

TRAMONTINA

GOURMET

CERAMIC

HEAVY-GAUGE ALUMINUM



Use & Care Instructions

Using Your Ceramic 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 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 pans, 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 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. 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 stove top, particularly gas stoves where an open flame is used. Therefore, please use protective mitts when handling 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 Ceramic Cookware

- **Interior Cleaning:** The ceramic 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.
- Over time the nonstick characteristics of the ceramic coating may fade. To revitalize the nonstick performance of the ceramic coating, simply re-season your cookware.
- 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)**

Scan for more information



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

TRAMONTINA USA, Inc.

Customer Service

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

www.tramontina-usa.com

MADE IN USA
WITH IMPORTED COMPONENTS

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