STELLAR

Cast Light

Getting the Best from Your Cookware

Care, Safety & Guarantee

25 YEAR GUARANTEE

Getting started



1. Before first use

1. Remove all packaging and labels.
2. Wash in warm soapy water using a soft sponge or nylon brush.
3. Rinse and dry thoroughly.

Hand wash only.
Do not place in the dishwasher.

2. Condition the pan

1. Generously apply neutral oil to the entire interior surface.
2. Heat on a medium setting for approx. 10 minutes, allowing the enamel interior to absorb the oil and begin forming a natural protective layer.
3. Allow the cookware to cool fully before handling, using or cleaning.

3. Ready to cook

- The pan is ready to use – each use will continue to build the natural oil layer and enhance food release.
- See overleaf for tips on getting the best from your enamelled cast iron cookware and keeping it performing beautifully.



Cleaning

- Allow cookware to cool completely before washing – avoid thermal shock.
- Never plunge a hot pan into cold water.
- **Hand wash only – do not place in the dishwasher.** Dishwasher cleaning may damage the protective oil layer and enamel finish and may tarnish the gold-tone fittings.
- Wash using warm soapy water and a soft sponge, nylon pad or brush.
- Avoid abrasive cleaners or metal scourers.
- For stubborn, cooked-on food, soak in hot soapy water for 15–20 minutes before cleaning.
- Dry thoroughly after washing.

Storage

- Store in a dry place and do not store in a damp atmosphere.
- Pan protectors are recommended when stacking to protect the enamel surface.
- If not used for a long period, lightly apply cooking oil to the interior surface and rim before storing.

Glass lids

- Glass lids are designed for safe use but can break under certain circumstances.
- Do not place glass lids directly onto a heat source - this may reduce breakage resistance.
- Replacement lids are available for purchase from our customer care team.

Hob suitability

- Suitable for all hob types, including induction.
- Always lift to move – dragging may scratch or damage the hob or worktop surfaces.
- Match the base of the pan to the heat zone – flames or heat extending beyond the base may damage handles and side enamel.

Induction hob use

- These highly efficient hobs transfer heat to the cookware immediately and can reach extremely high temperatures in seconds.
- Use low to medium heat – high heat is rarely needed and may damage your pan or hob.
- Heat the pan gradually.
- Never use the 'boost' function.

Suitable for oven use

- Pans: up to 240°C (Gas Mark 8 / 464°F).
- Lids: up to 180°C (Gas Mark 4 / 350°F).
- Always use an oven glove when removing cookware from the oven.

Heating

- Always heat gradually – start on a low to medium heat. Never preheat on a high heat.
- Cast iron retains heat exceptionally well, so medium to low heat is sufficient for most cooking tasks.
- High heat is rarely required and should only be used for boiling water or reducing stocks and sauces.
- **Never allow the pan to boil dry or heat empty for prolonged periods, as permanent damage to the enamel may occur.**

Surface care

- Wooden, silicone or plastic utensils are recommended to preserve the enamel finish.
- Avoid metal or sharp-edged utensils to prevent scratching.
- Do not cut food in the pan.
- Avoid tapping utensils on the rim, as this may chip the enamel.
- Though durable, enamel can chip if dropped or knocked.

Cautions

- **Warning: Never leave an active hob unattended.**
- **Warning: Not suitable for microwave or grill use.**
- Do not deep fry without a thermometer – temperature must be monitored carefully to avoid fire.
- Do not preheat empty for extended periods.
- Position long handles safely so they do not overhang the front of the hob or other heat zones.
- Pans, lids, handles and knobs become hot – always use heat protection and keep out of reach of children.
- The pan stays hot long after removal from heat – keep out of reach of children.
- Hot water and steam can cause injury. Take care when removing lids and keep out of reach of children.
- Do not place glass lids directly onto a heat source.

25 YEAR GUARANTEE

When you choose Stellar, you benefit from years of expertise and innovation, delivering precise performance and dependable reliability.

Register your Guarantee

For peace of mind, exclusive benefits and full terms and conditions, visit:
www.stellar.co.uk/guarantee

For help with your product or guarantee, please contact our expert care team:

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Guarantee terms & conditions

Stellar cookware is manufactured to the highest quality standards. This product is guaranteed to the original purchaser to be free from manufacturing defects in materials and workmanship under normal use for 25 years from the date of purchase.

- Proof of purchase is required.
- This guarantee does not affect your statutory rights.
- If a repair is not possible and a replacement is necessary, and the original specification is not available, it may be necessary to replace with a product of similar value. In the case of a set, only the faulty item will be replaced.

This guarantee does not cover:

- Normal wear and tear
- Overheating
- Accidental damage
- Negligence or abuse
- Damage resulting from dishwasher use
- Cosmetic blemishes, stains, discolouration, chips or scratches
- Commercial use
- Incidental or consequential damages
- Failure to follow care and use instructions
- Reduced capability of effortless food release