

TRAMONTINA

GOURMET

APPROVED

ENAMELED CAST IRON

SUPERIOR AND EVEN HEAT RETENTION

From Kitchen to Table

Use & Care Instructions

Using Your Enameled Cast-Iron Cookware

- Before using your cookware for the first time, hand-wash with warm soapy water and dry thoroughly.
- Although the enamel coating on your cookware does not require seasoning, we recommend seasoning the vessel rim and lid rim where the cast iron is exposed. Season by lightly rubbing cooking oil onto surface. Heat cookware in oven for one hour at 350°F (176°C) and let cool. Cookware is ready to use.
- Avoid knocking utensils on the cookware rims or cutting food directly within the cookware, as this may permanently damage the enamel surface.
- We recommend using silicone, nylon, bamboo or wood utensils. Using metal utensils or sharp objects on any surface **may damage the cooking surface over time and void the warranty.**
- The enamel surfaces are not suitable for dry cooking. Add a liquid, butter or oil to the bottom of the cookware prior to heating.
- A gradual low-to-medium heat setting yields the most even and best results for most cooking tasks, including frying and searing, and the use of high heat is not necessary. Once hot, nearly all cooking tasks can be completed with lower settings. **In fact, use of high heat can permanently discolor and damage the cookware and void the warranty.**
- When using cookware on ceramic glass stovetops, always lift (do not slide) to move to avoid scratching the cooktop.
- Keep cookware on burner only during necessary time for cooking or boiling. Do not overheat empty cookware or allow gas flames to extend up sides of cookware and overheat handles.
- The cookware is oven-safe at temperatures up to 450°F (232°C). Even though integral handles and lid knobs are oven-safe, they will get hot in oven and on stovetop, particularly gas stoves where an open flame is used. Therefore, please use protective mitts to safely handle hot cookware.



Cleaning and Caring For Your Enameled Cast-Iron Cookware

- Enameled cast iron is extremely durable but may become damaged if accidentally dropped or knocked against another hard surface.
- Avoid sudden temperature changes such as immersing hot cookware in cold water. Always let cookware cool before washing. Do not fill or submerge a hot pan in cold water as thermal shock damage to the enamel may result.
- **HAND-WASH ONLY:** We recommend hand-washing and drying your cookware to preserve the original finish.
- For hard-to-clean, stuck-on foods, soak cookware in hot, soapy water and re-season as directed.
- Use only nylon or soft abrasive pads or brushes to remove stubborn residues. Do not use metallic pads or harsh abrasive chemicals, as these will damage the enamel.
- Be careful when stacking or nesting your cookware. Although it won't affect the cookware's performance, bumping or knocking against other pieces will scratch or chip the exterior and interior surfaces.

- Never store your cookware when it is still damp. Allow pans to dry thoroughly by placing the cookware in an airy space, away from kitchen steam
- Over time, the screw attaching the knob to the lid may become loose. In most cases, this can be corrected by retightening the screw, taking care not to over-tighten, as this may damage the lid. If the knob cannot be retightened, contact Tramontina's Customer Service Department for assistance.
- For safety reasons, do not continue to use a cookware lid with a loose knob.



Gas



Electric



Ceramic Glass



Induction



Oven-Safe



Hand-Wash Only

CAUTION

- **TO AVOID INJURY, ALWAYS USE PROTECTIVE POT HOLDERS OR OVEN MITTS TO SAFELY HANDLE HOT COOKWARE.**
- **OVEN-SAFE UP TO 450°F (232°C)**

Lifetime Warranty

This product 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

TRAMONTINA USA, Inc.

Customer Service

12955 West Airport Blvd.
Sugar Land, TX 77478-6119
(800) 221-7809

www.tramontina-usa.com

MADE IN CHINA