

Saladmaster Frequently Asked Questions



Can I put Saladmaster cookware in the dishwasher?

Yes, but only without the Versa Loc™ Handles. After time, however, repeated washing in the dishwasher may dull the cover knob. We recommend that you avoid the heat-dry cycle of the dishwasher by using the energy-efficient air-dry cycle.

After I've lowered the heat and the seal has formed, can I lift the lid?

Saladmaster's unique vapor-seal lids create a semi-vacuum, which shortens cooking time and helps keep food warm long after the heat is turned off. However, peek if you must. After replacing the lid, spin it so that the Vapo-Valve™ clicks, indicating that it has resealed itself. If it does not, increase the heat until the Vapo-Valve™ clicks, then reduce the heat to low.

What if my range cooks at a higher temperature than normal?

If your lowest temperature is too high, you may need to purchase a heat-reducing pad for your burner, such as the type used under glass coffee pots on electric ranges.

Saladmaster's cookware construction is designed for use on all stoves including induction. Because Saladmaster is so efficient with induction heating, it doesn't take long for the pan to heat up as with gas or electric stoves.

Can I ever cook over high heat?

High heat may cause warping. Also, foods are more likely to stick or scorch over high heat, and cooking at a too high heat can cause foods to shrink and become dry. It is okay, however, to bring large amounts of liquid to a boil, such as water for pasta, over medium-high heat. Reduce heat after the boiling point has been reached.

Can I carve a roast in the pan?

Never use sharp utensils to cut foods in the pan to avoid damaging the finish. Remove foods to a cutting board.

Why does the Vapo-Valve™ click as soon as I turn the heat on

under a covered pan? Should I lower the heat at that time?

The Vapo-Valve™ is designed to click when the food or liquid inside the pan reaches approximately 187°F/86°C. Occasionally, slow clicking begins before the pan has been exposed to heat long enough to reach that level. When that happens, proceed as you would without the premature click. The click should stop as the heat rises. Once the temperature hits approximately 187°F/86°C, the Vapo-Valve™ will click again. This time, the click will be more rapid and insistent, and it is time to reduce the heat to low.

Rating:

