

**MARCO
PIERRE
WHITE**



Russell Hobbs



aluminium cookware

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 pans and their lids in warm, soapy water, rinse, and dry thoroughly.

suitable hob types

- The pans are suitable for use with standard gas, electric, halogen, ceramic, solid fuel, or oil-fired hobs. They're not suitable for use with induction hobs.

oven safe

- † The oven may bake spillages on to the exterior surfaces of the pans. Any such damage will be cosmetic only, and will not affect the functionality of the pans
- Otherwise, the pans and lids are oven safe to 230°C/450°F, so you can finish dishes off in the oven.

mind your fingers

- Use the handles – they're stainless steel, so they'll stay cooler than the aluminium of the pan bodies, but "cooler" doesn't mean "cold", so we recommend that you buy and use good quality oven gloves.
- If you use the pans in the oven, you must definitely use oven gloves.

do's and don'ts

- The pans must only be used by or under the supervision of a responsible adult.
- Wipe the non-stick cooking surfaces lightly with cooking oil before use.
- Use wooden or plastic utensils, to avoid damaging the non-stick surfaces. Metal or sharp edged utensils will damage these surfaces.
- Don't let flames lick up the sides of the pans.
- Don't use the pans in 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 worry about the budge – the non-stick coating is safe, stable, and fume-free.

efficient cooking

- Ideally, the pan base should be the same diameter as the hotplate – slightly larger is acceptable, slightly smaller is not.
- Cook on the lowest heat possible, given the constraints of your recipe. Due to their excellent heat conduction, excessive heat is unnecessary and may damage the pan.
- Pre-heat for no longer than 2 minutes. Don't leave an empty pan heating for longer than this, otherwise the excessive heat may discolour or distort the pan.
- These pans are suitable for household (non-commercial) use only.

care and maintenance

- Let the pan(s) and lid(s) 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 pans or lids in a dishwasher. The combined effects of dishwasher detergent, high temperature and strong agitation will damage the non-stick surfaces and the exterior finishes.

guarantee

- Any defect in manufacture or material affecting the functionality of these pans which becomes apparent in normal use during their lifetime 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

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:

Pack carefully, with a note of 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 Returns (address below right).

Customer Service

(correspondence only)

Salton Europe Ltd

Failsworth

Manchester

M35 0HS

Customer Returns

Salton Europe Ltd

Heath Mill Road

Wombourne

Wolverhampton

WV5 8AQ

Customer Service (service@saltoneurope.com)

telephone 0845 658 9700 (local rate number)

online

Hit www.russellhobbs.co.uk for more products.