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Tramontina 80102/008DS

Tramontina Gourmet Domus 5-Quart Dutch Oven Instruction Manual

Model: 80102/008DS

INTRODUCTION

Thank you for choosing the Tramontina Gourmet Domus 5-Quart Covered Dutch Oven. This premium cookware is crafted from 18/10 stainless steel with an impact-bonded, tri-ply base for superior performance and durability. Designed for versatility, it is compatible with various cooktops, including induction, and is oven-safe.



Image: The Tramontina Gourmet Domus 5-Quart Dutch Oven, showcasing its polished stainless steel finish and ergonomic handles.

SETUP AND FIRST USE

Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and labels from the Dutch oven.
2. Wash the Dutch oven and lid thoroughly with warm, soapy water.
3. Rinse completely and dry immediately with a soft cloth to prevent water spots.

Cooktop Compatibility

This Dutch oven is designed with an induction-ready, tri-ply base, making it compatible with all cooktops, including:

- Gas
- Electric
- Ceramic Glass
- Induction



18/10 Stainless Steel Lid

Image: Diagram illustrating the Tri-Ply Base construction: 1) 18/10 Stainless Steel, 2) Aluminum Core, 3) Magnetic Stainless Steel (Induction-Ready).

Cooking on Stovetop

- **Heat Management:** The tri-ply base ensures even heat distribution, reducing hot spots. Use medium to low heat settings for most cooking tasks. High heat should only be used for boiling liquids.
- **Preheating:** For best results, preheat the Dutch oven for a few minutes on medium heat before adding food.
- **Lid Usage:** The premium 18/10 stainless steel lid helps lock in moisture and heat, ideal for simmering and slow cooking.
- **Handle Safety:** The riveted stainless steel handles are designed for durability. While they are generally cool to the touch on the stovetop, always use oven mitts or pot holders when handling hot cookware, especially after prolonged cooking or oven use.



Image: Close-up view of the cast stainless steel riveted handles, designed for secure handling.

Oven Use

The Tramontina Gourmet Domus Dutch Oven is oven-safe up to 500°F (260°C). This includes both the pot and the stainless steel lid. Always use oven mitts when transferring the hot Dutch oven to and from the oven.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** This Dutch oven is dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to maintain the mirror-polished finish, hand washing is recommended. Use warm, soapy water and a non-abrasive sponge or cloth.
- **Stubborn Food Residue:** If food sticks, soak the Dutch oven in warm, soapy water for a period before cleaning. For more stubborn stains or discoloration, a stainless steel cleaner like Bar Keeper's Friend can be used according to its instructions.
- **Drying:** Dry immediately after washing to prevent water spots and maintain the luster of the stainless steel.



Cast Stainless Steel Handles (Riveted)

Image: Close-up of the 18/10 stainless steel lid, designed for a secure fit and durability.

Storage

Store your Dutch oven in a dry place. To prevent scratches, place a soft cloth or paper towel between stacked cookware.

TROUBLESHOOTING

- **Food Sticking:** Stainless steel is not non-stick. Ensure adequate oil or fat is used and preheat the pan properly. Avoid using excessively high heat, which can cause food to stick and burn. If food does stick, soak the pan as described in the "Cleaning" section.
- **Discoloration:** High heat or certain foods can sometimes cause a bluish or rainbow discoloration on stainless steel. This is harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **Water Spots:** To prevent water spots, always dry the Dutch oven immediately after washing. If spots appear, they can usually be removed with a soft cloth dampened with vinegar.
- **Lid Condensation:** During simmering, condensation may form on the inside of the lid and drip down. This is normal. If excessive liquid escapes, ensure the lid is properly seated and reduce heat.

SPECIFICATIONS

Model Number	80102/008DS
Material	18/10 Stainless Steel
Base Construction	Impact-bonded Tri-Ply (18/10 Stainless Steel, Aluminum Core, Magnetic Stainless Steel)
Capacity	5 Quarts
Finish Type	Mirror Satin
Cooktop Compatibility	Gas, Electric, Ceramic Glass, Induction
Oven Safe Temperature	Up to 500°F (260°C)
Dishwasher Safe	Yes
Product Dimensions	14.25 x 10.63 x 6.5 inches
Item Weight	5.36 pounds
Origin	Made in Brazil, assembled and packaged in USA

WARRANTY INFORMATION

The Tramontina Gourmet Domus Dutch Oven comes with a **Lifetime Warranty**. This warranty covers defects in materials and workmanship under normal household use. For specific details regarding warranty claims, please refer to the official Tramontina warranty policy or contact customer support.

CUSTOMER SUPPORT

For further assistance, product inquiries, or warranty service, please visit the official Tramontina website or contact their customer support.

Tramontina Store: Visit the Tramontina Store on Amazon