

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 with the exception of induction hobs.
- To minimise scratching on a glass top hob lift pans, do not drag.

STEAMING ASPARAGUS

- Take one spear from your washed bunch of asparagus and bend in the lower third of the spear until it snaps. This will naturally find the point that the asparagus spear turns woody. Discard the woody end then trim the rest of your asparagus to the same length. Place the trimmed asparagus into the steaming basket.
- Add around an inch of water to the stainless steel base pan. Cover with the lid, place on the hob and bring to the boil.
- When the water is boiling, taking care to protect yourself from hot steam, lower the steaming basket into the asparagus steamer and cover with the lid.
- The cooking time will vary depending on the thickness and freshness of your asparagus, as well as your personal taste so check it every few minutes.
Never allow the pan to boil dry.

- When cooked to your preference remove Asparagus Steamer from the heat before removing the basket.
- A similar method can be used for a variety of different vegetables.

GENERAL 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 the type and length of cooking the fittings may get hot, for safety always use oven gloves or similar.
- Be aware that hot water and steam can cause injury unless care is taken.

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

Judge 25 Year Guarantee

- All Judge pans have a 25 Year Guarantee to be free of 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 of the pan will be replaced during the course of the guarantee period (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 and/or regular dishwasher use are not covered by the Guarantee.
- Incidental or consequential damages are excluded from this guarantee
- The Guarantee is in addition to your statutory rights. Please retain your purchase receipt.

Judge Customer Service

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