

**3000**

USE, CARE AND SAFETY ADVICE

Stellar 3000 pans are suitable for use on all hob types, including induction hobs.

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.

COOKING

Use medium to low heat for best cooking results. If higher temperatures are necessary, pre-heat the pan on a medium heat for a few minutes: never allow a pan to boil dry. Always match the size of the pan base to the size of the heating area. We strongly recommend the use of plastic or wooden utensils only. Do not use a knife to cut food in the pans.

Do not pour cold water into a hot pan, or plunge it into cold water, as this may cause warping. Excessive heat will spoil the appearance of the pan by causing discoloration. Never allow a gas flame to extend up the sides of a pan, as it can cause overheating and damage handles. Always use oven gloves or similar when moving hot pans around the hob.

Ensure that handles are not positioned over other heating elements, and that they do not overhang the edge of the hob. Never leave a pan unattended on a hob.

Verify that handles remain secure - do not attempt to repair broken cookware, return the pan to stellar at the address given.

Always use oven gloves or similar when moving hot pans around the hob or oven.

Be aware that hot water and steam can cause injury unless care is taken.

GLASS LIDS

Please be aware that although these have been designed to be as safe as possible, glass can 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 Stellar at the address given.

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

Whilst dishwasher safe, we strongly recommend hand washing. Repeated dishwasher use is likely to de-grade the appearance and performance.

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 identified this as an issue and have amended their settings to allow a 14cm induction based saucepan to work.

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 and/or dishwasher use are not covered by the Guarantee.

Incidental or consequential damages are excluded from this guarantee

This guarantee is in addition to your statutory rights.

