

USE AND CARE INSTRUCTIONS

USING YOUR ALUMINUM FRY PAN

- Before using your pan for the first time, hand-wash with warm soapy water. Rinse and dry thoroughly, then season by lightly rubbing cooking oil onto the interior surface and heating the pan 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 pan. They will leave a residue, which may be difficult to remove, and will cause foods to stick to the pan.
- To preserve the look and performance of your pan, 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 pan and void the warranty.**
- Keep the pan on the burner only during the necessary time for cooking or boiling. Do not overheat an empty pan.
- Your pan is oven-safe.

500°F (260°C) – For use without silicone grip

400°F (204°C) – For use with silicone grip.

- Always use oven mitts when handling a hot pan.
- Avoid sudden temperature changes such as immersing hot pan in cold water. Always let the pan cool before washing.
- When using your pan on ceramic glass stovetops, always lift (do not slide) to move to avoid scratching the cooktop.

  This commercial grade pan was developed for general use on conventional cooktops as identified by the cooktop icons. However, due to the exterior satin finish of the pan, certain cooktops, especially ceramic glass, may require special handling/care when using this pan. To avoid damage/scratches on ceramic/glass cooktops (when applicable), we recommend to read your appliance's Use and Care instructions prior to using this pan.

CLEANING AND CARING FOR YOUR ALUMINUM FRY PAN

- **Interior Cleaning:** The nonstick cooking surface on your pan 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.**
- Discoloring on pan and/or handle will not affect performance. Stains may be lightened by gently rubbing surface with Bon Ami® or baking soda and a damp cloth. **Commercial cleansers are not recommended.**
- Your pan is dishwasher-safe. However, natural aluminum will discolor when placed in a dishwasher. We recommend hand-washing and drying to optimize the life, performance, and beauty of the interior and exterior finishes. Exterior discoloration does not affect the performance of the pan. **Remember to remove the silicone grip from handle before washing so that both may be cleaned thoroughly. Make sure handle and the inside of grip are completely dry and free of cooking grease or any other type of residue before reinserting grip onto handle.**

IMPORTANT

- **SEASON YOUR PAN 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:**
500°F (260°C) - FOR USE WITHOUT SILICONE GRIP
400°F (204°C) - FOR USE WITH SILICONE GRIP



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 a period of one year from the date of the original purchase. 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, abuse or misuse of the products, including but not limited to improper cleaning with harsh cleansers or detergents, neglect, alteration, or use in commercial establishments.

For repair, replacement, or return of a defective product, please send an email to our Customer Service team: help@tramontina-usa.com

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 our Customer Service team: help@tramontina-usa.com:

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Made in Brazil



8 in Fry Pan

80114/534DS



10 in Fry Pan

80114/535DS



12 in Fry Pan

80114/536DS



14 in Fry Pan

80114/537DS