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> Tramontina Gourmet 5-Quart Steamer Set Instruction Manual - Model 80120/523DS

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Tramontina Gourmet 5-Quart Steamer Set Instruction Manual

Model: 80120/523DS

INTRODUCTION

This manual provides instructions for the proper use and care of your Tramontina Gourmet 5-Quart Steamer Set. This versatile cookware is designed for steaming vegetables and seafood, as well as preparing soups and stews. Its construction ensures efficient cooking performance across various cooktops.

COMPONENTS

Your Tramontina Gourmet 5-Quart Steamer Set includes the following parts:

- **5-Quart Stainless Steel Dutch Oven:** The main pot for boiling water or cooking larger quantities.
- **Stainless Steel Steamer Insert:** Designed to fit inside the Dutch oven for steaming.
- **Tempered Glass Lid:** For covering both the Dutch oven and the steamer insert, allowing visibility of cooking progress.



Image: Exploded view of the steamer set, showing the glass lid, steamer insert, and Dutch oven separated.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if desired.
2. **Initial Cleaning:** Before first use, wash all parts (Dutch oven, steamer insert, and glass lid) with warm, soapy water. Rinse thoroughly and dry completely to prevent water spots.
3. **Inspection:** Inspect all components for any manufacturing defects or damage. Contact customer support if any issues are found.



Image: The steamer insert and Dutch oven separated, ready for cleaning or assembly.

OPERATING INSTRUCTIONS

General Use

- The set is compatible with all cooktops, including induction, gas, electric, and ceramic glass.
- The tri-ply base (18/8 stainless steel, aluminum core, magnetic stainless steel) ensures quick and even heat distribution.
- The cookware is oven-safe up to 350°F (176°C).

Using as a Steamer

1. Fill the 5-Quart Dutch oven with an appropriate amount of water. Ensure the water level is below the bottom of the steamer insert when placed inside.
2. Place the steamer insert into the Dutch oven.

3. Add your desired food (e.g., vegetables, seafood) into the steamer insert.
4. Cover with the tempered glass lid.
5. Place the assembled steamer on your cooktop over medium heat. Bring the water to a gentle boil to generate steam.
6. Monitor cooking progress through the glass lid. Cooking times will vary based on the food type and quantity.

Using as a Dutch Oven

1. The 5-Quart Dutch oven can be used independently for preparing soups, stews, or other dishes.
2. Place food directly into the Dutch oven.
3. Cover with the tempered glass lid if desired, or use without the lid for simmering or reducing.
4. Use on any compatible cooktop or in an oven up to 350°F (176°C).



Image: The steamer set actively steaming food, demonstrating its primary function.



Image: The complete steamer set assembled, ready for use.



Image: A close-up of the ergonomically designed, riveted stainless-steel handle, providing a secure grip.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** All components of the steamer set are dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to maintain the polished finish, hand washing with warm, soapy water is recommended. Use a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that can scratch the surface.
- **Drying:** Dry immediately after washing to prevent water spots, especially on stainless steel surfaces.

Storage

Store the steamer set in a dry place. Ensure all components are completely dry before storing to prevent moisture buildup.



Image: The steamer set components inside a dishwasher, illustrating its dishwasher-safe feature.

TROUBLESHOOTING

- **White Spots/Calcium Deposits:** If white spots or mineral deposits appear on the stainless steel after washing, these are typically from hard water. They can often be removed using a stainless steel cleaner like 'Bar Keepers Friend' or a solution of vinegar and water.
- **Food Sticking:** Ensure adequate oil or liquid is used when cooking in the Dutch oven. For steaming, ensure sufficient water is in the bottom pot to generate steam.
- **Sharp Edges:** Some users may perceive the metal edges as sharp. Handle all components with care, especially during washing and assembly, to avoid injury.
- **Uneven Heating:** The tri-ply base is designed for even heat distribution. If uneven heating occurs, ensure the cookware is centered on the heat source and that the heat setting is appropriate for the task.

SPECIFICATIONS

Brand	Tramontina
Model Number	80120/523DS
Material	Stainless Steel (18/8), Aluminum Core, Magnetic Stainless Steel
Lid Material	Tempered Glass
Capacity	5 Quarts
Color	Stainless Steel
Finish Type	Polished
Product Dimensions (L x W x H)	13.1 x 11.5 x 11.75 inches
Item Weight	8.93 pounds (4.06 Kilograms)
Cooktop Compatibility	Induction, Gas, Electric, Ceramic Glass
Oven Safe	Yes, up to 350°F (176°C)
Dishwasher Safe	Yes
UPC	016017119611



Image: Diagram detailing the Tri-Ply Base Construction for optimal heat distribution.

WARRANTY INFORMATION

Tramontina products are typically backed by a manufacturer's warranty. For specific details regarding the warranty period and terms for your 5-Quart Steamer Set, please refer to the documentation included with your purchase or visit the official Tramontina website. Keep your proof of purchase for warranty claims.

CUSTOMER SUPPORT

For further assistance, questions, or to report any issues with your Tramontina Gourmet 5-Quart Steamer Set, please contact Tramontina customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

You may also visit the [Tramontina Store on Amazon](#) for additional product information and resources.

