

## **BEFORE FIRST USE**

- Remove any tags/labels and wash the pan in hot soapy water with a non-scratch nylon pan scourer or brush. Dry thoroughly.
- We advise seasoning your pan before use. Slightly heat a little oil and rub over the entire cooking surface. Warm the pan again and wipe the cooking surface with kitchen paper, which will become blackened. Repeat this process until the paper wipes clean.

## **HOB SUITABILITY**

- This pan is suitable for ALL hob types, including induction.
- To minimise scratching on a glass top hob lift pans, do not drag.

## **INDUCTION HOB USE**

- These highly efficient hobs transfer heat to the cookware immediately and can reach extremely high temperatures in seconds.
- Always heat the pan gradually and never use the "boost" function unmonitored.

## **COOKING**

- Always match the size of the pan base to the size of the heating area, to ensure you make the best use of your energy.
- If using gas adjust the flame so that it does not extend up the sides.
- Extremely high temperatures can cause discolouration. If higher temperatures are necessary, preheat the pan on a medium heat for a few minutes: never allow the pan to boil dry.
- Do not pour cold water into a hot pan, as this may cause warping, allow it to cool first.
- Do not overfill the pan. As soon as boiling point is reached, the temperature should be reduced.
- Ensure that handles are not positioned over a heating element and do not overhang the edge of the hob.
- Depending upon your chosen cooking method and duration, fittings (including lids, knobs and handles) as well as the pan and its contents may become hot. For safety always use oven gloves or similar when touching or moving any part of a pan when in use.
- Be aware that hot water and steam can cause injury unless care is taken.

## **OFF THE HOB**

- This pan is suitable for use in ovens at temperatures up to 210°C (Gas Mark 9, 460°F).
- Always use an oven glove when removing
- The pan is not suitable for microwave use.

## **STAINLESS STEEL CARE**

- Recover the original brightness of stainless steel and remove stubborn marks by occasional use of a product such as Stellar Stainless Steel Cleaner. Available from all good cook shops or from Customer Service.

## **CLEANING**

- After use allow the pan to cool completely, remove contents and soak in hot soapy water for a few minutes before washing.
- Remove food deposits with a non-scratch nylon pan scourer or brush and dry thoroughly.

## **DISHWASHER USE**

- Your cookware is suitable for dishwasher use. However as with all quality cookware, hand washing is recommended.
- Over time fittings/coatings may become discoloured after repeated dishwasher use.

## **GUARANTEE**

Stellar Lifetime Guarantee:

- All Stellar cookware comes with a lifetime guarantee to be free from defects in material and workmanship under normal household use, providing the Use, Care and Safety Advice is followed.
- We promise to the original purchaser that any defective part or item will be replaced, (or we will supply a product of equal value if the product is out of production).
- The Guarantee does not cover damage caused by accident, misuse or commercial use. In addition, scratching, staining and damage from are not covered by the Guarantee.
- Incidental or consequential damages are excluded from this guarantee
- This guarantee is in addition to your statutory rights.

## **STELLAR CUSTOMER SERVICE**

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