

STAYCOOL

BEFORE FIRST USE

- Remove any tags/labels and wash in hot soapy water with a non-scratch nylon pan scourer or brush.
- Dry thoroughly.

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.
- This pan is designed to be as energy efficient as possible, so we strongly advise to use a low to medium heat setting. A high heat setting is not advisable as this may damage your pan or even your hob.
- 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.

OVEN COOKING

- This pan is suitable for use in ovens at temperatures up to 180°C (Gas Mark 4, 350°F).
- Always use an oven glove when removing
- The pan is not suitable for grill or microwave use.

MAINTENANCE

- Some handles are attached with a screw fitting. Periodically check and retighten to ensure they do not work loose.

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.

GLASS LIDS

- The glass lid has been designed to be as safe as possible but can still break under certain circumstances.
- Avoid placing glass lids directly on a hot-plate as this greatly reduces breakage resistance.
- If you should be unfortunate enough to break a glass lid please contact customer service.

NON-STICK

- Use only nylon or wooden utensils when cooking to maintain the life of the non-stick coating.
- Do not cut food in the pan.

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.

STELLAR LIFETIME GUARANTEE

- All Stellar cookware comes with a lifetime guarantee to be free from defects in material and workmanship under normal household use and a 10 Year Guarantee on the non-stick surface (where applicable), 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 overheating are not covered by the Guarantee.
- Incidental or consequential damages are excluded from this guarantee
- This guarantee is in addition to your statutory rights.



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