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> Tramontina Boston Tri-Ply Clad Stainless Steel 8-Inch Frying Pan Instruction Manual

## Tramontina 80116/026DS

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Model: 80116/026DS

## INTRODUCTION

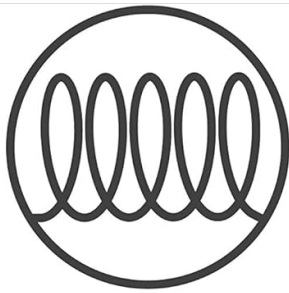
This manual provides essential information for the proper use and care of your Tramontina Boston Tri-Ply Clad Stainless Steel 8-Inch Frying Pan. Adhering to these instructions will ensure optimal performance and longevity of your cookware.



Image: The Tramontina Boston Tri-Ply Clad Stainless Steel 8-Inch Frying Pan, showcasing its polished stainless steel finish and ergonomic handle.

## PRODUCT FEATURES

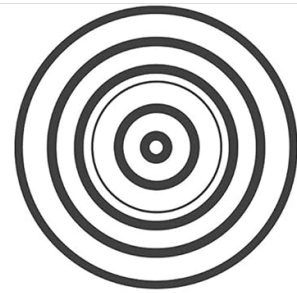
- **Perfect 8-inch size:** Ideal for cooking omelets or individual servings.
- **Tri-Ply Clad Construction:** Features an aluminum core for even heat distribution and precise cooking control.
- **Versatile Compatibility:** Suitable for all cooktops, including gas, electric, induction, and ceramic glass. Oven safe up to 500°F (260°C) and easy to clean in the dishwasher.
- **Comfortable Grip Handles:** Securely riveted, ergonomic stainless steel handles provide a comfortable, firm grip for safe and confident handling.
- **Durability and Quality:** NSF certified and backed by a lifetime warranty.



**Induction**



**Gas**



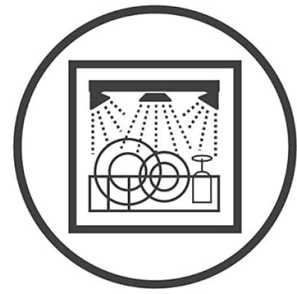
**Electric**



**Ceramic Glass**



**Oven-Safe**



**Dishwasher-Safe**

Image: Cross-section diagram illustrating the Tri-Ply Clad construction, featuring layers of 18/10 stainless steel, an aluminum core, and magnetic stainless steel for induction compatibility.

## SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the frying pan from its packaging.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.
3. **Seasoning (Optional for Stainless Steel):** While not strictly necessary for stainless steel, some users prefer to lightly season the pan. Heat the pan over medium heat, add a thin layer of high smoke point oil (e.g., grapeseed, canola), and heat until it just begins to smoke. Remove from heat, let cool, and wipe out excess oil. This can help create a slightly more non-stick surface over time.

## OPERATING INSTRUCTIONS

### Heat Management

- **Preheating:** Always preheat your pan before adding food. Place the pan on the heat source and allow it to heat for 1-2 minutes on medium heat. A good test is to sprinkle a few drops of water; if they bead up and dance, the pan is ready.
- **Medium Heat:** Stainless steel cookware conducts heat efficiently. Most cooking tasks, including frying and sautéing, are best performed on medium or medium-low heat. High heat should generally be avoided as it can cause food to stick and may lead to discoloration of the pan.
- **Oil/Fat Usage:** Use a small amount of cooking oil or fat to prevent food from sticking and to enhance browning.



Image: The 8-inch frying pan on an induction cooktop, demonstrating its compatibility with various heat sources. Chicken breasts and red onions are cooking in the pan.

### **Cooktop Compatibility**

This frying pan is designed for use on all cooktop types, including:

- Gas
- Electric
- Induction
- Ceramic Glass

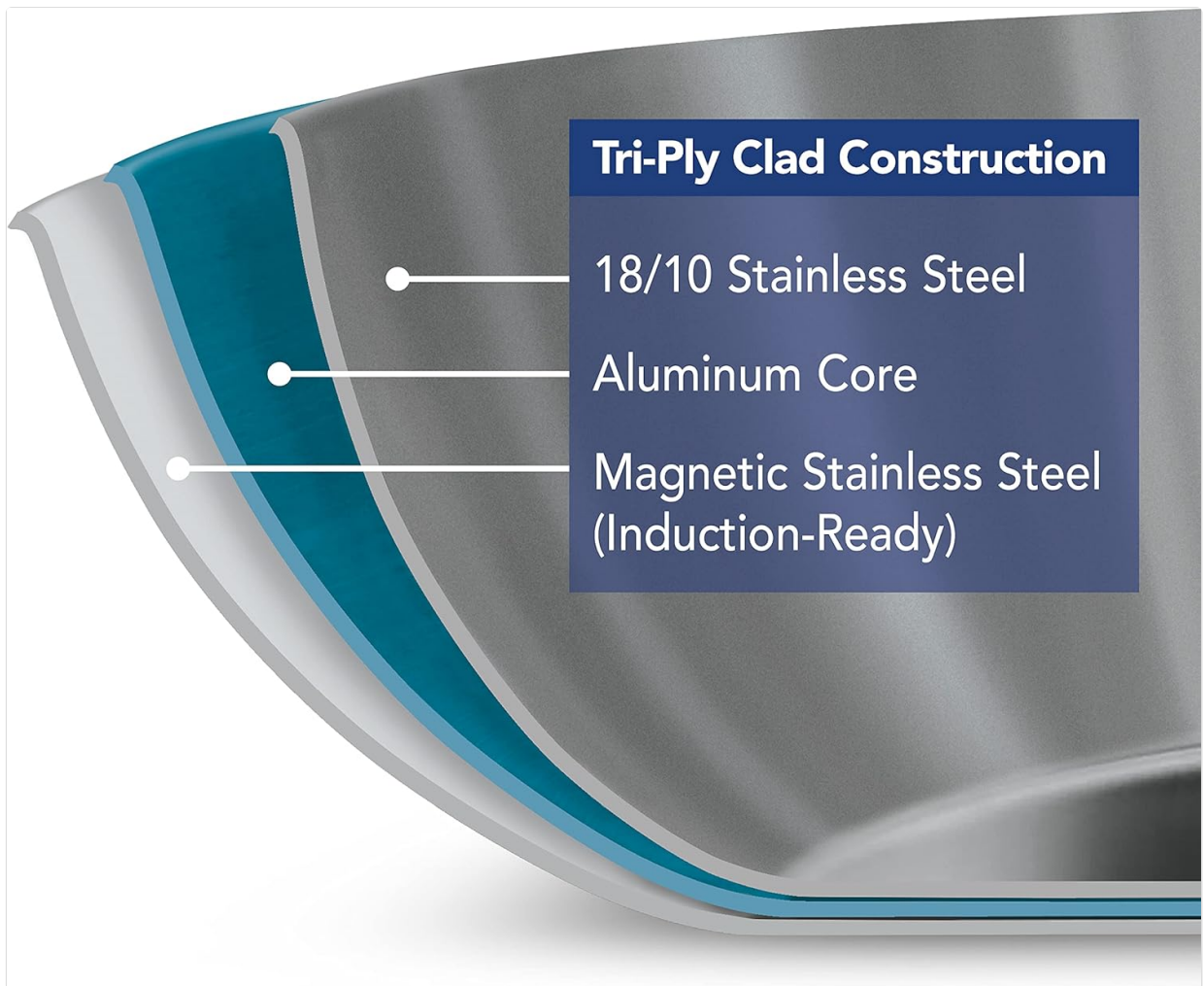


Image: Graphic displaying icons for Induction, Gas, Electric, Ceramic Glass cooktops, along with Oven-Safe (up to 500°F/260°C) and Dishwasher-Safe symbols.

### Oven Use

The pan is oven safe up to 500°F (260°C). This allows for versatile cooking, such as searing on the stovetop and finishing in the oven.



Image: A person wearing an oven mitt carefully placing the frying pan, containing roasted chicken and vegetables, into a hot oven.

## MAINTENANCE AND CARE

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### Cleaning

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** For best results, hand wash with warm, soapy water and a non-abrasive sponge or cloth.
- **Dishwasher Safe:** This pan is dishwasher safe. However, frequent dishwasher use may dull the finish over time.
- **Stubborn Food:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, then let it soak for 15-20 minutes before cleaning. For more stubborn stains, a paste of baking soda and water or a stainless steel cleaner like Bar Keepers Friend can be used.
- **Drying:** Dry immediately after washing to prevent water spots and maintain the pan's luster.



Image: Various Tramontina stainless steel cookware pieces, including the frying pan, arranged inside a dishwasher rack, indicating dishwasher compatibility.

## Storage

Store your frying pan in a dry place. To prevent scratches, place a cloth or paper towel between pans if stacking them.

## TROUBLESHOOTING

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### Food Sticking

- **Issue:** Food sticks to the pan.
- **Solution:** Ensure the pan is properly preheated before adding food. Use sufficient cooking oil or fat. Avoid overcrowding the pan, which can lower the pan's temperature and lead to steaming instead of searing.

### Discoloration

- **Issue:** Blue or rainbow-like discoloration appears on the pan.
- **Solution:** This is common with stainless steel and is often caused by overheating or certain minerals in water. It does not affect performance. To remove, use a stainless steel cleaner like Bar Keepers Friend.

### Warping

- **Issue:** The pan bottom is no longer flat.
- **Solution:** Warping can occur if a hot pan is rapidly cooled (e.g., by running cold water over it). Always allow the pan to cool gradually before washing.

## SPECIFICATIONS

Feature	Detail
Model Number	80116/026DS
Material	Tri-Ply Clad Stainless Steel (18/10 Stainless Steel, Aluminum Core, Magnetic Stainless Steel)
Size	8 inches
Dimensions	16 x 8 x 2 inches
Item Weight	1.64 pounds
Oven Safe Temperature	Up to 500°F (260°C)
Cooktop Compatibility	Induction, Gas, Electric, Ceramic Glass
Dishwasher Safe	Yes
Certifications	NSF Certified
UPC	016017153684

## WARRANTY AND SUPPORT

This Tramontina product is backed by a lifetime warranty. For warranty claims, product support, or further assistance, please visit the official Tramontina website or contact their customer service department. For more information, visit: [Tramontina Official Website](#)