

Cleaning Saladmaster Electric Oil Core Multi-Purpose 5-Quart, 10" and 12" Skillets



1. To maintain the beauty and cooking efficiency of the 5-quart Oil Core Cooker and Electric Skillets, it is important that it be cleaned thoroughly with warm soapy water after each use. Food films left on the cooking surface will cause discoloration when the appliance is reheated.
2. Although durable, stainless steel is not indestructible. Pitting may result if undissolved salt remains in your appliance. Salt should be added just before serving foods or to boiling liquids. Liquids should be stirred immediately to completely dissolve the salt. Do not allow seasoned foods or high-acid foods to remain in your appliance for long periods.
3. With the heat control removed, your appliance can be immersed in water or placed in an automatic dishwasher to clean. **IMPORTANT: Allow appliance to cool before cleaning. Do not immerse hot appliance in water. Always remove touch pad heat control before putting appliance in water.** Clean in warm, soapy water with a sponge, dishcloth, nylon net, or plastic pad. Do not use a metal scouring pad, knife, or harsh scouring powder on the polished stainless steel finish. Rinse thoroughly with clear, warm water. Dry promptly to prevent water spots. Wipe heat control with a damp cloth, then dry.
4. Persistent overheating may cause blue or brown heat tints inside the appliance. Stains may also result from minerals in certain foods. To remove both heat tints and stains, make a paste with water and a non-abrasive stainless steel cleaner. Do not use a cleaner which contains chlorine bleach. Apply paste with a cloth or sponge, and rub lightly in a circular motion. Wash again, rinse, then dry promptly.
5. Remove minor scratches with a non-abrasive stainless steel cleaner, following the instructions in No. 4 above. To prevent scratches, do not cut, scrape, or chop food with sharp-edged kitchen tools in your appliance.
6. To remove stuck on foods, fill with warm water and let soak for 30 minutes. Then clean with warm, soapy water as usual. A non-abrasive stainless steel cleaner, such as Saladmaster Surface Master, may also be used, following the instructions in No. 4 above.

Rating:

