

CARE INSTRUCTIONS FOR STAINLESS STEEL COOKWARE

USING YOUR NEW COOKWARE

1. Wash the new cookware thoroughly and allow to dry
2. When you use your pans on a gas flame cooker, avoid having the flame up the side of the pan as this can discolour the pan and handle. Please note, metal handles and knobs can become hot in use and must be insulated, e.g. by the use of an oven glove
3. To avoid the risk of spillage and the risk of the contents boiling over, your sauce pans should not be filled more than 2/3rds full
4. To avoid discolouration, empty pans should not be heated. If a pan is allowed to boil dry during cooking, do not attempt to move it without precautions, e.g. use of an oven glove. Alternatively, turn off heat source and allow pan to cool completely before removing
5. Avoid leaving foodstuffs, to which salt has been added, in your pans, as this may result in pitting of the surface
6. Salt and minerals in food or water can cause a rainbow coloured effect or "bluing" on the surface of pans. If this occurs, a stainless steel specialist cleaner may be used to remove this discolouration
7. Hard water deposits can cause white spots in stainless steel surfaces. These can be removed by rinsing the pan in warm lemon juice or vinegar
8. Do not use metal scourers or steel wool on your pans as these will scratch the surface
9. Do not use your stainless steel pans in a microwave or conventional oven
10. Do not leave pans to soak fully immersed in water for prolonged periods, as this can damage to plastic handles
11. To maximise energy use, please ensure that you use the correct size hob for the pan selected.
12. Where applicable, screw handles may require periodic tightening
13. In the event you are unsatisfied with your purchase, please contact your Retailer, in the first instance.

WARNING

Metal handles will become hot in use. Please use oven gloves to remove from heat.
For further information please write or telephone our Customer Service Department.