



Russell Hobbs

stainless steel cookware

product number 18075

- Read the instructions. Keep them safe. Pass them on if you pass the cookware on.

before using for the first time

- Remove all packaging and labels, but keep the packaging till you're satisfied the cookware is functioning.
- Wash the cookware in warm, soapy water, rinse, and dry thoroughly.

suitable hob types are:

- Gas, electric, halogen, ceramic, induction, solid fuel, or oil-fired.

mind your fingers

- Use oven gloves or a cloth when handling your cookware.
- Don't touch the pan bodies or lids – use the handles and lid knobs.

do's and don'ts

- The pans must only be used by or under the supervision of a responsible adult. Use and store the pans out of reach of children.
- Don't let flames lick up the sides of the pans.
- Don't use the pans in an oven, a microwave oven, or over a camp fire.
- Don't let the handles stick out where they might be caught accidentally.
- Don't position the handles above other hotplates, or they may be too hot to handle.
- Don't use the pans for deep frying. When frying, don't fill more than a quarter full with oil – that's before any of the ingredients are added.
- Don't leave food lying in stainless steel cookware after salt has been added to it.
- Don't use sharp implements when using pans with non-stick coatings.

efficient cooking

- The pan base should be the same diameter as the hotplate (slightly larger is OK).
- Centre the pan on the hotplate.
- Cook on the lowest heat possible – excessive heat may damage the pan.

overheating/boiling dry

- Don't pre-heat for more than 2 minutes – excessive heat may damage an empty pan.
- Don't pre-heat cookware at all when using an induction hob – the rapid speed of heating of an induction hob is likely to overheat the cookware, causing damage.
- If a pan with a non-stick coating overheats to the point where the non-stick coating disintegrates, open the window, evacuate the room, close the door behind you, and don't return till the room has been thoroughly ventilated.
- If a pan overheats or boils dry, don't move it – turn off the heat and leave the pan where it is till it gets cold.

warning in extreme cases, the aluminium in the base may melt – moving the pan could burst the base and release the molten aluminium.

pan specification

	internal diameter	non-stick coating	maximum capacity	active base diameter (induction heating)
milkpan	14cm	no	1 litre	12cm
saucepan	16cm	no	1.5 litres	14cm
saucepan	18cm	no	2 litres	16cm
frypan	20cm	yes		18cm
frypan	24cm	yes		22cm

care and maintenance

- Let the cookware cool, then hand wash in warm soapy water using a sponge or soft cloth, rinse, and dry thoroughly.
- With time and use, minor spots, stains and scratches may appear, but these will not affect the functionality of the pans.
- Don't use hard pads, metal scourers or abrasive cleaners.
- Don't use fabric detergent or washing soda.
- Don't put the cookware in a dishwasher. The combined effects of dishwasher detergent, high temperature and strong agitation will damage the exterior finishes.
- These pans are suitable for household (non-commercial) use only.

guarantee

- Any defect in manufacture or material affecting the functionality of these pans which becomes apparent in normal use within 12 months of purchase will be corrected by free repair or replacement provided that they have been used and maintained in accordance with the instructions and have not been abused or misused in any way. Your statutory rights are not affected.
- In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.

service

If you ring Customer Service, please quote **Model No. 18075**, as we won't be able to help you without it.

The product isn't user-serviceable. If it's not working, read the instructions. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Russell Hobbs Ltd, Failsworth, Manchester M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

online

www.russellhobbs.co.uk for more products