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> [Tramontina Professional 10-Inch Non-Stick Frying Pan Instruction Manual - Model 80114/535DS](#)

Tramontina 80114/535DS

Tramontina Professional 10-Inch Non-Stick Frying Pan Instruction Manual

Model: 80114/535DS

1. INTRODUCTION

This manual provides essential information for the proper use and care of your Tramontina Professional 10-Inch Non-Stick Frying Pan. Designed for durability and performance, this pan is suitable for various cooking tasks. Please read these instructions carefully before first use and retain for future reference.



Image: Tramontina Professional 10-Inch Non-Stick Frying Pan.

2. PRODUCT FEATURES

- **Heavy-Gauge Aluminum Construction:** Ensures quick and even heat distribution for consistent cooking results and superior durability.
- **Reinforced Non-Stick Coating:** Provides effortless food release and easy cleanup.
- **Ergonomic Handle:** Solid cast stainless-steel handle with a removable soft-grip silicone sleeve for comfort and control. The removable sleeve allows for oven use.
- **Versatile Compatibility:** Suitable for gas, electric, and ceramic glass cooktops. **Not suitable for induction cooktops.**

- **Oven Safe:** Pan is oven safe up to 400°F (204°C).
- **Dishwasher Safe:** Designed for convenient cleaning.
- **NSF Certified:** Meets professional kitchen standards for quality and safety.
- **Made in Brazil:** Proudly manufactured with high-quality materials.



Gas



Electric



Ceramic Glass



Oven-Safe



Dishwasher-Safe

Image: Ergonomic cast stainless steel handle with removable silicone grip.

3. SETUP & FIRST USE

1. **Unpacking:** Remove all packaging materials, labels, and tags from the frying pan.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water and a soft sponge or cloth. Rinse completely and dry immediately.
3. **Conditioning (Optional):** For optimal non-stick performance, lightly coat the interior cooking surface with a small amount of cooking oil. Heat the pan over low heat for 30 seconds, then remove from heat and wipe clean with a paper towel.

4. OPERATING INSTRUCTIONS

4.1. Stovetop Cooking

- Always use a burner that matches the diameter of the pan's base to ensure even heating and prevent overheating of the handle.
- Use low to medium heat settings. High heat can damage the non-stick coating and is generally not necessary for effective cooking.
- Avoid preheating an empty pan over high heat for extended periods.



Image: Frying food on a gas stovetop.

4.2. Oven Use

- The pan is oven safe up to 400°F (204°C).
- If using the pan in the oven, ensure the silicone handle grip is removed.
- Always use oven mitts or pot holders when handling a hot pan from the oven.



Image: Frying pan being placed into an oven.

4.3. Utensil Recommendations

- To protect the non-stick coating, use wooden, silicone, or plastic utensils.
- Avoid using metal utensils, sharp objects, or abrasive pads that can scratch the non-stick surface.

4.4. Non-Stick Performance Demonstration

Video: A short demonstration of the pan's non-stick properties, showing food easily sliding off the surface.



Image: An omelet sliding effortlessly from the pan.

5. CARE & MAINTENANCE

5.1. Cleaning

- The pan is dishwasher safe for convenient cleaning.
- For best results and to prolong the life of the non-stick coating, hand washing is recommended. Use warm, soapy water and a soft sponge or cloth.
- Avoid using abrasive cleaners, steel wool, or metal scouring pads, as these can damage the non-stick surface.
- Ensure the pan is completely dry before storing.

5.2. Storage

- Store pans carefully to prevent scratching of the non-stick surface. If stacking, place a soft cloth or pan protector between pans.

5.3. Cleaning Demonstration

Video: A demonstration of how easily the pan can be cleaned after cooking, highlighting its non-stick properties.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated and a small amount of cooking oil or butter is used. Avoid cooking over excessively high heat.
- **Uneven Cooking:** Verify that the burner size matches the pan's base. Ensure the pan is placed centrally on the heat source.
- **Discoloration:** High heat can sometimes cause discoloration. This typically does not affect the pan's performance.
- **Handle Looseness:** If the handle becomes loose, contact customer support for assistance. Do not attempt to repair it yourself if you are unsure.

7. SPECIFICATIONS

Brand	Tramontina
Model Number	80114/535DS
Diameter	10 Inches
Material	Heavy-Gauge Aluminum, Stainless Steel Handle, Silicone Grip
Coating	Reinforced Non-Stick
Color	Red (handle)
Oven Safe Temperature	Up to 400°F (204°C)
Compatible Cooktops	Gas, Electric, Ceramic Glass (Not Induction)
Dishwasher Safe	Yes
Item Weight	2.05 pounds (0.93 kg)
Origin	Made in Brazil

8. WARRANTY & SUPPORT

The Tramontina Professional 10-Inch Non-Stick Frying Pan comes with a **Lifetime Warranty** against defects in materials and workmanship. For warranty claims or product support, please refer to the contact information provided with your purchase or visit the official Tramontina website.

For further assistance, please visit the [Tramontina Store on Amazon](#).