

OPERATING INSTRUCTIONS: Bain Marie Pots 2017

Please observe the following instructions!

These sauce warmers are double walled bain marie pots. Sauces etc. can be easily prepared at a constant cooking temperature of approx. + 95°C and without sticking to the pot or strong stirring. By serving with the sauce warmers, the temperature of the foods remains constant for a long time.

Bain Marie pots are ideal for...

- the preparation of bain marie foods, for example delicate sauces
- a careful defrosting of foods
- keeping warm or reheating food
- melting chocolate
- preparing milk dishes
- preparing fish or vegetable dishes
- preparing hot or cold drinks

ADVANTAGES

- 18/10 stainless steel inside and outside
- suitable for gas, electric and ceramic hobs (excepted induction cooking)
- the stainless steel handles become just hand warm
- dishwasher proof
- suitable for all foodstuffs, including acidic foods, and for strong detergents.
Only add salt to cooking water or ready cooked foods.

USAGE

- Never heat the bain marie pot when it is empty! Fill the water space (between the inner and outer walls) with tap water, using the funnel provided with the pot. The water level should reach the rough part of the measuring stick. If there is not enough water filled in, the food may stick on the sides; if there is too much water, it may boil over or run out from the hole
- In normal circumstances, no water need be added when cooking. For dishes requiring a long period of cooking, and when using gas cookers, check the amount of water with the dip stick and top it up if necessary.
- When cooking, use the highest temperature at first to heat the water, but reduce it to the middle or lowest level when the water starts to boil.

MAINTENANCE

- Wash the Jackpot immediately after use but without any scouring agents or steel wool. Always empty the water space after use. If the water is very hard, it is recommended that the water space is cleaned occasionally with a vinegar solution.
- If white spots have developed at the bottom of the pot, these may be due to undissolved salt crystals which have deposited. Therefore, salt must only be added during the cooking and its entire dissolution must be ensured.

