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› Tramontina Bestow Enameled Cast Iron Dutch Oven (5.5-Quart, Blue) Instruction Manual

Tramontina 80131/075DS

Tramontina Bestow Enameled Cast Iron Dutch Oven

Model: 80131/075DS (5.5-Quart, Blue)

INTRODUCTION

Thank you for choosing the Tramontina Bestow Enameled Cast Iron Dutch Oven. This cookware is designed for superior heat retention and even cooking, making it ideal for a wide range of culinary tasks, from slow-simmered stews to artisan breads. This manual provides essential information for the safe and effective use, care, and maintenance of your new Dutch oven.



Image: The Tramontina Bestow 5.5-Quart Enameled Cast Iron Dutch Oven in blue, shown with its lid slightly open, revealing the light-colored enamel interior.

IMPORTANT SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling the Dutch oven, as handles and lid knob will become hot during use.
- Do not heat an empty Dutch oven for extended periods.
- Avoid sudden temperature changes (thermal shock), such as placing a hot Dutch oven under cold water, as this can damage the enamel.
- Ensure the Dutch oven is placed securely on the cooktop burner or in the oven to prevent tipping.
- Keep out of reach of children when hot.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the Dutch oven and lid.
2. **Wash:** Before first use, wash the Dutch oven and lid thoroughly with warm, soapy water and a soft sponge or cloth.
3. **Rinse and Dry:** Rinse completely and dry immediately with a clean, soft towel. Ensure all parts are completely dry to prevent rust on any exposed cast iron edges.
4. The porcelain enamel interior is non-reactive and does not require seasoning.

OPERATING INSTRUCTIONS

Cooktop Compatibility

Your Tramontina Bestow Dutch Oven is compatible with all cooktops, including:

- Gas
- Electric
- Ceramic Glass
- Induction

Oven Use

The Dutch oven is oven-safe up to 450°F (232°C). The cast iron lid and stainless steel knob are also oven-safe within this temperature range.

Cooking Guidelines

- **Heat Management:** Enameled cast iron retains heat exceptionally well. Use low to medium heat settings for most cooking tasks. High heat can cause food to stick and may damage the enamel over time.
- **Preheating:** Preheat the Dutch oven gradually on low to medium heat for a few minutes before adding food.
- **Oil/Fat:** Always use a small amount of oil or fat when cooking to prevent food from sticking, even with the non-reactive enamel surface.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the enamel interior. Avoid metal utensils.
- **Lid Functionality:** The lid features self-basting condensation ridges that collect and direct vapors back onto the food, ensuring moist and flavorful results.



Image: A perfectly roasted chicken, garnished with lemons and herbs, prepared in the blue Tramontina Bestow Dutch Oven.

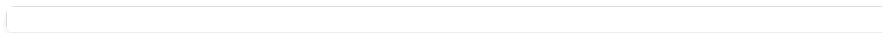


Image: A diagram showing how the self-basting condensation ridges on the lid collect moisture and return it to the food, enhancing flavor and tenderness.

MAINTENANCE AND CARE

- **Hand Wash Only:** This Dutch oven is **not dishwasher safe**. Always hand wash with warm, soapy water.
- **Cleaning:** For stubborn food residue, soak the Dutch oven in warm, soapy water for 15-20 minutes before cleaning. Use a nylon brush or a soft sponge. Avoid abrasive cleaners, steel wool, or metal scouring pads, as these can scratch or damage the enamel.
- **Drying:** Thoroughly dry the Dutch oven immediately after washing to prevent rust on any exposed cast iron edges (e.g., rim).
- **Storage:** Store in a dry place. To prevent chipping, avoid stacking other cookware directly inside or on top of the Dutch oven without protection.
- **Stains:** For minor stains on the enamel, a paste of baking soda and water can be used. Apply, let sit for

a few minutes, then gently scrub and rinse.



Image: A close-up view of the smooth, off-white porcelain enamel interior, highlighting its easy-to-clean surface.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to interior	Too high heat, insufficient oil/fat, not preheated properly.	Use lower heat settings, ensure adequate oil/fat, preheat gradually.
Stains or discoloration on enamel	Food residue, high heat cooking.	Clean with baking soda paste. Avoid prolonged high heat.
Rust on exposed cast iron rim	Not dried thoroughly after washing.	Always dry immediately and completely. A thin layer of cooking oil can be applied to the rim to prevent future rust.

Problem	Possible Cause	Solution
Chipping of enamel	Impact from dropping, use of metal utensils, thermal shock.	Handle with care, use non-metal utensils, avoid extreme temperature changes.

SPECIFICATIONS

- **Model:** 80131/075DS
- **Capacity:** 5.5 Quarts
- **Material:** HT150 Cast Iron with Porcelain Enamel Finish
- **Color:** Blue
- **Product Dimensions:** 13.38" W x 7.5" H (including handles and lid knob)
- **Item Weight:** 11.9 Pounds
- **Oven Safe:** Yes, up to 450°F (232°C)
- **Cooktop Compatibility:** Gas, Electric, Ceramic Glass, Induction
- **Care Instructions:** Hand Wash Only

Bestow Enameled Cast Iron 5.5 Qt Dutch Oven



Image: A technical drawing illustrating the key dimensions of the 5.5-Quart Dutch Oven, including width, height, and interior diameter.

WARRANTY AND SUPPORT

Your Tramontina Bestow Enameled Cast Iron Dutch Oven is backed by a **Lifetime Warranty** against defects in materials and workmanship under normal household use.

For warranty claims, product support, or further inquiries, please contact Tramontina Customer Service:

- **Website:** www.tramontina.com
- **Phone:** Refer to the Tramontina website for regional contact numbers.

Please retain your proof of purchase for warranty purposes.

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