Make Your Old Saladmaster Set Look Almost Like New



By "Chef" Pete Updike, Authorized Saladmaster Dealer

There are thousands of you who have sets of Saladmaster that go back several decades and have been used by countless users over the years. If your set is looking a little tired, there are some tips you can follow to make your set look almost new again!

Below are some pointers that you can follow to get your set back up to speed:

Handles and Knobs. Before starting, take off all your handles and knobs and inspect them for cracking or decay. If any are cracked or wearing out, you can easily get replacements from Saladmaster or your local Independent Authorized Dealer at a nominal cost. If they look good and just need cleaning, wash them in warm, soapy water and dry with a clean thoroughly with a clean, soft towel. Also, do a good job cleaning the brackets and cleaning any build up under and around the handles, knobs and plates (the flat part under the knob). Never use abrasive cleansers on the handles or clean them in the dishwasher as this may cause fading.

Pan Metal. First use a tooth brush to clean up the brackets that are welded to the pan. If you have lots of build-up on the inside, you can actually use a wadded up paper-sack vs. paper towel and make a paste with a Saladmaster's powdered stainless steel cleaner. It will take a little work, but as you make swirling motions, you will begin to see the old shine reappear.

If there is discoloration on the outside, do not make a paste but wipe on the cleanser creating a good white film and let it sit for a few hours, then clean it off (the white cleanser film will have a bleaching effect on the metal bringing out the shine). You can clean the bottom using the paste method as well as inside of the cover. Just use the film technique on the mirrored outside finishes and tops of the covers.

If your cookware bottom has a lot of burnt on grease from over the years (especially common in the Electric Skillets), make sure the

handles have been taken off and spray with oven cleaner in a well-ventilated area, let sit for a few hours and carefully clean off with gloves, etc. Sometimes, this step needs to be repeated, but it will clean it. You then finish off with the paste technique. After everything is really clean looking, wash with soap and water, to which you've added a quart of vinegar, in a sink full of water.

Yours for happy cooking,
Chef Pete

Valoración:
