

Description of a Tramontina Dutch Oven

A dutch oven is a large heavy cooking pot with a thick wall and heavy lid. It is primarily suited to cooking meals that need to cook for a long time, such as soups and stews. It is broadly cylindrical, and it has a lid which sits snugly atop of the opening.



The Body

The body of the dutch oven is a cast iron cylinder about two-thirds as tall as it is wide. It flares outward slightly as it approaches the lip of the pot, and two C-shaped handles are attached opposite one another just below the rim. The outer surface of the pot is enameled a dark blue color, while the inside is enameled a pale cream color that has faded and scratched with age and use. The rim itself isn't enameled, showing instead the iron from which the pot was cast. The underside of the oven has a raised circular strip for seating the pot on a burner and embossed text in the center which displays the volume, 3.5 Qts or 3.3 L, and the location of manufacture, China.



The Lid

The lid of the dutch oven is a flattened dome, also cast from iron. Like the body, it is enameled blue on the outside and cream on the inside, though it shows considerably less wear.

The outer surface of the lid has two concentric circular ridges embossed on the flat portion of the surface. There is a substantial gap in the outer ring which facilitates the embossing of the manufacturer's name, Tramontina, in line with the ridge. The center of the lid rises briefly then plateaus to facilitate the attachment of the handle. The handle itself is a simple stainless steel knob that bolts onto the lid. Its only defining feature is the manufacturer's name stamped across the top. The manufacturer of the knob, Le Creuset, is different from the manufacturer of the pot because the knob was retrofitted onto the pot in place of the original plastic knob, which could not be used in the oven.

The rim of the lid is bare cast iron, much like the rim of the pot. It is shaped to form two surfaces at right angles to one another which fit down into the pot snugly and hold the lid in place.

The inner surface of the lid reflects the outward rounded shape of the lid, but it is fairly flat over a substantial majority of its surface. At the center of the lid, there is a small divot where the lid forms the base of the stalk for the handle. Around the center is a set of concentric dashed ridges which are embossed into the iron. Each of the three rows is a set of four ridges evenly spaced and of identical length which cover about half the arc length of the circle they create. Each successive row is offset by about 45 degrees from the row inside it such that the gaps in one row are covered by the ridges of the next.



Conclusion

This dutch oven consists of a broad cylindrical pot with a flat, dome-shaped lid, both of which have been cast from iron and enameled to prevent rusting. It was cast with a relatively thick wall and the lid is molded to fit tightly inside the rim of the pot. This particular model is on the small side but is fairly typical of the form of a dutch oven.