

JUDGE INDUCTION

USE, CARE AND SAFETY ADVICE

BEFORE USE: Remove labels, wash in hot soapy water, rinse and dry.

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. 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.

BE AWARE THAT HOT WATER AND STEAM CAN CAUSE INJURY UNLESS CARE IS TAKEN.

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.

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.

INDUCTION HOBBS - Advice: 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 - pan bases and Non Stick coatings could be destroyed, a hazard to both you and your cookware. Always heat pans gradually, and do not use the "Boost" function unmonitored.

 **JUDGE** INDUCTION Cookware is suitable for use on ALL Hobs.

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