



AS SEEN ON TV

COPPER STONE PAN®

Thank you for purchasing this Copper Stone Pan® from JML. To get the most from your pan please read these instructions and keep them for future reference.

Care Instructions

Before first use

Remove all packaging and labels. Wash in hot, soapy water, then rinse and dry thoroughly.

General care

- Suitable for use on any hob. Oven safe up to 150°C / 302°F.
- To get the best connection out of your INDUCTION HOB, place on a 'ring' that is the same size or smaller than the base of your pan.
- Slight surface marks and abrasions are normal and will not affect the performance of the non-stick coating.
- Most metal utensils, except knives and forks, can be used with caution. To help preserve and avoid scratching the non-stick surface, we recommend using plastic, silicone or nylon cooking utensils.
- Avoid cutting directly in the pan.

Warnings

- Avoid overheating the pan when empty.
- Never overfill as this could overflow when boiling.
- Never heat fat or oil to the point where it burns or turns black.
- Take care when removing from the oven as the handle will be hot.
- Keep out of the reach of children.
- Never leave a pan unattended when hot or in use.
- Hand-held electric or battery-operated beaters or blenders should not be used in the pan.
- Never deep fry in a saucepan with oil and only shallow fry with extreme caution.
- Don't use sharp cutlery in the pan. Don't stack with other pans.

Cleaning Instructions

- Allow the pan to cool before cleaning.
- Clean the inner and outer coating of the saucepan with hot water, mild detergent and a soft sponge.
- DO NOT USE metal or abrasive scouring pads, abrasive wire wool or harsh scouring cleaning powders.
- Ensure the underside of the saucepan is dry before use.

Dishwasher use:

- Some detergents may contain corrosive elements which can harm cooking pans.
- If placed in the dishwasher the saucepan's outer and inner coating may become dulled or discoloured due to the action of some detergents.
- The guarantee does not cover this type of wear.

Guarantee

This product is guaranteed for one year. JML guarantees the handle, body and fittings of this cooking product from the date of purchase for a period of 12 months against any manufacturing defects. The non-stick coating is guaranteed for the life of the pan against blistering or peeling. This guarantee does not cover any damage caused by incorrect use, professional use or if the pan has been dropped or dented. This guarantee does not cover any stains, discolouration or scratches on the inside or the outside of this product due to normal everyday wear and tear. This guarantee does not affect your statutory rights.



Distributed by JML

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