



5000

MIRROR-FINISHED STAINLESS STEEL
WITH A LIFETIME GUARANTEE

USE, CARE AND SAFETY ADVICE

Please read this Care, Use and Safety Advice carefully before using your new cookware.

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

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. 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 Stellar at the address given. Do not store food in pans.

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.

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 occasionally use of a product such as Stellar Stainless Steel Cleaner, which is specially recommended for Stellar cookware - available from your Stellar 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.

INDUCTION HOB USE

Stellar 5000 cookware is suitable for use on Induction Hobs. However, 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.

GLASS LIDS

You should be aware that these have been designed to be as safe as possible, but 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 Stellar address given and we will be pleased to replace it.

LIFETIME GUARANTEE

Please read the Use, Care and Safety Advice thoroughly. Stellar 5000 cookware has a Lifetime Stainless Steel Guarantee to be free from defects in material and workmanship under normal household use. Teflon Platinum Pro 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 Lifetime 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. Please retain your purchase receipt.

HORWOOD

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