

**6000**

HARD ANODISED COOKWARE

USE, CARE AND SAFETY ADVICE

BEFORE USE

Remove labels, wash in hot, soapy water, rinse and dry. Condition Non Stick surfaces with a little cooking oil, and wipe with kitchen paper.

HEAT SOURCES

Stellar Hard Anodised Cookware is suitable for all hob types, including Induction, and is oven safe up to 475°F / 240°C, gas mark 9.

The pans are not suitable for microwave oven use. Optimum heat distribution is attained by using a medium heat source - allowing fast, energy saving cooking.

When boiling, do not fill cookware more than 2/3 full.

CLEANING AND MAINTENANCE

After use, always allow the cookware to cool before placing in cold water. Soak the pans for a few minutes before washing. Stellar Hard Anodised cookware is particularly easy to clean with normal washing-up liquid and a plastic brush or pad. Never use a metal scourer or pad on non-stick cookware. The pans are dishwasher safe, but regular dishwasher use will eventually degrade the appearance of any cookware.

CAUTION / GUIDANCE

Do not cut food in the pans. Always use a pan that is the same size or larger than the heat surface, and keep ceramic hobs clean to avoid damaging the hob surface. Do not leave empty cookware over a heat source for long periods.

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.

INDUCTION HOB USE

These pans are specially designed to allow efficient use on induction hobs where extremely high temperatures can be reached in seconds. Never put empty cookware onto a 'switched on' induction hob - non stick coatings and cookware bases could be destroyed, a hazard to both you and your cookware. Always heat frypans gradually, and do not use the "boost" function unmonitored.

There are a few rare instances of incompatibility with the 14cm Milk pan on some induction hobs. Due to the variation of certain safety circuits within each manufactures hob. Some hob manufactures have indentified this as an issue and have amended their settings to allow a 14cm induction based saucepan to work.

Please note this may also affect other smaller hob top cooking items, such as Espresso makers (particularly if the base has a diameter smaller than 11cm)

LIFETIME GUARANTEE

Please read the use, care and safety advice thoroughly.

All Stellar cookware comes with a lifetime guarantee to be free from defects in material and workmanship under normal household use. Teflon platinum high performance non-stick coatings are guaranteed for 10 years, 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 lifetime guarantee does not cover damage by accident, misuse or commercial use. In addition, discoloration, scratching, staining and damage from overheating is not covered by the guarantee.

This guarantee is in addition to your statutory rights.

