

Tramontina 80116/040DS

Tramontina Signature Tri-Ply Clad 6-Quart Sauce Pot Instruction Manual

Model: 80116/040DS

- Introduction
- Setup
- Operating
- Instructions
- Maintenance
- Troubleshooting
- Specifications
- Warranty & Support

INTRODUCTION

The Tramontina Signature Tri-Ply Clad 6-Quart Sauce Pot is designed for precise and efficient cooking. Featuring a tri-ply construction with an aluminum core between two layers of 18/10 stainless steel, this sauce pot ensures even heat distribution. It is NSF-certified, compatible with all cooktops including induction, and oven-safe up to 500°F (260°C). The riveted stainless steel handles provide secure handling, and the mirror-polished exterior offers a sleek finish.



Image: Tramontina Signature Tri-Ply Clad 6-Quart Sauce Pot with Lid.

SETUP

1. **Unpacking:** Carefully remove the sauce pot and lid from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the sauce pot and lid thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Seasoning (Optional):** While not strictly necessary for stainless steel, some users prefer to lightly season the interior with a thin layer of cooking oil before the first use to enhance non-stick properties. Heat the pot over medium heat for a few minutes, then let it cool and wipe off excess oil.



Image: Tramontina Sauce Pot ready for use, filled with soup.

OPERATING INSTRUCTIONS

General Use

- **Heat Management:** The tri-ply clad construction provides excellent heat distribution. Use medium to low heat for most cooking tasks. High heat should only be used for boiling liquids. Overheating can cause discoloration or food to stick.
- **Cooktop Compatibility:** This sauce pot is suitable for all cooktops, including induction, gas, electric, and ceramic glass. Ensure the pot's base is centered on the heat source.
- **Oven Use:** The sauce pot is oven-safe up to 500°F (260°C). Always use oven mitts when handling a hot pot.
- **Lid Usage:** The stainless steel lid helps to seal in moisture and flavors. Use it to bring liquids to a boil faster or to simmer dishes.
- **Handles:** The riveted stainless steel handles are designed for strength and secure handling. While they are designed to stay cooler than the pot body, always use caution and consider using oven mitts, especially during prolonged

cooking or oven use.



Image: Diagram illustrating the Tri-Ply Clad construction of the sauce pot.

Cooking Tips

- For best results, allow the pot to preheat for a few minutes before adding food.
- When boiling water, add salt after the water comes to a boil to prevent pitting on the stainless steel surface.
- Avoid sliding the pot across glass or ceramic cooktops to prevent scratching.

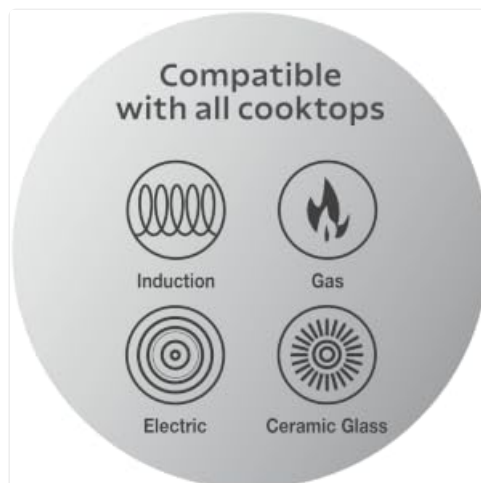


Image: Cooktop compatibility for the sauce pot.



Image: Oven-safe temperature rating.

Your browser does not support the video tag.

MAINTENANCE

Cleaning

- **Dishwasher Safe:** The Tramontina Signature Tri-Ply Clad Sauce Pot is dishwasher safe for convenient cleaning.
- **Hand Washing:** For hand washing, use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or scouring pads, as these can scratch the stainless steel surface.
- **Stubborn Food Residue:** For stuck-on food, fill the pot with warm water and a small amount of dish soap, then let it soak for a period before cleaning. For more stubborn residue, gently scrub with a nylon brush or a non-abrasive pad.
- **Drying:** Always dry the pot immediately after washing to prevent water spots and maintain its luster.



Image: Dishwasher safe symbol.

TROUBLESHOOTING

- **Discoloration or Stains:** Stainless steel cookware can sometimes develop blue or rainbow-like discoloration due to high heat or mineral deposits from water. This is normal and does not affect performance. To remove, use a stainless steel cleaner like Bar Keepers Friend or a mixture of vinegar and water.
- **Food Sticking:** Ensure the pot is properly preheated before adding food. Using a small amount of cooking oil or fat can also help prevent sticking. Avoid using excessively high heat.
- **White Spots/Pitting:** White spots or pitting can occur if salt is added to cold water in the pot. Always add salt after water has come to a boil to prevent this. These spots can often be removed with vinegar or Bar Keepers Friend.

SPECIFICATIONS

Model Number	80116/040DS
Capacity	6 Quarts
Material	Tri-Ply Clad Stainless Steel (18/10 Stainless Steel, Aluminum Core, Magnetic Stainless Steel)
Color	Stainless Steel

Item Dimensions (L x W x H)	12.75 x 7.5 x 9.75 inches
Cooktop Compatibility	All cooktops, including Induction, Gas, Electric, Ceramic Glass
Oven Safe Temperature	Up to 500°F (260°C)
Dishwasher Safe	Yes
NSF Certified	Yes
Included Components	Sauce Pot, Lid

WARRANTY & SUPPORT

Warranty Information

This Tramontina Signature Tri-Ply Clad Sauce Pot comes with a**Lifetime Warranty** against defects in materials and workmanship. Please retain your proof of purchase for warranty claims. For full details regarding the warranty, please refer to the official Tramontina website or contact customer service.

Customer Support

For any questions, concerns, or assistance with your Tramontina product, please visit the official Tramontina website or contact their customer support department. Contact information can typically be found on the product packaging or the brand's official website.

You can also visit the [Tramontina Store on Amazon](#) for more product information and support resources.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question