat handles.
- Your cookware is oven-safe up to 350°F (176°C). Even though the handles and lids 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 hot cookware.
- Do not leave or store food remains in the cookware for long periods of time. Superficial pitting may occur if very salty or acidic foods (such as tomatoes) are left in the cookware.
- To prevent warping, avoid sudden temperature changes such as immersing hot cookware in cold water. Always let the cookware cool before washing.

CLEANING AND CARING FOR YOUR TRI-PLY CLAD 18/10 STAINLESS STEEL COOKWARE

- Stainless steel cookware is dishwasher-safe. However, we recommend hand-washing and drying to preserve the original finish.
- Prolonged exposure to high heat settings may cause your cookware to discolor. To recondition your cookware or to remove stubborn spots or stains, use a nonabrasive pad and quality stainless steel cleanser such as Bar Keepers Friend®.

IMPORTANT

- **TO AVOID INJURY, ALWAYS USE PROTECTIVE MITTS TO SAFELY HANDLE HOT COOKWARE.**
- **USE ONLY LOW TO MEDIUM HEAT**
- **OVEN-SAFE UP TO 350°F (176°C)**

UNDERSTANDING TEMPERED GLASS LIDS, USE & CARE (If Applicable)

- 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

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



Induction



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-usa.com

Made in Brazil



Fry Pan

8 in - 80116/026DS
10 in - 80116/027DS
12 in - 80116/028DS



Deep Sauté Pan

3 QT - 80116/029DS
6 QT - 80116/030DS



Sauce Pan

1.5 QT - 80116/032DS
2 QT - 80116/033DS
3 QT - 80116/035DS
4 QT - 80116/036DS



Braiser

6 QT - 80116/031DS



Dutch Oven

5 QT - 80116/037DS



Stock Pot

8 QT - 80116/038DS



Multi-Cooker

3 PC - 80116/039DS
(8 QT Stock Pot & Pasta Insert)

Cookware Set

8 PC - 80116-1010DS
10 PC - 80116-1011DS
12 PC - 80116-1012DS
14 PC - 80116-1013DS