



Ultra-Clad Pro Stainless Steel Set

Model: MC-17SS



Your satisfaction is guaranteed. If you are not completely satisfied with our Ultra-Clad Pro Stainless Steel Set, please let us know. We're committed to making things right.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

PACKAGING CONTENTS

- 1QT Saucepan with Lid
(6.3 in) / (16 cm)



- 2QT Saucepan with Lid
(7 in) / (18 cm)



- 3QT Saucepan with Lid
(8in) / (20 cm)



- 3.5QT Saute pan
with Helper handle and Lid
(10.2 in) / (26 cm)



- 4QT Dutch oven with Lid
(9 in) / (22 cm)



- 8QT Stockpot with Lid
(9.5 in) / (24 cm)



- 8" Open skillet pan
(20 cm)



- 9.5" Open skillet pan
(24 cm)



- 12" Skillet with Lid
(30 cm)



- Steamer
(8 x 3.7 in) / (20 x 9.5 cm)



COOKWARE IS COMPATIBLE WITH:



GAS



ELECTRIC



INDUCTION



CERAMIC



GLASS



OVEN SAFE

Without Lid
360°F/ 180°C

With Lid
250°F/ 120°C

ESSENTIAL PRECAUTIONS

- Before using for the first time, remove all labels and wash in hot water with a mild detergent to remove any manufacturing residue on the new cookware.

- When in use, the cookware will be extremely hot. Caution should be taken as heat, steam, and splatter can cause injury.



- When in use, keep cookware, especially handles, out of reach of children.

- Always carry hot cookware by the handles with a pot holder. When hot, do not use a wet cloth or potholder to lift the cookware or place on a wet surface. Hot cookware should be placed on heat-resistant surfaces only.

- Do not add cold water, ice, or fully frozen food items directly to hot cookware, as a steam eruption could occur that may cause burns or other injuries to users or bystanders.

- Be extremely cautious when the cookware contains hot oils used during cooking, as steam eruptions are possible when elements containing water are brought into contact with hot oil.

- Never leave cookware on the heat source without food or liquid inside.

- Do not combine cookware to make a double boiler. These pieces are not designed for that purpose, and such use could result in steam-related burns or other injuries to users or bystanders.

- For safety and to prevent warping, allow cookware to cool before cleaning or immersion in water.

USING YOUR COOKWARE SET

BEFORE FIRST USE:

- Remove all labels and packaging materials.
- Wash cookware in hot water with a mild detergent, then rinse and dry using a clean, soft dish cloth or paper towel.

SEASONING YOUR COOKWARE

• **We recommend seasoning the cookware.** Heat your cookware with two tablespoons of cooking oil for 1 to 2 minutes at medium heat. Do NOT allow the oil to overheat, change color, or begin to smoke. Empty the pan and repeat the washing process with hot, soapy water. Rinse and dry thoroughly.

GENERAL COOKING TIPS:

- Never leave cookware unattended while cooking.
- Select the proper burner size so that the heat touches only the bottom diameter of the cooking surface and not the sides of the cookware. When cooking on gas, adjust the flame, so it does not flare up on the sides of the pan.
- Although the long handles are designed to stay cool to the touch, using a potholder is a safe idea. ALWAYS use pot holders when removing lids, holding side handles, and removing pots and pans from a cooktop or oven.
- Never let cookware boil dry or leave an empty piece of cookware on a heated burner.
- Do not slide or drag cookware across the stovetop, as this may cause damage to both the cookware and the stovetop.
- **When frying, sauteing, or searing, preheat on low heat for 1 to 2 minutes, and then add food. This will also help minimize sticking.**
- **When using oil, butter, or margarine, add to cookware only after preheating.**
- **It is best to add salt after food has started cooking. This will help prevent small white dots or pits from forming on your cookware surface, as is the case for any stainless steel cookware.**

- For optimal cooking performance, **low to medium heat settings** are recommended. A high heat setting would be used for boiling.
- We recommend using plastic or wooden utensils with your stainless steel cookware. Do not use metal or sharp-edged utensils, which will scratch stainless steel surfaces.
- To prevent scratches or ships on the cookware exterior, place paper towels between cookware when storing.

LID USE:

- When removing lids during cooking, tilt the lid to direct steam away from you and keep hands and face away from steam vents. Always use a potholder or appropriate kitchen cloth to remove lids to avoid burns or injury.
- DO NOT use glass lids that have cracks, chips, or scratches and do not attempt to make repairs to damaged cookware. Using damaged lids or cookware could lead to explosions or injuries to users or bystanders.
- DO NOT place hot glass lids under cold water, as the temperature change can break the glass.

HANDLES AND KNOBS:

- The handles and knobs can get very hot under cooking conditions. As a general precaution, we always recommend the use of a potholder when handling hot cookware.
- When cooking, make sure handles are not positioned over other hot burners.
- Some handles and knobs that are attached with screws may loosen over time. If this occurs, they should be retightened. Do not over tighten, as this could result in damage to the lid or knob.
- During use, keep all handles out of reach of children and avoid overhanging over the cooking surface, to avoid potential knocks and possible injury.

TO BREAK A VACUUM SEAL:

The uniquely designed rims and lids form a perfect fit with the base cookware to reduce the evaporation of liquids. If you leave the lid on after turning the heat down or off, a partial vacuum may form, which will seal the lid to the pan. To break the seal, turn on the heat for a few moments, and the cover will come off easily. If you don't want the lid to seal to the pot, remove the lid or set it slightly ajar before turning off the heat.

CLEANING AND CARE:

- Let the cookware cool before washing.
- Wash as soon as possible after cooling. Hand wash in hot, soapy water. Rinse and dry immediately to prevent water spots, and for optimal sheen.

! ATTENTION: DO NOT wash in a dishwasher. We recommend hand washing to ensure lasting quality of your cookware and its specialized layered construction.

- Do NOT use steel wool. Nylon scrubbing pads are safe to use.
- Do NOT use oven cleaner or any cleaner that is harsh or contains chlorine bleach.
- Overheating can cause brown or blue stains. Food films not removed will cause discoloration on the pot when reheated. To remove discoloration from your cookware, use one part vinegar to one part water. Set aside for about 5 minutes and rinse accordingly. Alternatively, use a stainless steel cleansing cream, such as Bar Keepers Friend Soft Cleanser.
- Large amounts of iron content in water may cause the pot/pan to appear rusty.



Your purchase comes with a 100% satisfaction guarantee from Müller

If you are not happy with the product for any reason, please contact us at support@muellerhome.us with your feedback or questions, and we will do our best to make things right for you!

For warranty details visit www.muellerhome.us

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