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> Tramontina Carbon Steel 12-Inch Frying Pan User Manual

## Tramontina 80111/004DS

# Tramontina Carbon Steel 12-Inch Frying Pan User Manual

Model: 80111/004DS

## INTRODUCTION

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Thank you for choosing the Tramontina Carbon Steel 12-Inch Frying Pan. This pan is designed for durability and superior cooking performance, featuring a naturally oiled cooking surface that improves with use. This manual provides essential information for the proper setup, operation, and maintenance of your new carbon steel frying pan to ensure its longevity and optimal cooking results.



Image: The Tramontina Carbon Steel 12-Inch Frying Pan, showcasing its dark, naturally oiled surface and sturdy handle.

## SETUP AND INITIAL SEASONING

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Carbon steel pans require initial seasoning to develop their natural non-stick properties and protect against rust. Follow these steps before first use:

1. **Wash Thoroughly:** Wash the pan with warm water and a mild soap to remove any manufacturing residues. Use a soft

sponge or cloth.

2. **Dry Completely:** Immediately dry the pan thoroughly with a towel. Ensure no water remains, as carbon steel can rust quickly.
3. **Apply Oil:** Apply a very thin layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to the entire cooking surface, including the exterior and handle. Wipe off any excess oil with a paper towel until the surface appears dry but still has a sheen.
4. **Heat the Pan:** Place the pan on a stovetop burner over medium-low heat. Heat until the oil begins to smoke. This process polymerizes the oil, creating a protective, non-stick layer.
5. **Cool and Repeat:** Allow the pan to cool completely. Repeat the oil application and heating process 2-3 more times for a robust initial seasoning.

Your pan is now ready for cooking. The non-stick properties will improve further with regular use and proper maintenance.



Image: A side profile of the carbon steel frying pan, highlighting its shallow depth and riveted handle connection.

## OPERATING INSTRUCTIONS

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### Cooking on the Stovetop

- **Preheating:** Always preheat your carbon steel pan gradually over low to medium heat. This allows for even heat distribution and prevents warping.
- **Using Oil:** Carbon steel performs best with a small amount of cooking oil or fat. This aids in cooking and further enhances the pan's seasoning.
- **Heat Management:** Carbon steel retains heat efficiently. You may find you need to use lower heat settings than with other types of cookware. Avoid using excessively high heat, especially when the pan is empty, to prevent damage or warping.

### Oven Use

This pan is oven-safe up to 350°F (176°C). Ensure the pan is properly seasoned before oven use. Always use oven mitts when handling a hot pan.

### Cooktop Compatibility

Your Tramontina Carbon Steel Frying Pan is compatible with the following cooktop types:

- Gas
- Electric Coil
- Ceramic Glass

**Note:** This pan is **not suitable for induction cooktops.**



Image: Visual icons depicting compatibility with gas, electric, and ceramic glass cooktops, oven-safe temperature (350°F/176°C), and hand-wash only care.

## MAINTENANCE AND CARE

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### Cleaning

- **Hand Wash Only:** This pan is not dishwasher safe. Dishwasher detergents can strip the seasoning and lead to rust.
- **Cool Before Cleaning:** Allow the pan to cool completely before washing to prevent warping.
- **Gentle Cleaning:** Use warm water and a soft sponge or brush. Avoid harsh soaps, abrasive scrubbers, or steel wool, as these can damage the seasoning. For stubborn food residue, you can gently scrub with a stiff brush and warm water.
- **Immediate Drying:** After washing, immediately dry the pan thoroughly with a clean towel. Any residual moisture can cause rust.
- **Light Oiling:** After drying, apply a very thin layer of cooking oil to the entire pan, especially the cooking surface, before storing. This helps maintain the seasoning and prevents rust.

### Re-seasoning

If your pan starts to lose its non-stick properties, food begins to stick, or you notice dull spots, it may need re-seasoning. Follow the initial seasoning steps outlined in the "Setup and Initial Seasoning" section.

## Storage

Store your carbon steel pan in a dry place. If stacking with other cookware, place a paper towel or pan protector between the pans to prevent scratches and absorb any moisture.

## TROUBLESHOOTING

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- **Food Sticking:** This is typically due to insufficient seasoning, not enough cooking oil, or not preheating the pan adequately. Ensure your pan is well-seasoned and preheated, and use a small amount of oil.
- **Rust Spots:** Rust occurs when the pan is not dried completely after washing or is stored in a humid environment. To remove rust, scrub with a stiff brush or steel wool (if necessary, then re-season immediately). Re-season the affected area thoroughly.
- **Warping:** Warping is usually caused by rapid temperature changes, such as heating an empty pan on high heat or plunging a hot pan into cold water. Always heat and cool your pan gradually.
- **Uneven Seasoning:** If your seasoning looks patchy, continue to cook with the pan, ensuring even oil distribution, or perform a full re-seasoning process.



Gas



Electric



Ceramic Glass



Oven-Safe



Hand-Wash Only

Image: A carbon steel frying pan filled with a perfectly seared steak, roasted potatoes, and Brussels sprouts, demonstrating its cooking capabilities.

## SPECIFICATIONS

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Feature	Detail
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Feature	Detail
Brand	Tramontina
Material	Carbon Steel
Diameter	12 Inches
Model Name	Carbon Steel Fry Pan
Item Model Number	80111/004DS
Oven Safe Temperature	Up to 350°F (176°C)
Compatible Cooktops	Gas, Electric Coil, Ceramic Glass
Product Care	Hand Wash Only
Item Weight	1 pound
Coating Description	Natural Oil Finish

## WARRANTY INFORMATION

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This Tramontina Carbon Steel Frying Pan is NSF-certified and comes with a **lifetime warranty** against manufacturing defects. For warranty claims or further details, please refer to the official Tramontina website or contact customer support.

## SUPPORT

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For additional assistance, product registration, or to explore other Tramontina products, please visit the official Tramontina website:

[www.tramontina.com](http://www.tramontina.com)

You may also contact Tramontina customer service for specific inquiries.