

Tramontina 80131/611

Tramontina 6.5 Quart Round Enameled Cast Iron Dutch Oven Instruction Manual

Model: 80131/611 | Brand: Tramontina

INTRODUCTION

This manual provides essential information for the safe and effective use of your Tramontina 6.5 Quart Round Enameled Cast Iron Dutch Oven. This versatile cookware is designed for superior heat retention and even distribution, making it ideal for a variety of cooking methods including baking, braising, and slow simmering. The durable porcelain enamel finish ensures easy cleaning and long-lasting performance.



Image: The Tramontina 6.5 Quart Round Enameled Cast Iron Dutch Oven with its lid, showcasing its vibrant ombre red exterior.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the Dutch oven.
2. **Initial Cleaning:** Before first use, wash the Dutch oven and lid with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
3. **Conditioning (Optional):** While not strictly necessary for enameled cast iron, some users prefer to lightly oil the rim of the pot and lid to help prevent rust on exposed cast iron edges.

OPERATING INSTRUCTIONS

Cooktop Compatibility:

- Compatible with gas, electric, ceramic glass, and induction cooktops.
- Always use a burner size appropriate for the base of the Dutch oven to ensure even heating and prevent damage to handles.

Oven Use:

- The Dutch oven is oven-safe up to 450°F (232°C).
- The stainless steel knob on the lid is also oven-safe.
- Always use oven mitts when handling the hot Dutch oven and lid.

Cooking Tips:

- Preheat the Dutch oven gradually over medium-low heat before adding food to prevent sticking and ensure even cooking.
- The enameled surface is naturally non-stick, but a small amount of oil or butter can be used for sautéing or frying.
- The lid features self-basting condensation ridges that uniformly collect and direct vapors onto food, enhancing flavor and moisture during cooking.



Self-Basting Condensation Ridges on Lid

Image: A cross-section diagram illustrating the self-basting condensation ridges on the underside of the Dutch oven lid, designed to return moisture to the food.

MAINTENANCE AND CARE

- **Cleaning:** Hand-wash only. Allow the Dutch oven to cool completely before washing. Use warm, soapy water and a non-abrasive sponge or cloth. Avoid using metal scouring pads or harsh detergents, which can damage the enamel finish.
- **Stains:** For stubborn food residue, fill the Dutch oven with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then gently scrub. A paste of baking soda and water can also be used for tough stains.
- **Drying:** Dry thoroughly immediately after washing to prevent water spots and rust on any exposed cast iron edges (e.g., rim).
- **Storage:** Store in a dry place. To prevent chipping, avoid stacking other cookware directly inside or on top of the Dutch oven without protection. Placing a paper towel or cloth between stacked items is recommended.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the enamel surface.



Durable Porcelain Enameled Finish

Image: A close-up view of the smooth, off-white porcelain enamel interior, highlighting its durable finish.

TROUBLESHOOTING

- **Food Sticking:** Ensure the Dutch oven is properly preheated before adding food. Use a small amount of cooking oil or fat. Avoid cooking on excessively high heat.
- **Stains/Discoloration:** This is common with enameled cookware over time. Refer to the "Maintenance and Care" section for cleaning stubborn stains.
- **Chipping:** Enameled cast iron is durable but can chip if dropped or struck against hard surfaces. Handle with care.
- **Rust on Rim:** If rust appears on the exposed cast iron rim, it can be gently scrubbed off with a mild abrasive (like baking soda paste) and then lightly re-oiled to prevent recurrence.




SPECIFICATIONS




Brand:	Tramontina
Model Number:	80131/611
Material:	Enameled Cast Iron
Capacity:	6.5 Quarts
Shape:	Round
Color:	Ombre Red
Oven Safe Temperature:	Up to 450°F (232°C)
Cooktop Compatibility:	Gas, Electric, Ceramic Glass, Induction
Product Care:	Hand-wash only
Item Weight:	16.57 pounds
Package Dimensions:	16 x 13.1 x 8.2 inches

WARRANTY AND SUPPORT

This Tramontina Dutch Oven is offered under a Lifetime Warranty. For warranty claims, product support, or further assistance, please refer to the official Tramontina website or contact their customer service directly. Keep your purchase receipt as proof of purchase. For more information, visit the [Tramontina Store on Amazon](#).

Related Documents - 80131/611

	<p>Tramontina Pre-Seasoned Cast Iron Cookware Use and Care Guide</p> <p>Comprehensive guide for Tramontina pre-seasoned cast iron cookware, covering usage, cleaning, maintenance, tempered glass lid care, and warranty information for optimal performance and longevity.</p>
	<p>Tramontina Tri-Ply Clad Cookware: Use and Care Guide</p> <p>Comprehensive guide on using and caring for Tramontina Tri-Ply Clad cookware, including usage instructions, cleaning tips, and warranty information.</p>
	<p>Tramontina Professional Fry Pan: Instructions for Use</p> <p>Provides essential instructions for the initial use, care, and cleaning of the Tramontina Professional Fry Pan. Covers seasoning, recommended utensils, heat settings, oven safety, and cleaning methods to maintain the nonstick surface.</p>

<div><div>TRAMONTINA HOME APPLIANCES</div><div>Single Hob Induction Cooktop</div><div><div>Practical. Versatile. Innovative.</div><div>Energy Efficient</div><div>A New Way of Cooking</div></div><div></div><div>Use & Care Instructions Read All Instructions Carefully. Save These Instructions.</div></div>	<p>Tramontina Single Hob Induction Cooktop: Use and Care Guide</p> <p>Comprehensive guide for the Tramontina Single Hob Induction Cooktop, covering important safeguards, operating instructions, compatible cookware, cleaning, maintenance, troubleshooting, and warranty information.</p>
<div><div>TRAMONTINA</div><div><div>Panela de pressão</div><div>Pressure cooker</div><div>Olla a presión</div><div>Autocuiseur</div><div>Casseroles</div><div>إنداكف دة</div></div><div>Arizona</div></div> <div></div>	<p>Tramontina Arizona Pressure Cooker Instruction Manual</p> <p>Comprehensive instruction manual for the Tramontina Arizona pressure cooker, detailing first use, operation, safety precautions, cleaning, troubleshooting, and cooking times.</p>
<div><div>TRAMONTINA</div><div>TORINO</div><div></div><div><div>Panela de pressão</div><div>Pressure cooker</div><div>Olla a presión</div><div>Autocuiseur</div><div>Casseroles</div><div>إنداكف دة</div></div><div><div>FORNITURA IN ALLUMINIO</div><div>ALUMINUM COOKWARE</div><div>ALUMINUM COOKWARE</div><div>ALUMINUM COOKWARE</div><div>إنداكف دة</div></div></div>	<p>Tramontina Torino Pressure Cooker Instruction Manual</p> <p>Comprehensive instruction manual for the Tramontina Torino pressure cooker, covering safety, usage, maintenance, troubleshooting, and cooking times. Features ceramic coating and PFOA-free design.</p>