

25 YEAR GUARANTEE

Please read the Use, Care and Safety Advice thoroughly. Judge cookware has a 25 year Stainless Steel Guarantee to be free from defects in material and workmanship under normal household use. Excalibur 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 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.

JUDGE

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STAINLESS STEEL COOKWARE

USE, CARE AND SAFETY ADVICE

 **JUDGE**

BEFORE USE: Remove labels, wash in hot soapy water, rinse and dry.

COOKING: Always match the size of the pan base to the size of the heating area. Use a moderate heat and do not allow the pan to boil dry. If a pan has boiled dry, do not remove from the hob until it has fully cooled. Do not pour cold water into a hot pan, as this may cause warping. Excessive heat will spoil the appearance of the pan by causing tinting on the surface. Do not heat an empty pan. Never allow a gas flame to extend up the sides of a pan, as it can cause overheating and damage handles. Do not add salt to a pan of cold water - this can cause white marks or pitting on stainless steel surfaces. Do not store food in the pans. The range is not suitable for microwave oven use.

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.

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 knobs and handles remain secure - do not attempt to repair broken cookware, return the pan to Judge at the address given.

CLEANING: Soak the pans for a few minutes before washing. Remove food deposits with a nylon pan scourer or brush. Wash pan in hot soapy water, rinse and dry thoroughly. The pans are dishwasher safe. Black Phenolic fittings may become discolored after repeated dishwasher use.

You can recover the original brightness of stainless steel and remove stubborn marks, such as white marks caused by water which is 'hard' or high in mineral content, by occasional use of a product such as Stellar Stainless Steel Cleaner, which is specially recommended for Judge cookware - available from your Judge stockist.

NON STICK PANS: Before use, season the cooking surface with a little oil. Use Medium to Low heat for best cooking results. Extremely high temperatures can cause discoloration. If higher temperatures are necessary, pre-heat the pan on a Medium heat for a few minutes: never allow the pan to boil dry. We strongly recommend the use of plastic or wooden utensils only - especially for pans with non-stick surfaces. Do not use a knife to cut food in the pans.

SAUTÉ AND FRY PANS WITHOUT NON STICK COATINGS: Before use, season the cooking surface with a little cooking oil. Use Medium to Low heat for best results.

PHENOLIC FITTINGS: Black phenolic handles and knobs are oven safe to 180°C (Gas Mark 4, 350°F).

GLASS LIDS: If your cookware has glass lids you should 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 Customer service at the Judge address given on the back page and we will be pleased to replace it.

DEEP FRYING: Hot oil is dangerous and great care is necessary. The correct temperature for frying is 190°C: **the Lid must always be removed from any pan being used for Deep Frying.** You should be aware that oil progresses through 3 stages of heating: Haze, which is correct for cooking, Smoke Haze, which is unacceptably hot, and Flashpoint - the superheated oil ignites. The flashpoint temperature becomes lower every time a batch of cooking oil is used. After use, allow the oil to cool and strain through a sieve. Always wear oven gloves while frying. Keep a smothering fire blanket, or a well wrung-out damp cloth, nearby. **UNDER NO CIRCUMSTANCES THROW WATER ONTO A PAN IN WHICH OIL HAS IGNITED.**

JUDGE VISTA COOKWARE IS SUITABLE FOR USE ON ALL HOBBS.

INDUCTION HOB USE: These highly efficient hobs transfer heat to the cookware immediately by magnetic fields, and can create potential hazards. 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 pans gradually, and do not use the "Boost" function unmonitored.