

# ENAMELED CAST IRON

SUPERIOR AND EVEN HEAT RETENTION



**TRAMONTINA**

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Enameled cast iron's superior heat distribution and retention provide outstanding cooking results for a variety of foods, producing tender and flavorful meats, soups, stews, breads, cobblers and many other dishes.



- **From Kitchen to Table**

Rich enameled finish and versatile shapes offer elegant kitchen to table serving. Pre-chilling cookware in the refrigerator keeps foods, such as fruit and pasta salads, cool during serving.

- **Versatile Shapes and Sizes**

Perfect for baking, grilling or traditional slow simmering favorite recipes to perfection.

- **Superior Heat Retention and Distribution**

Distributes heat slowly and evenly to tenderize meats, poultry and vegetables.

- **Durable Porcelain Enamel**

The cookware's colored enameled cast iron finishes are striking, easy to clean and long lasting.

- **Self-Basting Condensation Ridges on Lid**

Uniformly collect and direct vapors onto food, producing moist and savory dishes.

- **Stainless Steel Lid Knob**

Solid cast construction is extremely durable and oven-safe.

- **Oven-Safe and Compatibility**

Compatible with gas, electric, ceramic glass and induction cooktops.



Gas



Electric



Ceramic Glass



Induction

Oven-safe to 450°F (232°C).  
Hand-wash only.

## Use & Care Instructions

The use and care information applies to Tramontina enameled cast-iron cookware with an off-white or matte black interior finish.

### 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. The cast-iron grill pan and skillets are coated with an interior matte black porcelain enamel; therefore, it is only necessary to season the rim on these items.
- We recommend using only bamboo, wood, nylon or silicone utensils. Using metal utensils or sharp objects on any surface **may damage the cooking surface over time and void the warranty.**
- Avoid knocking utensils on the cookware rims or cutting food directly within the cookware, as this may permanently damage the enamel surface.
- 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, use protective mitts when handling hot cookware.

**CAUTION**

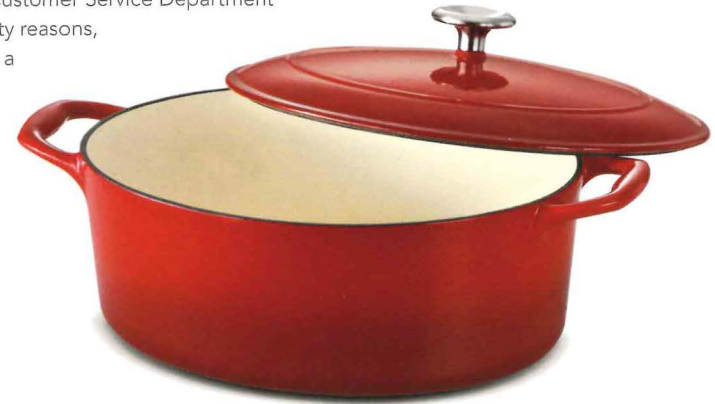
**TO AVOID INJURY, ALWAYS USE PROTECTIVE MITTS WHEN HANDLING HOT COOKWARE.**

## 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.
- For items with lids, 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.



## 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. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal and are not defects. 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 • (281) 340-8400

Fax: (281) 340-8410

[www.tramontina-usa.com](http://www.tramontina-usa.com)

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## SUPERIOR AND EVEN HEAT RETENTION

New manufacturing techniques combined with improved materials and design have revitalized old world cooking traditions to offer superior product performance and versatility for an exceptional cooking experience.



11 in Grill Pan

Size	Item #
28 x 28 cm	80131/053
	80131/059 with Press



10 in Skillet

Size	Item #
25 cm	80131/054
	80131/057 with Lid



12 in Skillet

Size	Item #
30 cm	80131/055
	80131/058 with Lid



4 Qt Covered Braiser

Size	Item #
3.8 L	80131/050



2.5 Qt Covered Sauce Pan

Size	Item #
2.3 L	80131/060



3 Qt Covered Saucier

Size	Item #
2.8 L	80131/061

\*Lid also fits 10 in Skillet





10.5 oz Covered Mini Cocotte

Size	Item #
0.3 L	80131/049



24 oz Covered Small Cocotte

Size	Item #
0.7 L	80131/056



3.5 Qt Covered Round Dutch Oven

Size	Item #
3.3 L	80131/046



5.5 Qt Covered Round Dutch Oven

Size	Item #
5.2 L	80131/047

\* Lid also fits 10 in Skillet



6.5 Qt Covered Round Dutch Oven

Size	Item #
6.2 L	80131/048



5.5 Qt Covered Oval Dutch Oven

Size	Item #
5.2 L	80131/051



7 Qt Covered Oval Dutch Oven

Size	Item #
6.6 L	80131/052



7 in Round Trivet


Size	Item #
18 cm	80131/053

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## Technical Specs

Construction	Cast - Disamatic Molding
Material	Iron - HT150 Alloy
Style	Contemporary
Exterior Finish	Porcelain Enamel - Three-Coat Spray
Exterior Color	Gradated Red
Interior Finish	Porcelain Enamel - Off-White for Deep Pans Porcelain Enamel - Matte Black for Grill Pan and Skillets
Handle	Integral Cast Iron
Lid	Cast Iron with Concentric Condensation Ridges
Lid Knob	Solid Cast Stainless Steel - Assembled with Stainless Steel Screw and Washer
Compatibility	Gas, Electric, Ceramic Glass and Induction
Oven-Safe	Oven-Safe up to 450°F (232°C)
Compliance	Meets Prop 65 Standards
Warranty	Lifetime
Country of Origin	Made in China

	Item Description	Capacity		Dimensions	
		Quarts	Liters	in	cm
	11 in Grill Pan	–	–	11x11	28x28
	7 in Press	–	–	7x7	18x18
	10 in Skillet	–	–	ø10	ø25
	12 in Skillet	–	–	ø12	ø30
	4 Qt Braiser	4	3.8	ø12	ø30
	2.5 Qt Sauce Pan	2.5	2.3	ø7	ø18
	3 Qt Saucier	3	2.8	ø8.8	ø22
	10.5 oz Mini Cocotte	–	0.3	ø3.7	ø9.5
	24 oz Small Cocotte	–	0.7	ø5.2	ø13
	3.5 Qt Round Dutch Oven	3.5	3.3	ø8.4	ø21
	5.5 Qt Round Dutch Oven	5.5	5.2	ø10	ø25
	6.5 Qt Round Dutch Oven	6.5	6.2	ø10.2	ø26
	5.5 Qt Oval Dutch Oven	5.5	5.2	11.6x9	29.5x23
	7 Qt Oval Dutch Oven	7	6.6	12.4x9.6	31.5x24.5
	7 in Round Trivet	–	–	ø7	ø18

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**TRAMONTINA GOURMET**, a collection of premium products engineered and manufactured with the finest design, materials and workmanship, outperforms similar products within the market and delivers the best quality and value to the cooking professional and enthusiast alike.

**Lifetime Warranty.**



[www.tramontina-usa.com](http://www.tramontina-usa.com)

For more information scan the code.  
Standard messaging and data rates may apply.

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