Oops - Burned on Food? No Problem



By "Chef" Pete Updike, Authorized Saladmaster Dealer

Medium and low temperature settings are used on almost 100% of all recipes with rare exception. But if you burn something that sticks to the bottom of the pan, you can simply put water in the pan after it has cooled and let it soak for a bit. Or you can put water in the cooled pan, heat the water to a boil and then allow the pan to cool again. It should then be easy to remove with a mild stainless steel cleanser such as Saladmaster's Surface Master™ and sponge or washcloth.

On a particularly bad mistake, you can form a ball with a piece of brown paper sack or a paper towel. Using Saladmaster Surface Master™ cleanser, form a paste with a little water, and then just swirl the stain away by using circular motions with the sack or paper towel. Typically, any surface stains in Saladmaster are just that, a "surface" stain, and can always be brought back to normal Saladmaster shine.

And remember, never use stainless steel or abrasive cleansers on the outside or lids of your cookware; they may scratch or the finish dulled. Keep your Saladmaster 316Ti cookware looking as beautiful as it was on the day you made this investment in your health!

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