



Care and Use of the Clearview Range of Stainless Steel Steamers

Caring for Clearview Steamers

Clearview steamers are manufactured from the finest quality materials, the pieces are designed to look attractive and are tough and durable.

The following suggestions will prolong the life of your cookware and give you a lifetime of pleasurable cooking.

- Before using your new cookware, wash each piece thoroughly in hot soapy water to remove any residue which may be left from the manufacturing process, rinse and dry.
- Kitchen Craft cookware is made to resist staining under normal cooking temperatures. Should a stain remain after washing, rub it gently with a mild on abrasive stainless steel cleaner. We recommend Kitchen Craft stainless steel cleaner.
- If the pan has boiled dry or becomes soiled with dried food or cooking fat, put a few table spoons of biological washing powder into the pan, fill to the top with water and let stand overnight (away from the oven). Wash and rinse well before re-use.
- Undissolved salts can cause pitting of the stainless steel surface. Therefore don't leave food in a pan to which salt has been added.
- When cleaning by hand never use an abrasive cleaner or cleaning tool as this will scratch the surface of the stainless steel.
- **High temperature:** Very high temperatures could cause bronze or blue tints on the surface of the pan.
- **Flames, handles and heat:** Always ensure that the size of the flame on a gas stove is properly controlled and does not flare up the side of the utensil and overheat the handles. This can cause burns to an unprotected hand, it can damage even hardened plastic type handles and is wasteful of fuel. Never put utensils with plastic type handles in an oven - they could melt or become deformed.
- Do not allow handles or pans to extend beyond the edge of the cooker.
- Keep children away from heated utensils.
- Before cleaning, ensure your stainless steel cookware has cooled completely. A hot utensil may become permanently warped if it is put into water.
- **Empty Utensils:** NEVER leave an empty utensil, or one that has boiled dry, on a hot element or burner. The utensil will warp and possibly melt. Turn off the heat immediately and leave to cool down before removing from the stove top.
- **Lowest Heat:** Always cook using the lowest heat possible so that foods use their own natural moisture, therefore discolouration will be kept to a minimum.
- **Adding Salt:** Do not add salt to cold water in the utensil as this can cause pitting. To avoid this, add salt only to boiling water.

- **Glass Lids:** Care must be taken with all glass cookware. Even though Kitchen Craft glass lids have been specially toughened they may not withstand being dropped or being knocked against other hard objects.
 - Never put a hot glass lid into cold water or into a refrigerator or freezer.
 - Never use a damaged glass lid. If a glass lid becomes cracked or badly chipped it is potentially dangerous. Replace it and carefully dispose of the damaged lid.
- **Stockpot:** When using as a stockpot with the base of the steamer and the lid, do not use in an oven with a temperature above 180°C.

How to Steam Efficiently

1. It is advisable to cook pasta in the bottom insert of the steamer, placing vegetables or fish in the middle section and steaming the more delicate vegetables in the top section, all in one healthy and efficient procedure. The upper steamer can also be used as a handy colander.
2. Half fill the stockpot base with water then bring it to the boil so that there is a constant amount of steam. Keep the water boiling gently - do not allow it to boil too ferociously.
3. Place the steamer baskets over the water, making sure that the water level is just below the lower basket. Keep watching the water level if you are steaming for a long time to make sure that the stockpot does not boil dry. If more water is needed, add water that is nearly boiling otherwise you will prolong the cooking time.
4. When positioning the food in the steamer baskets, leave sufficient room between the vegetable pieces to allow the steam to circulate.
5. Always keep the lid on when steaming to keep the heat and the steam in. Be careful when removing the lid as steam can cause a painful burn. It is advisable to turn your face away and lift the lid in such a way that any escaping steam will be directed away from you. Also stay cool handles can get hot after long periods of steaming and we advise the use of an oven cloth or oven gloves until you are familiar with your new cookware.

WARNING

The metal handles and knobs of your cooking utensil could become hot. Use oven gloves or an oven cloth at all times. Even 'Stay Cool' handles can get hot in circumstances where the cookware is not used properly.



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