

TRAMONTINA Tri-Ply Casserole

Tramontina AEION TriPly 6.2L Stainless Steel Casserole User Manual

Model: Tri-Ply Casserole | Brand: TRAMONTINA

INTRODUCTION

Thank you for choosing the Tramontina AEION TriPly 6.2L Stainless Steel Casserole. This premium cookware is designed for superior cooking performance and durability, ensuring a healthy and enjoyable cooking experience. It features a triply construction for even heat distribution, ergonomic stay-cool handles, and is NSF certified for safety and hygiene. This manual provides essential information for the proper use, care, and maintenance of your new casserole.

PRODUCT FEATURES

- **NSF Certified Premium Cookware:** India's first NSF Certified stainless steel cookware, ensuring rigorous safety and quality standards. Antimicrobial stainless steel rivets prevent bacterial buildup for 100% non-toxic cooking.
- **Superior Heat Distribution & Retention:** Triply construction with a 20% thicker SS304 inner layer surrounded by aluminum ensures even heating from base to rim, eliminating hotspots and preventing food from burning or sticking.
- **Universal Cooking Compatibility:** Professional-grade triply stainless steel pot works seamlessly on all cooktops including gas, electric, ceramic, and induction. It is also oven-safe up to 260°C (500°F).
- **Dishwasher Safe Convenience:** 100% dishwasher safe for effortless cleanup.
- **Stay-Cool Ergonomic Handles:** Specially designed SS304 cast handles remain cool during cooking, providing a comfortable grip.
- **Built for Longevity:** Advanced construction minimizes porosity and reduces pinholes for exceptional durability, backed by a 10-year warranty.
- **Versatile Cooking Pot:** Multi-purpose casserole suitable for biryani, curries, stocks, and slow-cooking with a generous 6.2L capacity.
- **Energy-Efficient Design:** Precisely fitted stainless steel lid (1mm thick) traps steam, reduces cooking time, and minimizes energy usage.
- **Healthier Cooking Option:** Non-reactive food-grade stainless steel preserves authentic flavors and nutritional value without chemical coatings.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and labels from the casserole and lid.
2. **Initial Cleaning:** Before first use, wash the casserole and lid thoroughly with warm soapy water and a soft sponge. Rinse completely and dry immediately to prevent water spots.
3. **Inspection:** Inspect the cookware for any signs of damage. Do not use if damaged.

OPERATING INSTRUCTIONS

Preheating for Optimal Performance

To prevent food from sticking and ensure even cooking, preheat the casserole before adding food. Place the empty casserole on medium heat for 2-3 minutes. To test if it's ready, sprinkle a few drops of water into the pan. If the water beads up and dances across the surface, it's ready. If it evaporates immediately, the pan is too hot; remove it from heat, let it cool slightly, and try again. If the water just sits there, it's not hot enough; continue heating.

Cooking on Various Cooktops

Your Tramontina AEION TriPly Casserole is compatible with gas, electric, ceramic, and induction cooktops. Always match the base of the casserole to the size of the burner to maximize efficiency and prevent handle overheating on gas stoves.

Oven Use

The casserole is oven-safe up to 260°C (500°F). This allows for versatile cooking, such as starting a dish on the stovetop and finishing it in the oven.

Using the Lid

The precisely fitted 1mm thick stainless steel lid helps to trap steam and heat, reducing cooking time and preserving moisture and nutrients in your food. Use the lid whenever possible to enhance energy efficiency.

Internal Measurement Scale

The casserole features an internal measurement scale (liters and quarts) for convenient and accurate ingredient measurement directly in the pot.

High Quality Non-Toxic Triply

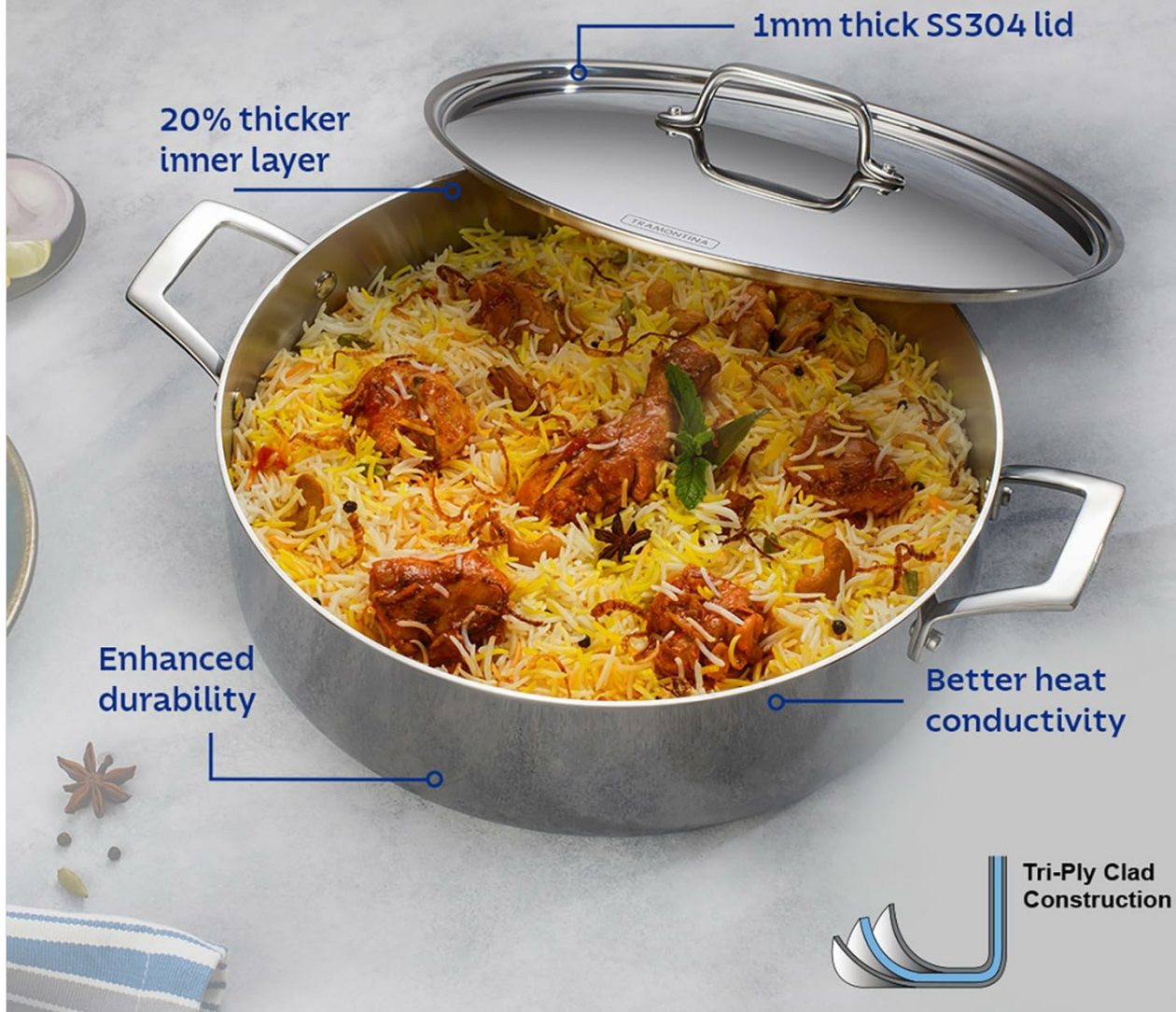
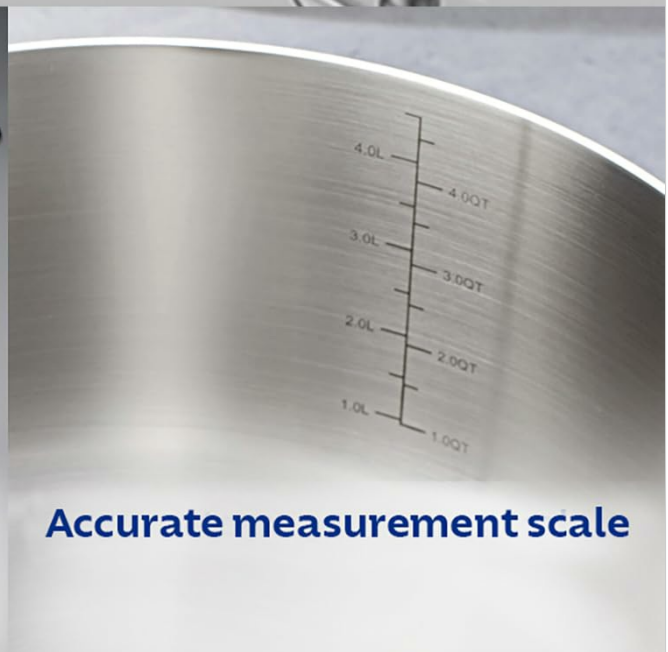


Image: Tramontina AEION TriPly Casserole filled with biryani, illustrating the even heat distribution and cooking capacity.

1mm thick SS304 lid



**Strong and durable
riveted handles**



Accurate measurement scale

Image: Detailed view of the casserole's lid, strong riveted handles, and the convenient internal measurement scale.

Video: A short preview showcasing the Tramontina TriPly Casserole's superior cooking, healthy surfaces, and durable construction.

MAINTENANCE AND CLEANING

Dishwasher Safe

Your Tramontina AEION TriPly Casserole is 100% dishwasher safe. For best results, load the cookware securely to prevent movement during the wash cycle.

Hand Washing

For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface. For stubborn food residue, soak the casserole in warm soapy water before cleaning.

Preventing Water Spots and Discoloration

To prevent water spots, dry the cookware immediately after washing. For discoloration caused by high heat or certain foods, a stainless steel cleaner can be used according to the product's instructions.

Antimicrobial Rivets

The antimicrobial stainless steel rivets are designed to prevent bacterial buildup, contributing to a hygienic cooking environment. Ensure these areas are cleaned thoroughly.

Dishwasher Safe



Induction Ready





Gas



Electric



Ceramic Glass



Induction



Oven safe
260°C
500°F



Dishwasher safe

Image: The casserole shown being cleaned in a dishwasher and used on an induction cooktop, highlighting its versatility and ease of maintenance.

TROUBLESHOOTING

- **Food Sticking:** Ensure the casserole is properly preheated before adding food. Use a small amount of oil or fat. Avoid overcrowding the pan, which can lower the temperature and cause sticking.
- **Discoloration/Blue Stains:** This can occur due to high heat or mineral deposits from water. It does not affect cooking performance or safety. To remove, use a stainless steel cleaner or a mixture of white vinegar and water.
- **Heat Not Evenly Distributed:** Verify that the casserole base matches the burner size. On gas stoves, ensure flames do not extend beyond the base.

SPECIFICATIONS

Feature	Detail
Model	Tri-Ply Casserole
Brand	TRAMONTINA
Material	Stainless Steel
Capacity	6.2 Litres
Product Dimensions	40.8D x 31W x 13.7H Centimeters
Item Weight	2.62 Kilograms
Finish Type	Glossy
Oven Safe	Yes (up to 260°C / 500°F)
Stovetop Compatibility	Gas, Electric, Ceramic, Induction
Included Components	1 Casserole, 1 Lid
Certification	NSF Certified

WARRANTY AND SUPPORT

10-Year Warranty

Your Tramontina AEION TriPly Casserole comes with a comprehensive 10-year warranty, covering manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims.

Customer Support

For any questions, concerns, or warranty claims, please contact Tramontina customer support. Refer to the product packaging or the official Tramontina website for the most up-to-date contact information.

Video: A detailed look at the Tramontina AEION TriPly cookware, highlighting its NSF certification, 10-year warranty, stay-cool handles, and all-cooktop compatibility.