

COOKS
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Sauté Pan Instruction Manual

Product Code: G3585

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

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For correct usage, please read these instructions carefully before first use and store in a safe place for future reference.

GENERAL INFORMATION AND SAFETY WARNINGS

- Use this pan only in accordance with the instructions.
- For indoor use only.
- Keep out of reach of children.
- Do not use this pan under a grill.
- Not suitable for deep frying.
- Do not overheat an empty pan or allow all the liquid to evaporate when cooking.
- Take care of hot pans and use hand protection and a suitable heatproof trivet to protect worktops and furniture.
- Do not place the pans on a surface where they are likely to fall.
- Always place the pans on a stable, heat-proof, splash-proof surface when they contain food.
- Cease use if the handles become damaged at any point.
- Not suitable for commercial purposes.

Pan diameter: 30cm (not including handles).

Pan depth: 6cm.

Maximum working temperature: 300°C.

Materials: Stainless-steel body, aluminium base and ceramic coating.

Ceramic Coating: PFOA-Free Non-Stick Coating.

INSTRUCTIONS FOR USE

1. Before using the pan for the first time, wash it with soap and water.
2. Do not allow the handles to come into direct contact with flames.
3. When using on a stove top, use the correct size hob and put the lid on to reduce heat loss.
4. The pans will stay hot for several minutes even after the heat has been turned off.

FOR ALL HOB TYPES

1. This Sauté Pan is suitable for use on all hob types, including gas, electric, and induction.
2. When using an induction hob, ensure the pan is centred on the hob for even heat distribution.
3. Avoid sliding the pan on the hob surface, as this can cause scratching or damage to the hob.

CLEANING INSTRUCTIONS

- Make sure the pans have cooled down completely before washing.
- Do not use scratch pads or abrasive soaps to clean the pans.
- Although the pans can be washed in a dishwasher, we recommend that they are washed by hand to prolong the life.
- Periodically you may need to deep clean the pan to remove stains. To do this, wash as normal then sprinkle with a reasonable amount of baking soda and leave to stand for 15–20 minutes. Lightly scrub the pan in circles using a non-abrasive dish brush or pad until the stains lift away. Rinse the pan under warm water and dry with a clean towel.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 5 years from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 10 YEAR WARRANTY

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If you purchased your product through a different retailer you can register your product for an extended 10-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: **care@cooksprofessional.co.uk**

Please retain for future reference. Colours and contents may vary.

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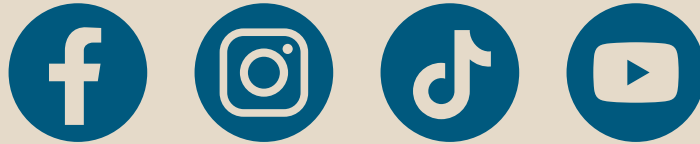
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care@cooksprofessional.co.uk



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