Tramontina 80203/005DS

Tramontina 16.5-Inch Stainless Steel Roasting Pan with Rack Instruction Manual

Model: 80203/005DS

This manual provides essential information for the proper setup, operation, maintenance, and care of your Tramontina 16.5-Inch Stainless Steel Roasting Pan with Rack. Please read these instructions thoroughly before first use and retain them for future reference.

Product Overview

The Tramontina 16.5-Inch Stainless Steel Roasting Pan with Rack is designed for preparing a variety of dishes, from roasted meats and poultry to casseroles. It features heavy-gauge 18/10 stainless steel construction for durability and even heat distribution. The pan includes a basting grill (rack) to elevate food, allowing juices to drain and promoting even cooking.



Image: The Tramontina 16.5-Inch Stainless Steel Roasting Pan with its accompanying rack.

Setup

1. **Unpacking:** Carefully remove all packaging materials and labels from the roasting pan and rack.
2. **Initial Cleaning:** Before first use, wash the roasting pan and rack thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Rack Placement:** The included basting grill (rack) can be placed inside the roasting pan to elevate food, allowing for better air circulation and drainage of fats and juices.



Image: The roasting pan and rack shown separately, illustrating the components.

Operating Instructions

- **Oven Use:** This roasting pan is oven-safe up to 500°F (260°C). It is suitable for roasting, broiling, and baking.
- **Even Heat Distribution:** The heavy-gauge stainless steel construction ensures even heat distribution, which is crucial for consistent cooking results.
- **Using the Rack:** Place the rack inside the pan before adding food. This elevates the food, allowing heat to circulate evenly around it and preventing the bottom from becoming soggy. Juices and fats will collect in the pan below.
- **Handles:** The riveted cast stainless steel handles provide a secure grip for safe and easy transfer of the pan from oven to table. Always use oven mitts when handling a hot pan.



Image: Two roasted chickens in the Tramontina roasting pan with the rack, demonstrating typical use.

Maintenance and Care

- **Cleaning:** The roasting pan and rack are dishwasher-safe for effortless cleaning. For hand washing, use warm, soapy water and a non-abrasive sponge or cloth.
- **Stubborn Residue:** For baked-on food, soak the pan in hot, soapy water for a period before cleaning. Avoid using steel wool or harsh abrasive cleaners, as these can scratch the stainless steel surface.
- **Drying:** Dry the pan and rack thoroughly immediately after washing to prevent water spots and maintain the finish.
- **Storage:** Store the pan and rack in a dry place. The rack can be stored inside the pan for compact storage.

Troubleshooting

- **Uneven Cooking:** Ensure your oven is preheated correctly and that food is placed centrally on the rack for optimal air circulation.

- **Food Sticking:** While stainless steel is generally non-stick when properly preheated and oiled, some foods may stick. Ensure adequate oil or cooking spray is used, and allow the pan to cool slightly before attempting to remove stuck food. Soaking can also help.
- **Discoloration:** High heat can sometimes cause slight discoloration on stainless steel. This is normal and does not affect the pan's performance or safety. Specialized stainless steel cleaners can help restore shine if desired.

Specifications

Feature	Detail
Model Number	80203/005DS
Dimensions	18.5 x 14.44 x 4.19 inches
Item Weight	4.7 Pounds
Material	Heavy-gauge 18/10 Stainless Steel
Color	Stainless Steel
Finish Type	Mirror Satin
Maximum Temperature	500°F (260°C)
Dishwasher Safe	Yes
Origin	Made in Brazil, assembled and packaged in USA

Warranty Information

This Tramontina Roasting Pan is backed by a lifetime warranty. For specific details regarding warranty coverage and claims, please refer to the official Tramontina website or contact customer support.

Support

For further assistance, product inquiries, or to report any issues, please contact Tramontina customer support through their official website or the contact information provided with your purchase documentation.

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