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› [Tramontina](#) /

› Tramontina Signature Tri-Ply Clad Stainless Steel 12-Piece Cookware Set Instruction Manual

Tramontina 80116/249DS

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Model: 80116/249DS

INTRODUCTION

Thank you for choosing the Tramontina Signature Tri-Ply Clad Stainless Steel 12-Piece Cookware Set. This set is engineered for durability and performance, featuring a tri-ply construction that ensures even heat distribution and precise cooking control. The aluminum core is encapsulated between two layers of premium 18/10 stainless steel, making it suitable for various cooking surfaces and oven use. This manual provides essential information for the proper use and care of your new cookware.



Image: The complete Tramontina Signature Tri-Ply Clad Stainless Steel 12-Piece Cookware Set, showcasing its polished finish and various pieces.

SET COMPONENTS

Your 12-piece cookware set includes the following items:

- 8-inch Frying Pan
- 10-inch Frying Pan
- 1.5-Quart Covered Sauce Pan
- 2-Quart Covered Sauce Pan
- 3-Quart Covered Sauce Pan
- 6-Quart Covered Deep Sauté Pan
- 8-Quart Covered Stock Pot



Image: A visual breakdown of the 12-piece set, illustrating each pan, pot, and lid with its corresponding size and type.

SETUP AND INITIAL USE

Unpacking

Carefully remove all cookware pieces from their packaging. Inspect each item for any signs of damage. Retain packaging for future storage or transport if desired.

Before First Use

1. Wash all cookware and lids thoroughly with warm, soapy water.
2. Rinse completely and dry immediately with a soft cloth to prevent water spots.

OPERATING INSTRUCTIONS

Heat Management

Due to the tri-ply clad construction, your cookware heats efficiently and evenly. It is recommended to use low to medium heat settings for most cooking tasks. High heat should only be used for boiling liquids. Overheating can cause discoloration and may lead to food sticking.

Cooking with Stainless Steel

- **Preheating:** Always preheat your pan on medium heat for 1-2 minutes before adding oil or food. A good test is to sprinkle a few drops of water; if they bead up and dance, the pan is ready.
- **Oil Usage:** Add a small amount of cooking oil or butter after preheating. Ensure the entire cooking surface is lightly coated.
- **Food Release:** Allow food to cook undisturbed until it naturally releases from the pan. For example, meat will form a crust and release when ready to flip.

Cooktop and Oven Compatibility

This cookware set is designed for versatility and is compatible with all stovetops, including induction, gas, electric, and ceramic glass. The cookware is also oven-safe up to 500°F (260°C), allowing for seamless transitions from stovetop to oven.

Handles and Lids

The riveted stainless steel handles are designed for secure handling and durability. The stainless steel lids help seal in moisture and nutrients during cooking.

Set Includes:



8" Fry Pan



10" Fry Pan



1.5 Qt Covered Sauce Pan



2 Qt Covered Sauce Pan



3 Qt Covered Sauce Pan



6 Qt Covered Deep Sauté Pan



8 Qt Covered Stock Pot

Image: Close-up of a long, riveted stainless steel handle on a saucepan.



Image: Close-up of a sturdy, loop-style stainless steel lid handle.

MAINTENANCE AND CARE

Cleaning

Your Tramontina cookware is dishwasher-safe for convenience. However, handwashing is recommended for long-lasting performance and to maintain the mirror-polished exterior.

- For best results, wash cookware with warm, soapy water and a non-abrasive sponge or cloth.
- For stubborn food residue, soak the pan in warm, soapy water before cleaning.
- For discoloration or minor stains, a stainless steel cleaner like Bar Keepers Friend can be used according to its instructions.
- Avoid using steel wool, abrasive pads, or harsh chemical cleaners, as these can scratch the surface.
- Always dry cookware thoroughly immediately after washing to prevent water spots.



Image: Various pieces of the Tramontina cookware set placed in a dishwasher rack, illustrating their dishwasher-safe design.

Storage

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

TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated and a sufficient amount of oil is used. Avoid overcrowding the pan, which can lower the temperature and cause sticking.
- **Discoloration:** Blue or rainbow discoloration can occur if the pan is overheated or if certain minerals in water react with the stainless steel. This is harmless and can often be removed with a stainless steel cleaner.
- **White Spots:** These are typically mineral deposits from water or starchy foods. They can be removed by boiling a solution of water and vinegar (1 part vinegar to 3 parts water) in the pan, then washing and drying.

SPECIFICATIONS

Feature	Detail
Model Number	80116/249DS
Material	Tri-Ply Clad Stainless Steel (18/10 Stainless Steel, Aluminum Core, Magnetic Stainless Steel)
Finish Type	Mirror-Polished Stainless Steel
Cooktop Compatibility	Induction, Gas, Electric, Ceramic Glass
Oven Safe Temperature	Up to 500°F (260°C)
Dishwasher Safe	Yes
Item Weight	26.4 pounds
Product Dimensions	22.75 x 14.63 x 15.94 inches
Certifications	NSF-Certified

WARRANTY AND SUPPORT

Your Tramontina Signature Tri-Ply Clad Stainless Steel Cookware Set is backed by a lifetime warranty, reflecting the manufacturer's commitment to quality and durability. For warranty claims or product support, please refer to the official Tramontina website or contact their customer service.

For a comprehensive user guide, you may also refer to the official PDF manual:[Tramontina User Manual \(PDF\)](#)

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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