Tramontina 80114/057DS

Tramontina Professional 12-Inch Ceramic Non-Stick Frying Pan User Manual

Model: 80114/057DS | Brand: Tramontina

Introduction

This manual provides essential information for the safe and effective use, care, and maintenance of your Tramontina Professional 12-Inch Ceramic Non-Stick Frying Pan. Designed for both home chefs and professional demands, this pan features a heavy-gauge aluminum construction and a reinforced ceramic non-stick coating for superior performance and durability. Please read this manual thoroughly before first use and retain it for future reference.



Image: The Tramontina Professional 12-Inch Ceramic Non-Stick Frying Pan, showcasing its gray ceramic interior and stainless steel handle with a red silicone sleeve.

Safety Information

- Always use appropriate heat settings. High heat can damage the non-stick coating and warp the pan. Medium heat is

generally sufficient for most cooking tasks.

- Do not use metal utensils on the non-stick surface. Use only wood, silicone, or heat-resistant plastic utensils to prevent scratching.
- The pan is oven safe up to 500°F (260°C). The removable silicone handle sleeve is heat-resistant but should be removed if temperatures exceed its rating or for prolonged oven use.
- Always use oven mitts or pot holders when handling a hot pan, especially after oven use.
- Keep children away from the cooking area and hot cookware.
- Ensure the pan is stable on the cooktop to prevent tipping.

Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and labels from the pan.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water and a soft sponge. Rinse well and dry completely.
3. **Conditioning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable, canola). Heat the pan over low heat for 30 seconds, then remove from heat and wipe off excess oil with a paper towel. This step helps to maintain the non-stick properties.





Image: Front and side views of the frying pan, illustrating its overall design and profile.

Operating Instructions

Cooktop Compatibility

Your Tramontina Professional Frying Pan is suitable for use on the following cooktop types:

- Gas
- Electric Coil
- Ceramic Glass

Note: This pan is **not** induction compatible.

Cooking Guidelines

- **Preheating:** Always preheat the pan for a few minutes on low to medium heat before adding food. This ensures even heat distribution and optimal cooking results.

- **Oil/Butter:** While the non-stick coating allows for cooking with less oil, a small amount of cooking oil or butter is recommended for flavor and to further enhance non-stick performance.
- **Heat Settings:** Use low to medium heat for most cooking. High heat should only be used for short periods, such as searing, and never for prolonged cooking, as it can damage the non-stick surface.
- **Utensils:** Always use non-metal utensils (wood, silicone, nylon) to protect the ceramic non-stick coating from scratches.
- **Oven Use:** The pan is oven safe up to 500°F (260°C). The red silicone handle sleeve is removable and should be taken off if oven temperatures exceed 400°F (204°C) or for extended oven use.



Image: A chef cooking large shrimp in the frying pan on a gas stovetop, demonstrating its capacity for family meals.



Image: The frying pan inside an oven with a steak, illustrating its oven-safe capability up to 500°F.

Your browser does not support the video tag.

Video: An overview of Tramontina Professional Ceramic Frying Pans, demonstrating their non-stick properties, heavy-duty handle, and professional-grade construction through various cooking scenarios.

Maintenance and Care

- **Cleaning:** The pan is dishwasher safe for effortless cleanup. For best results and to prolong the life of the non-stick coating, hand washing with warm, soapy water and a soft sponge is recommended.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface.
- **Cool Down:** Always allow the pan to cool completely before washing to prevent warping.
- **Storage:** When storing, place a soft cloth or paper towel between pans if stacking to protect the non-stick surface.



Image: A close-up of the removable soft-grip silicone sleeve on the pan handle, highlighting its textured surface for comfort and grip.

Troubleshooting

Problem	Possible Cause	Solution
Food sticking to the pan.	Too high heat, insufficient oil, damaged coating, or pan not properly conditioned.	Use lower heat settings. Ensure a small amount of oil is used. Re-condition the pan. Avoid metal utensils.
Pan warping or deforming.	Sudden temperature changes (e.g., hot pan under cold water) or excessive high heat.	Always allow the pan to cool naturally before washing. Avoid using excessively high heat for prolonged periods.
Discoloration of the non-stick surface.	Overheating or residue buildup.	Ensure proper heat management. Clean thoroughly after each use. A mixture of water and vinegar can sometimes help with stubborn stains.

Specifications

Brand:	Tramontina
Model Name:	Tramontina Ceramic Nonstick Restaraunt Fry Pan, 12 Inch, Gray, 80114/057DS
Item Model Number:	80114/057DS
Material:	Aluminum, Stainless Steel, Ceramic
Color:	Gray
Diameter:	12 Inches
Capacity:	3.1 Liters
Maximum Temperature:	500 Degrees Fahrenheit (260°C)
Oven Safe:	Yes
Dishwasher Safe:	Yes
Compatible Devices:	Gas, Smooth Surface Non Induction, Electric Coil
Item Weight:	4.7 pounds
Country of Origin:	Brazil
UPC:	016017168824

Warranty and Support

Your Tramontina Professional Frying Pan is backed by a **lifetime warranty**, reflecting the manufacturer's commitment to quality and durability. For warranty claims, product support, or any inquiries, please visit the official Tramontina website or contact their customer service directly.
You can find more information and contact details on the Tramontina Store on Amazon.

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