

STELLAR

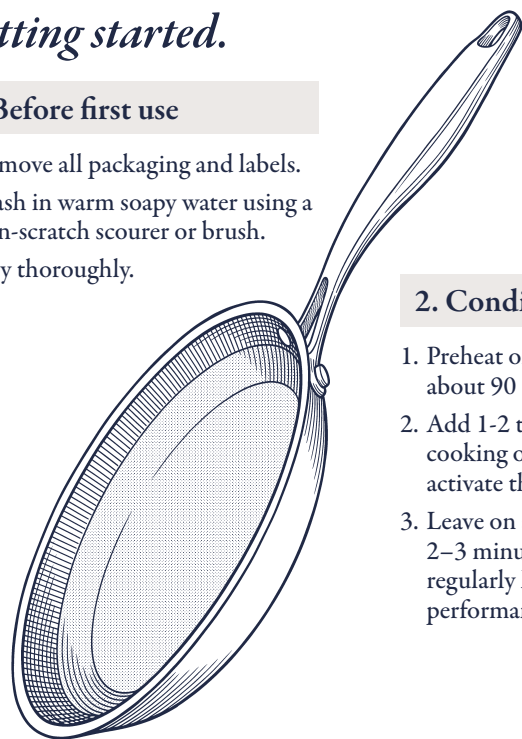
Getting the Best
from Your Cookware
Care, Safety & Guarantee



Getting started.

1. Before first use

1. Remove all packaging and labels.
2. Wash in warm soapy water using a non-scratch scourer or brush.
3. Dry thoroughly.



2. Condition the pan

1. Preheat on a medium-low heat for about 90 seconds.
2. Add 1-2 teaspoons of high-heat cooking oil to coat the inside and activate the non-stick surface.
3. Leave on a medium-low heat for 2-3 minutes. (Doing this regularly helps maintain optimum performance.)

3. Ready to cook

- The pan is ready to use - carry on cooking, or let it cool fully before washing with warm, soapy water.
- Turn over for more helpful tips on getting the very best from your cookware and keeping it at its best.

Hob suitability

- This pan is suitable for all hob types, including induction.
- Always lift to move – dragging may scratch or damage the hob or worktop surfaces.

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

- Warm the pan slowly – always start on a low to medium heat.
- Once warm, add oil or butter and allow it to come up to temperature.
- Use a burner size that matches the base of your cookware – overhanging flames or heat can warp the pan or overheat handles.
- Use low to medium heat – high heat is rarely needed and can cause food to stick, especially in uncoated stainless-steel pans.
- If higher temperatures are required (e.g. searing), preheat on low to medium heat for a few minutes before increasing. Extremely high temperatures can cause discolouration (rainbow stains) and damage the surface.
- Do not overfill the pan. Once boiling point is reached, reduce the temperature.

Surface care

- Cooking on lower heat helps maintain easy food release.
- Do not preheat empty for extended periods.
- Never allow the pan to boil dry.
- Safe to use with metal utensils. Sharp edges may cause cosmetic scratches but won't affect performance. To maintain the life of the surface, nylon, silicone, or wooden utensils are recommended.
- Do not cut food in the pan.

Cookware Care

- Avoid thermal shock – never pour cold water into a hot pan or rinse under cold water, as this may warp the metal.
- Do not store food in the pan long-term. Moisture and acid may cause pitting if left for extended periods.

Cleaning your cookware

- Allow the pan to cool completely before cleaning.
- Dishwasher safe; however, as with all quality cookware, hand washing is recommended.
- Repeated dishwasher use may cause fittings or surfaces to become discoloured.
- Most sticking issues are caused by overheating.
- For stubborn food residue, add a little water and return the pan to the heat – the food should release easily for quick clean-up.
- Alternatively, soak in warm soapy water for about 10 minutes before cleaning.
- Do not use abrasive cleaners or pads. Use non-abrasive sponges and cleaners.
- Remove white spots or rainbow stains with a stainless-steel cleaner – these are harmless but may affect appearance.
- Dry thoroughly immediately after washing.

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.

Cautions

- **Warning: Not suitable for microwave or grill use.**
- Never leave an active hob unattended.
- Position long handles safely so they do not overhang the front of the hob or other heat zones.
- Pans, lids, handles, and knobs get hot – use heat protection and 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.
- The pan stays hot long after removal from heat – keep out of reach of children.
- Avoid placing glass lids directly onto a heat source.



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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
- Cosmetic blemishes, stains, discolouration, or scratches
- Commercial use
- Incidental or consequential damages
- Failure to follow care and use instructions
- Reduced capability of effortless food release