

Basics for Using the Saladmaster Culinary Baskets



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The beautiful Saladmaster culinary baskets are designed, developed and made in the U.S.A. and constructed of US 316-steel and precision cut woven mesh material. The culinary baskets offer a variety of uses: vapor cooking, deep frying and blanching, and as a colander for rinsing dried beans and grains, fresh fruits and vegetables or for straining broths and sauces. The mesh basket material provides rapid flow of liquids during the cooking process, which results in faster cooking and time savings.

Saladmaster offers two sizes of Culinary Baskets: the 2.5 Qt. (1.49L) Culinary Basket fits into the Saladmaster 3 Qt. Sauce Pan with interchanging cover; the 6 Qt. (5.6L) Culinary Basket fits into the 7 Qt. and 10 Qt. Roasters with interchanging 10 Qt. cover.

Important Use Instructions

The following charts provide guidelines for liquid measurements to be used in each size pan when vapor cooking, frying or boiling and

using the Culinary Baskets. Be careful not to exceed the suggested measurement.

Vapor Cooking:

3 Qt. (2.8 L) Sauce Pan (with 2.5 Qt. Culinary Basket)	7 Qt. (6.6 L) Roaster (with 6 Qt. Culinary Basket)	10 Qt. (9.5 L) Roaster (with 6 Qt. Culinary Basket)
2 cups water (500 mL)	3 cups water (720 mL)	6 cups water (1.4 L)

Frying:

3 Qt. (2.8 L) Sauce Pan (with 2.5 Qt. Culinary Basket)	7 Qt. (6.6 L) Roaster (with 6 Qt. Culinary Basket)	10 Qt. (9.5 L) Roaster (with 6 Qt. Culinary Basket)
2 quarts cooking oil (1.9 L)	5 quarts cooking oil (4.7 L)	7 quarts cooking oil (6.7 L)

Boiling Pasta:

3 Qt. (2.8 L) Sauce Pan (with 2.5 Qt. Culinary Basket)	7 Qt. (6.6 L) Roaster (with 6 Qt. Culinary Basket)	10 Qt. (9.5 L) Roaster (with 6 Qt. Culinary Basket)
2 quarts water (1.9 L)	5 quarts water (4.7 L)	7 quarts water (6.7 L)

Contact your local Authorized Saladmaster Dealer for information on how to get your new Saladmaster Culinary Basket.

Rating:

