

Ultra-Clad

PRO COOKING TIPS FOR STAINLESS STEEL

 **Mueller**
Home

1 PREHEAT PROPERLY (2-3 minutes)

- Start with **MEDIUM-LOW** heat (never high!).
- Wait until the pan feels warm to your hand (held 4 inches above).
- **WATER TEST:** Drop a small water droplet in the pan.



READY:
Water dances
and rolls around
like a ball



TOO COLD
Water just sits
there



TOO HOT
Water evaporates
instantly

2 ADD OIL AT THE RIGHT TIME

- Add oil **ONLY AFTER** the water test passes
- Use enough oil to lightly coat the bottom
- Best oils: Vegetable, canola, or avocado oil
- Oil should shimmer but **NOT** smoke



3 ADD FOOD & DON'T MOVE IT!

- Use room-temperature ingredients (when possible)
- Pat-dry ingredients (when possible)
- Food should sizzle gently when it hits the pan
- DON'T flip or move food for the first 2-3 minutes
- Food will release naturally when it's ready



? FOOD ALREADY STUCK?

1. **DON'T PANIC** - turn heat to LOW immediately
2. Add 2-3 tablespoons of water to the pan
3. Cover with lid for 30 seconds to create steam
4. Food should release easily with a spatula



✗ TOP 3 MISTAKES TO AVOID



MISTAKE #1:
Adding food to a cold pan



MISTAKE #2:
Using too high heat



MISTAKE #3:
Moving food too early

4 COOL before washing.

5 Use a stainless-steel powder CLEANSER for perfect shine.