

Cleaning Your Saladmaster Cookware



Before First Use

Wash each piece of your new Saladmaster Healthy Solutions 316 Ti Cookware, including the Versa Loc handles, in warm, soapy water to which you have added one cup of vinegar per gallon of water. This removes all traces of manufacturing oils and polishing compounds. Rinse in clear, warm water and dry thoroughly with a clean, soft towel.

Normal Cleaning

After every use, remove Versa Loc handles, wash cookware and handles in warm, soapy water, rinse and dry; or remove Versa Loc handles and clean cookware in automatic dishwasher. Never use abrasive cleansers on the handles or clean them in the dishwasher as this may cause fading.

For Stubborn Stains or Stuck-on Food

Rinse cookware with warm water and sprinkle inside with a mild stainless steel cleanser, such as Saladmaster Surface Cleaner, and create a paste. Using a damp paper towel or wadded paper sack material, rub in a circular motion. The paper towel or sack will do a better job and use less cleanser than a cloth or sponge. And using the cleanser will do a faster job than just soap. Rinse well in warm, soapy water to remove all cleanser and dry with a clean towel.

If you get a food build-up on the bottom of the electric skillet or around the handles, you can simply remove the handles, spray with some oven cleaner, let sit for an hour, and then clean the pan. This will eliminate scrubbing these tougher areas.

IMPORTANT! Never use steel wool or abrasive cleansers on the outside of your cookware or tops of the lids as they may scratch and dull the finish. Use only hot, soapy water on these surfaces.

Rating:

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Give Cleaning Your Saladmaster Cookware 3/5
Give Cleaning Your Saladmaster Cookware 4/5
Give Cleaning Your Saladmaster Cookware 5/5