

Müeller

Ultra-Clad Tri-Ply 8 QT Stock Pot

Model: SP-8SS



PACKAGING CONTENTS:

8 QT Stockpot with Lid • Stainless Steel Ladle • 2 Cleansing Pouches

Your satisfaction is guaranteed. If you are not completely satisfied with our Ultra-Clad Tri-Ply 8 QT Stock Pot, please let us know. We'll help make the Stock Pot work for you, or we'll refund your money

PLEASE CAREFULLY READ THE FOLLOWING USE AND CARE INSTRUCTIONS. BY FOLLOWING THESE INSTRUCTIONS, YOUR ULTRA-CLAD STOCK POT WILL BRING YEARS OF COOKING PLEASURE.

IMPORTANT SAFEGUARDS

- Before first use, remove all packaging and labels and keep any plastics out of reach of children.
- **Not suitable for microwaves, outdoor grills (BBQ), or campfires.**
- Never leave burners and the cookware unattended while cooking. In the event of the cookware catching fire: turn off the burner, smother the pot with a cover or a damp cloth and leave to cool completely before handling the pot.
- Never place the Stock Pot on a heat source without oil, food, or liquid inside for prolonged periods or allow to boil dry as the extreme temperature may cause a fire and irreparable damage or wrapping of the pot.
- If the pot is accidentally overheated and allowed to boil dry, it is important that before removing from the burner, the burner is turned off, and the pot is allowed to cool gradually for 15-20 minutes.
- When in use, the cookware will be extremely hot. Caution should be taken as heat, steam, and splatter can cause injury.
- Do not add cold water, ice, or fully frozen food items directly to a hot Stock Pot. Extreme temperature fluctuations may cause pitting and reduce the lifespan of the pot. Further, steam eruptions may cause burns or other injuries to users or bystanders.
- Be extremely cautious when liquid is added to hot oils during cooking. Steam eruptions may cause burns or injuries to users or bystanders.
- The pot handles and lid will become extremely hot during cooking. Always use dry oven gloves when handling the pot or lid during or after cooking to prevent possible burns.
- Keep the hot Stock Pot and its handles out of reach of children or bystanders.
- Always carry hot cookware by the handles. 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.
- Test handles periodically for safety. Do not use the Stock Pot if the handles are loose as this may cause personal injury and damage to the cookware.
- If using a ceramic or induction cooktop, lift the Stock Pot rather than slide it across the glass surface to avoid any possible damage to the pot or the cooking surface.

- Do not heat in an oven above 250°F (120°C).
- The Stock Pot can be very heavy when filled. Use caution when lifting.
- After cooking, always place a hot Stock Pot on a heat-resistant board or trivet and not directly on an unprotected countertop.
- For safety and to prevent pitting, allow the cookware to cool completely before cleaning or immersing in water.
- Do not use for storing food in the refrigerator or freezer. Raw, marinating, or cooked foods may react with the stainless steel interior when stored for prolonged periods of time.
- Use appropriate pot dividers or pads to protect the pot's finish if cookware is stacked.
- This Stock Pot is intended for domestic, household cooking use. Do not use for any other purpose.
- Save these instructions.

COOKING WITH YOUR ULTRA-CLAD

BEFORE FIRST USE:

- Remove all packaging materials and labels.
- It is recommended that before you use your Stainless Steel Cookware that you wipe with lemon juice or white vinegar and dry with a paper towel to remove any traces of manufacturing oils. Then, wash in hot water and a mild dish soap, rinse and dry thoroughly with a soft dish cloth.

GENERAL GUIDELINES:

**Suitable for Electric, Gas, Ceramic-Glass, and Induction cooktops
Oven Safe to 250°F (120°)**

1. When cooking on a cooktop, select a heat source size that is as close as possible to the size of the Stock Pot base. Also, keep gas flames confined to the base only and not the sidewalls of the pot. This will allow heat to distribute evenly, avoiding hot spots, overheating of the sides, and possible brown/blue discoloration.
2. The stainless steel cookware has very efficient heat conductivity, and so cooking with a **MEDIUM heat** (approx 248°F, 120°C) is always recommended. This will reduce energy consumption while vitamins and minerals of the food will be largely preserved. High heat is only recommended for boiling or to reduce stock rapidly.

3. Contents of the pot should not exceed the maximum measuring scale on the Stock Pot interior. **Do not fill with liquid over 2/3 full to prevent overflowing.**
4. To prevent food from sticking to the pot, preheat until hot before adding oil. When the oil shimmers, only then add the food ingredient. During this period, the steel becomes static, resulting in a temporary non-stick surface.
Other tips:
 - Cooking with a lower setting will generally prevent food from sticking or burning.
 - Avoid adding very cold foods to the cookware.
5. When adding oil or shortening to the pot, do not allow the oil to overheat, change color, or begin to smoke. If this occurs, empty the pot, and wash according to cleaning instructions. Dry thoroughly before reheating.
6. When browning meat, pat dry before adding to the pot to promote searing rather than steaming.
7. If using salt, always add to hot food or liquid that has come to the boil so that it can dissolve thoroughly and prevent the salt grains from pitting the pot's interior.
8. Avoid using your pot to store acidic, salty, or fatty foods before or after cooking. Raw, marinating, or cooked foods may react with the stainless steel surface when stored for prolonged periods of time.
9. When using a ceramic, halogen, or induction cooktop, extra care should be taken to ensure that the base of the cookware and the surface of the cooktop are cleaned after every use, otherwise, the cooktop may be permanently marked.
10. To protect your pot from scratches, we recommend using silicone, heat-resistance plastic, or wooden utensils. Never cut food or use electric beaters in the pot.
11. Do not leave utensils in cookware during cooking.

LID:

- Our tightly closing lid with a smooth rim ensures the rising steam drips back into the pot, thereby creating a "self-basting" environment, locking in nutrients, and preserving flavors. Ideally, avoid persistent removal of the lid to enhance this cooking atmosphere.
- Use of the lid will help food, and in particular, liquids, to cook/boil faster while heat can also be kept at a lower setting. Cooking time is reduced, and this helps to save on gas and electricity.
- Do not use lids when deep frying.
- When removing lids, always tilt the lid, so steam is directed away from you. Always use a potholder or appropriate kitchen cloth to remove the lid to avoid burns or injury.

- Do not place lids directly on a hot burner as they may warp and lose their luster.
- Allow the hot lid to cool on a heat resistant surface or trivet. Placing hot lids on some surfaces may cause scorch marks.
- Do not use the glass lid if it has cracks, chips, or other damage, and do not attempt to make repairs to damaged cookware. Using a damaged lid or pot could lead to explosions or injuries to users or bystanders.
- Do not place the hot glass lid under cold water, as the temperature change can break the glass.

LID VACUUM SEAL:

The uniquely designed rim of the lid forms a perfect fit with the base of the Stock Pot 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 pot.

- To break the seal, turn up the heat for a few moments, and the lid 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.
- Do not try to remove the lid with force, as this may damage your stainless steel pot and lid.

CLEANING & CARE

HAND WASHING:

- It is best to clean a dirty pot immediately after taking the food out. Soak the pot with warm water and a mild dish soap for at least 15 minutes, then wash it gently with a nylon scouring pad to loosen any food remnants. Rinse, then dry thoroughly with a clean dish cloth immediately after washing.

! Important: Do not add cold water directly to a hot Stock Pot. Extreme temperature fluctuations may cause pitting and reduce the lifespan of the pot.

- To remove burned-on food, fill the pot with enough warm water and dish soap to cover the burnt-on food and let it sit for an hour. Then put the pot back on the burner and boil the soapy water for 10 to 15 minutes. Turn the burner off, let the water cool to the touch, then scrub the pot with a nylon scouring pad. Wash out again with warm water and dish soap and finish by rinsing and drying the pot. Repeat for stubborn residue.

- Do not use metal scouring pads (steel wool) or abrasive cleaners. Although they do an excellent job of removing stuck-on food, they will scratch the surface of the cookware. Instead, opt for nylon-net scouring pads, plastic, or nylon brushes.
- Do not use bleaches, oven cleaners, disinfectants, and cleaners with chlorine as exposure to these substances may stain or corrode the cookware's stainless steel.
- Do not leave dirty water and cleaning solution residues to dry on your stainless steel pot. It will create a dull finish or possible staining.
- Always dry the stainless steel cookware thoroughly to remove any moisture that may promote rust and to avoid hard water marks. To remove water marks, dampen the surface of the pot, sprinkle a damp sponge with baking soda, then rub the surface clean. Rinse and dry thoroughly.
- To prevent scratches or chips on the cookware, use pot protectors or place paper towels between cookware when storing.

DISHWASHING:

- Although the Stock Pot is dishwasher safe, washing by hand is the recommended cleaning method to prolong the life of the cookware and to prevent dullness and discoloring from certain detergents.
- If dishwashing, use less caustic dishwashing detergents such as a pure liquid, gel, or powder rather than the combination tablets as these can be very corrosive.
- Do not leave your cookware in the dishwasher after the cycle has finished. Remove and dry thoroughly before storing.
- The Soup Ladle is dishwasher safe.

MAINTAINING YOUR STOCK POT:

You should routinely care for your Stock Pot every 1-2 months to maintain the stainless steel finish and remove any discoloration.

Stainless Steel Finish (with Cookware Cleaner & Polish Pouches)

To rejuvenate the luster of your Stainless Steel Stock Pot, you can apply the Stainless Steel Cleaner and Polish provided with your product or a similar Stainless Steel Cleaner.

1. Shake well before use.
2. Apply a small amount of the cleanser onto a wet Stock Pot.
3. Rub gently in the direction of the natural metal grain using a clean, soft, damp cloth until the stains are gone.
4. Buff with a soft, dry cloth to achieve a brilliant shine.

Blue/Brown Discoloration

Stainless steel cookware will often form a brown/blue discoloration in the bottom of the pot as a result of overheating, heating the pot too quickly, or extreme temperature shock. If the rainbow-like discoloration cannot be scrubbed away with general cleaning, then clean as follows:

1. Add a solution of water and a few tablespoons of lemon juice or white vinegar to the pot, enough to cover the discolored surface.
2. Simmer the water solution for 15 minutes.
3. Turn the burner off, let the pot sit for several hours.
4. Pour out the water, and use a nylon scouring pad with specialty non-abrasive cleaner to scrub away the discoloration.
5. If the stains are really embedded, you can repeat this process again.

Calcium Build-up

If you live in an area that has mineral-rich tap water, quite often a chalky white residue will form within the pot. A similar residue may form when cooking starchy foods.

1. To remove, boil a solution of 1 part white vinegar and 3 parts water.
2. Let the solution cool to the touch.
3. Wash thoroughly with warm water and a mild dish soap and dry thoroughly.

Iron Deposits

Large amounts of iron in water may cause the pot to appear rusty.

1. To remove, make a thick paste of baking soda with water and cover the rusted portions.
2. Use a small kitchen brush or soft cloth to rub the mixture onto the rust until removed.



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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!

Müller USA

168 Mason Way Unit #4A, City of Industry, CA 91746

E-mail: support@muellerhome.us

Web: www.muellerhome.us