

TIPS FOR CARING FOR ALUMINUM FRY PANS AND BOILING POTS

It is not necessary to season aluminum pots before cooking with them. Wash with a liquid dish washing detergent and towel dry.

After cooking, wash aluminum pots and fry pans in hot, sudsy detergent. If grease or black soot has cooked to the outside of the pot while cooking with your outdoor cooker, scrub the outside of the pot with a steel wool scouring pad.

DO NOT SPRAY OVEN CLEANER ON ALUMINUM POTS TO REMOVE GREASE OR SOOT. OVEN CLEANER WILL CAUSE THE FINISH TO BECOME DULL.

If food remains stuck in the pan after cooking, add hot water and let soak. Then scrub the pan with soap and steel wool to loosen the food.

If hard water causes darkening on the interior of your pot, fill to the level of the darkened area with a water and cream of tartar or vinegar solution (mixed with the concentration of three cups of water to one tablespoon cream of tartar, or vinegar). Boil five to ten minutes.

NEVER PLACE AN EMPTY ALUMINUM OR STAINLESS STEEL POT ON A LIT COOKER. A hole will be burned in the bottom of the pot. Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Do not store used oil inside your aluminum pot. The salt used in cooking can corrode the pot causing the pot to leak. Wash the pot after each use with hot, soapy water and rinse.