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Saladmaster Culinary Baskets: Important Safeguards & Proper Use



Important Safeguards

When using the Saladmaster Culinary Baskets, basic safety precautions should always be followed:

- Close supervision is necessary when any cooking appliance is used by or near children.
- Culinary Baskets are designed as inset accessories. Do no place Culinary Baskets directly on a hot burner or directly in the oven.
- Use Culinary Basket that is designed to fit the appropriate sized pan. The Saladmaster 3 Qt. (2.8 L) Sauce Pan accommodates the 2.5 Qt. (1.49 L) Culinary Basket, and the 7 Qt. (6.6 L) and 10 Qt. (9.5 L) Roasters accommodate the 6 Qt. (5.6 L) Culinary Basket.
- Use extreme caution when moving unit containing hot water or oil.
- Do not use unit for other anything other than intended use.
- When transporting, be sure handles are properly attached to Culinary Basket and locked in place.

Before First Use

Wash your new Saladmaster Culinary Basket, including Versa Loc™ handles in warn, soapy water to which you have added one cup (250 mL) of vinegar per one gallon (3.8 L) water. This removes all traces of manufacturing oils and polishing compounds. Rinse in clear, warm water and dry thoroughly with a clean, soft towel.

Daily-Use Cleaning

After each use, remove Versa Loc™ Handles, wash Culinary Basket and handles in warm, soapy water, rinse and dry; or remove Versa Loc™ Handles and clean Culinary Basket in automatic dishwasher. To maintain a polished finish on the handles, avoid using an abrasive cleanser or cleaning them in the dishwasher. The

Saladmaster Culinary Baskets are very durable and can be cleaned in the dishwasher on a daily basis.

For Stubborn Stains or Stuck-on Food

After use, place empty Culinary Basket in hot soapy water and let stand for approximately 20 minutes. This will allow the residue on the Culinary Basket to soften and make cleaning more manageable. Rinse Culinary Basket with hot water and sprinkle with Saladmaster Surface Master stainless steel cleanser or baking soda. Using the Saladmaster cleaning brush, scrub the mesh material on the Culinary Basket from the outside inward to remove stuck-on foods. Wash well in hot, soapy water to remove all cleanser; rinse and dry with a clean towel. Never use steel wool or hard abrasives on the upper stainless steel outside surface of the Culinary Baskets as they might scratch or dull the finish.

Another method of cleaning the unit after deep frying is to fill the roaster 3/4 of the way full with water and add 2 tablespoons (28g) of baking soda. Place the Culinary Basket in the water mixture and place temperature setting on medium-high for approximately 20 minutes. We recommend cleaning with baking soda water each time you deep fry. This method of cleaning softens and loosens the stuck on food for easy release when cleaning in hot soapy water and will help to retain its beautiful finish.

Proper Use

To attach Versa Loc™ Handle: Always attach the Versa Loc™ Handle before using the Culinary Basket, when removing from the pan in which you are cooking or when straining liquids. Align the slot in the handle with the fixed stainless steel bracket on the Culinary Basket. Do not press the button when attaching the handle. Push the Versa Loc™ handle onto the stainless steel bracket until it snaps securely in place.

To Remove Versa Loc™ Handle: Always remove the Versa Loc™ Handle before washing the pan in the dishwasher. Holding onto one side of the Culinary Basket, press downward on the button of the Versa Loc™ Handle on the opposite side and pull outward to remove. Never force the handle.

Always transport Culinary Basket with the required number of handles securely and properly attached in an upright position when pan and Culinary Basket are filled with hot foods or liquids.

Rating:

