



Stanley Rogers®

Use & Care Instructions

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Quality Guarantee

# Introduction

Thank you for selecting Stanley Rogers Cookware. Please read these instructions carefully to ensure you get the best results from this product. Please also retain these Use & Care instructions for future reference.

Depending on your range of cookware, the product will be made from either stainless steel, hard anodised aluminium or aluminium or combinations thereof. The size dimensions will be either the diameter taken from the inner walls at the top of the rim or just before any rolled lip.

# Before First Use

- Before using Stanley Rogers Cookware remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water, rinse and dry with a soft cloth.
- Before using non-stick interiors or hard anodised aluminium for the first time, condition the pan by spreading a thin layer of cooking oil (not olive oil) and heat gently for 2-3 minutes on a low to medium heat. Do not allow the oil to overheat or smoke. Turn off the heat, allow to cool and wipe off any excess with a paper towel.

# Using Your Cookware

- When using stainless steel handles and knobs take care as even “stay cool” handles may become hot. It is recommended to use a suitable pot holder or handle cover. Position handles away from the heat.
- For best results, select the right size hob ring for your cookware piece and position it over the centre. This allows heat to be evenly distributed over the base of the cookware and avoids heat extending up the sides, minimising overheating of the handle and discolouration occurring.
- Always try to use the lowest heat possible as this will minimise discolouration and assist your food cooking in its own natural moisture. If using salt only add to boiling water, stir and ensure it has dissolved completely. Adding salt to cold water may cause your cookware to pit. Pitting is not covered by this guarantee. Lower the heat when boiling is reached. Always use low to medium heat for cooking. The continuous use of high heat may also permanently damage your cookware.

- Do not allow the cookware piece to boil dry or overheat as this may damage the pan. Never overheat oils or fats as this may cause fire. Also, never leave your cookware on a burner unattended for long periods of time.
- To avoid the risk of spillage and boil over, fill the pan to no more than two thirds capacity.
- Wooden, nylon or silicone cooking utensils are recommended. Metal utensils will damage the surface of the pan and this is not covered by the guarantee.
- Repeat conditioning of non-stick interiors regularly to enhance the performance of the non-stick surface.
- Never use cookware in a microwave oven.
- We do not recommend you stack cookware when stored as this can scratch the surface. If you do stack cookware then place a sheet of paper towel between each pan to help prevent scuffs.

# Cleaning Your Cookware

Majority of Stanley Rogers cookware is dishwasher safe. However, hand washing is always recommended. Hard Anodised cookware generally is not dishwasher safe, although some Stanley Rogers Hard Anodised cookware have dishwasher safe properties. Please refer to the packaging for more details.

# Non-Stick Interiors

- Repeat conditioning regularly (see “Before First Use”)
- All Stanley Rogers Cookware that features a multiple non-stick surface is designed to provide durability and a quick and easy cleaning surface both interior and exterior.
- To prolong the non-stick surface of your cookware, it is recommended that you cook on a medium heat to avoid burning food which can cause the surface to lose its non-stick properties.
- A spotted white residue may appear from time-to-time on the surface due to minerals naturally present in food and water. These can be removed by gentle rubbing with a sponge or cloth dipped in lemon juice or white vinegar. Once the spots have been removed, rinse the pan and wipe dry before using.

# Cooktop Suitability

- **For Stainless Steel Cookware:** Suitable for all cooktops including induction.
- **For Hard Anodised Cookware:** Suitable for all cooktops except induction (Heritage Advanced and Quartz Stone Advanced ranges are induction capable).
- **For Aluminium Cookware:** Suitable for all cooktops including induction.
- **For Carbon Steel Cookware:** Suitable for all cooktops excluding induction.
- **For Ceramic Pizza Stones:** Suitable for conventional and microwave ovens.



# Energy Efficiency

- Use energy efficient cooking methods.
- Pans should cover the energy ring or burner as close to the base diameter as possible.
- When using a gas burner do not allow flames to show around the sides of the pan.
- The use of the lid when cooking considerably reduces the amount of energy used.
- Use the minimum amount of water in pans and bring to the boil quickly before reducing to a simmer.

# Guarantee

- Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. Additionally, our goods come with a 25 year guarantee against defects from date-of-sale.

To claim, you must return product & proof of purchase to place of sale. We will then repair, replace or refund the defective product for free – McPherson's Housewares Pty Ltd., 105 Vanessa St, Kingsgrove, NSW 2208. Ph: 1800 651 146. Only applicable for Australia.

- **For Stainless Steel Cookware:** 15 year Guarantee, unless otherwise indicated on pack.
- **For Hard Anodised Cookware:** 25 year Guarantee, unless otherwise indicated on pack.
- **For Non-Stick Aluminium Cookware:** 10 year Guarantee, unless otherwise indicated on pack.
- **For Carbon Steel Cookware:** 5 year Guarantee, unless otherwise indicated on pack.

# Caution

- Keep cookware out of reach of children when cooking.
- Ensure handles are facing away from the benchtop.
- Take care to handle stainless steel handles and knobs on cookware, with a suitable pot holder or cover, as handles may become hot.

# Consumer Services Information



McPHERSON'S  
HOUSEWARES  
Member of the FACKELMANN Group

McPherson's Housewares Pty Ltd.

A member of the FACKELMANN Group

**Australia** - 105 Vanessa St, Kingsgrove, NSW 2208.

Ph: 1800 651 146

**New Zealand** - 30 Highbrook Drive, East Tamaki, Auckland 2013.

**Singapore** - 20 Toh Guan Rd, #03-00 CJ GLS, Singapore 608839.

# Legals & Trademarks

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