The №1 choice for the home chef

STELLAR

Profile Matte

Care, use & safety advice

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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.

Oven use

- This pan is suitable for use in ovens at temperatures up to 240°C (Gas Mark 9, 460°F).
- Always use an oven glove when removing.

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 using a low-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.
- The pan is not suitable for grill or microwave use.

Before first use

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

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 of the pan.
- Extremely high temperatures can cause discoloration . If higher temperatures are necessary, preheat the pan on a low then medium heat for a few minutes.

! CAUTION: HANDLE GETS HOT

- 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.
- Never allow the pan to boil dry.
- Never heat an empty pan.
- 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 the boiling point is reached, the temperature should be reduced.
- Be aware that hot water and steam can cause injury unless care is taken.

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.

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