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> Tramontina Professional 12-Inch Non Stick Large Frying Pan, Heavy-Gauge Aluminum Skillet with Reinforced Nonstick Coating, Red Handle, Dishwasher and Oven Safe Nonstick 12 Inch

Tramontina 80114/536DS

Tramontina Professional 12-Inch Non Stick Frying Pan Instruction Manual

TRAMONTINA

Introduction

The Tramontina Professional 12-Inch Non Stick Frying Pan is designed for both professional and home kitchen use, offering exceptional performance and durability. Crafted from heavy-gauge aluminum with a reinforced nonstick coating, it ensures even heat distribution and effortless food release. The ergonomic handle with a removable silicone grip provides comfort and versatility for various cooking tasks.



Image: Tramontina Professional 12-Inch Non Stick Frying Pan with red silicone handle.

Setup

Before first use, wash the frying pan thoroughly with warm, soapy water. Rinse and dry completely. While modern nonstick pans typically do not require seasoning, applying a thin layer of cooking oil to the nonstick surface and wiping it

with a paper towel before the first use can help condition the surface.

The pan features a removable red silicone grip on its handle. This grip can be easily slid off for cleaning or if you prefer to use the pan in the oven at higher temperatures (up to 500°F / 260°C without the silicone grip).



Image: Close-up of the ergonomic cast stainless steel handle with removable red silicone grip.

Operating Instructions

This frying pan is suitable for use on gas, electric, and ceramic glass cooktops. It is not compatible with induction cooktops. The heavy-gauge aluminum construction ensures quick and even heat distribution, minimizing hot spots for consistent cooking results.

The pan is oven safe up to 400°F (204°C) with the silicone handle attached. For temperatures up to 500°F (260°C), remove the silicone grip before placing the pan in the oven. The reinforced nonstick coating provides effortless food release, making it ideal for frying, scrambling, sautéing, and searing.



Image: Tramontina frying pan with vegetables cooking on a gas stovetop.



Image: Tramontina frying pan with roasted chicken and vegetables being removed from an oven.



Image: An omelet effortlessly sliding out of the Tramontina non-stick frying pan onto a plate.

Maintenance

The Tramontina Professional Frying Pan is dishwasher-safe for convenient cleaning. For best results and to prolong the life of the nonstick coating, hand washing with warm, soapy water and a soft sponge is recommended. Avoid using abrasive cleaners, steel wool, or metal scouring pads, as these can damage the nonstick surface.

Use only wooden, silicone, or heat-resistant plastic utensils with your nonstick pan to prevent scratching the coating. Avoid cutting food directly in the pan.



Image: Close-up of the three sturdy rivets connecting the handle to the Tramontina frying pan.

Troubleshooting

- **Food Sticking:** Ensure the pan is properly cleaned and free of any residue. While the nonstick coating is highly effective, using a small amount of oil or butter can further enhance food release, especially for delicate items. Avoid using cooking sprays that can build up residue over time and affect nonstick performance.
- **Uneven Heating:** The pan's heavy-gauge aluminum construction is designed for even heat distribution. If you experience uneven heating, ensure your cooktop burner size matches the pan's base as closely as possible. Avoid using heat settings higher than medium-high, as excessive heat can damage the nonstick coating and potentially lead to warping over time.
- **Scratches on Nonstick Surface:** Always use non-metal utensils (wood, silicone, nylon) to prevent scratching the nonstick coating. Minor scratches typically do not affect the pan's performance, but deep scratches can reduce its nonstick properties.

Specifications

Feature	Detail
Brand	Tramontina
Model Name	Professional Aluminum Nonstick Restaurant Fry Pan, 12", NSF-Certified
Item Model Number	80114/536DS
Material	Aluminum with Reinforced Nonstick Coating
Handle Material	Silicone, Aluminum
Color	Red (Handle)
Capacity / Diameter	12 Inches
Item Weight	2.77 Pounds
Maximum Temperature	400 Degrees Fahrenheit (with silicone handle), 500 Degrees Fahrenheit (without silicone handle)
Compatible Devices	Gas, Electric Coil, Smooth Surface Non Induction
Dishwasher Safe	Yes
Oven Safe	Yes
Country of Origin	Brazil

Warranty & Support

The Tramontina Professional 12-Inch Non Stick Frying Pan comes with a **Lifetime Warranty** from the manufacturer, ensuring peace of mind and long-lasting performance.

For detailed instructions and further support, please refer to the official Instructions for Use (IFU) PDF document available [here](#).

For additional assistance or inquiries, please visit the official Tramontina website or contact their customer support.