



Thank you for choosing Prestige® Dura Steel stainless steel cookware. To assure a long and pleasant experience, please read this information before first use and retain for future reference. If you have any further questions about your product, please contact Customer Support at [www.prestige.co.uk](http://www.prestige.co.uk)

Your cookware is suitable for use on all cooker types including induction. Dimensions given refer to the rim diameter or the diagonal if not round. Before first use remove all labels, wash the pan with detergent and dry thoroughly.

### **Stove Top Cooking**

Your cookware distributes heat evenly so cooking can be done on a low to medium heat. Continuous overheating will reduce the non-stick performance of the pan and may negate the guarantee.

Always try to match the size of pan to the heating element or gas burner.

Pans should not be filled to more than two-thirds capacity.

When deep frying, fill the pan no more than one third full of oil. Do not leave hot oil unattended and never use a lid.

Do not allow handles to extend over hot burners or the front of the hob.

All handles (including lid knobs) may get hot during use. For your safety please use oven gloves.

Do not leave an empty pan on a hot burner or allow the pan to boil dry. In the event that the pan boils dry, the heat must be turned off and the pan left to cool before moving.

When filled, pans can be very heavy. Be careful when moving the pan if it contains hot oil or other hot liquids. To minimise personal injury risk when moving, straining, pouring and all use of your cookware – Ensure that your pathway is clear of hazards, correct equipment is used and always exercise caution. Ensure that everyone in the vicinity is protected from contact with steam, hot objects and potential spills.

### **Gas Hobs**

Always take care to position the pan at the centre of the pan supports and have the handle in line with the main pan supports.

Some gas hobs require the use of an additional trivet on the pan supports to ensure cookware is stable and so cookware does not tip or fall from the hob.

### **Glass Top Hobs (All Heating Types)**

Lift the cookware - Do not slide since this will scratch the glass.

Check that the glass hob is free of food deposits before and during cooking. These can harden and cause cosmetic scratching on the glass surface. Your guarantee does not cover damage to cooktops.

### **Induction Hobs**

When matching cookware to ring size please follow the hob manufacturer's guidelines. They may mean the size of the pan magnetic base and not the rim diameter. Please check with them if you have a problem.

To prevent hazards do not leave a pan unattended when preheating since heat up is very rapid on Induction. Overheating can also cause damage to your cookware.

### **Utensils**

Metal utensils may be used during cooking however we recommend the use of wooden or heat resistant plastic utensils on your cookware items with non-stick. The use of sharp edged metal utensils including knives, forks, whisks etc., can damage the non-stick coatings.

### **Oven Cooking**

Your cookware is oven safe up to Gas 4, 180°C, 350°F.

Do not place under a grill, or close to the heat source in an oven.

Do not use in a microwave oven.

Always use oven gloves when handling cookware

### **Lids**

When supplied, always use a lid to help preserve nutrients, flavour, minimise cooking time and fuel used. Glass lids will mist at the start of cooking, but will clear as they become warm. Do not place glass lids directly on a hot burner, or place hot lids in cold water as this will reduce their break resistance.

### **Care of Fittings**

Periodically check that all fittings are secure and re-tighten as appropriate. To avoid accidents or injury do not use cookware with loose or insecure fittings.

### **Cleaning**

Your cookware is dishwasher safe. However hand washing is recommended since dishwasher detergents will dull the interior/exterior surfaces.

Do not use steel wool, coarse scouring pads, chemicals, powders or bleach on the internal non-stick coating.

Do not use commercial dishwasher products

### **Staining**

Staining occurs on both stainless steel and non-stick even with normal use but it is not considered a defect.

Most stains on both stainless steel and non-stick can be removed or lessened by cleaning with lemon juice or white vinegar.

Stainless steel cleaner can be used on stainless steel surfaces to remove the following:

- Blueing or rainbow coloured effect caused by salt or minerals in the food or water
- Yellow/blue/brown tingeing on steel
- White spots from hard water deposits

It is not suitable to use stainless steel cleaner on non-stick interior

### **Guarantee**

Your item is guaranteed for a period of 5 years from date of purchase to be free from defects in materials and workmanship under normal household use.

Should you have a problem under the guarantee you should return the item to the retailer from where it was purchased, along with proof of purchase.

If this is not possible, please contact us at [www.prestige.co.uk](http://www.prestige.co.uk)

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. Please note that in the case of a set only the faulty item will be replaced.

This guarantee does not cover damage caused by normal wear and tear, accident, misuse, abuse or commercial use. Stains / discolouration / damage from overheating, or discolouration caused by dishwasher use or use of sharp metal utensils are not covered by this guarantee.

Incidental or consequential damages are expressly excluded from this guarantee.

This guarantee does not affect your statutory rights.