

JUDGE Egg Poachers

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 cooking 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.

POACHING EGGS

Fill the pan with enough boiling water so it covers the bottom of the egg cups. Add your cup rack and cups.

Next, rub each egg cup with a little oil or butter as you would in greasing a cake pan.

Crack your eggs and drop each into a cup. Add salt and pepper for seasoning. Place the lid on securely, bring the water to a boil and then simmer. Allow the heat from the water to cook the egg until it is cooked to your liking (from 2 to 5 minutes) Many people like the yellow to be soft and the white of the egg to be solid, yet soft.

If you are not using any of the egg cups you must cover their surface with a little water

CLEANING

Soak the pan/cups for a few minutes before washing. Remove food deposits with a non-scratch nylon pan scourer or brush. Wash pan in hot soapy water, rinse and dry thoroughly. The pans and cups 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 Judge cookware - available from your Judge stockist.

HOB USE

This cookware is suitable for use on all hob types, including induction. 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 Judge Customer Service at the address given and we will be pleased to replace it.

CAUTIONS

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 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 Judge at the address given.

25 YEAR GUARANTEE

Judge Egg Poachers have a 25 Year Guarantee to be free from defects in material and workmanship under normal household use. 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 25 Year Guarantee does not cover damage by accident, misuse or commercial use. In addition, discolouration, scratching, staining and damage from overheating is not covered by the guarantee. Non-stick coatings are guaranteed for 5 years.

This Guarantee is in addition to your statutory rights. Please retain your purchase receipt.

JUDGE HORWOOD HOMEWARES
AVONMOUTH WAY BRISTOL BS11 9HX
customerservice@horwood.co.uk
www.judgcookware.co.uk