

TRAMONTINA

GOURMET

18/10 STAINLESS STEEL

HEAVY-GAUGE

ROASTING PAN

Includes Basting Grill & V-Rack

Use and Care

- Before using your roasting pan the first time, hand-wash with warm, soapy water then rinse and dry thoroughly.
- Keep the roasting pan in the oven only during the necessary time for cooking or baking. Do not overheat empty pan. Pan, basting grill and V-rack are oven-safe up to 500°F / 260°C.
- To prevent warping, avoid sudden temperature changes such as immersing hot pan in cold water. Always let the roasting pan cool before washing.
- Prolonged exposure to or excessively high heat may cause your roasting pan to discolor. To remove stubborn spots or stains, use a nonabrasive pad and quality stainless steel cleanser such as Bar Keepers Friend®.
- Do not leave or store food remains in the roasting pan for long periods of time. Superficial pitting may occur if very salty or acidic foods are left in the pan.
- Your stainless steel roasting pan is dishwasher-safe. However, we recommend hand-drying the pan immediately after the rinse cycle or washing and drying it by hand to preserve the original finish.



CAUTION:

TO AVOID INJURY, ALWAYS USE PROTECTIVE MITTS WHILE HANDLING THE ROASTING PAN WHEN HOT.

Stainless Steel Basting Grill and V-Rack

- After use, remove the grill and/or rack from the roasting pan and wash with warm, soapy water then rinse and dry thoroughly.
- For hard-to-clean, stuck-on foods, soak for an extended period and then wash by hand or in the dishwasher.



Oven-Safe



Dishwasher-Safe

Outside Dimensions:

19 x 14.5 x 6 in

48.2 x 36.8 x 15.2 cm