

Salter Earth 3pc Saucepan Set- Green

BW09283AR

Please retain instructions for future reference.

Care and use

Before first use, hand-wash the cookware thoroughly. To precondition the non-stick surface, wipe the interior with vegetable oil, heat gently, allow it to cool completely, and then wipe clean with a soft cloth. This cookware is suitable for use on gas, electric solid hot plates, halogen, radiant ring, and induction hobs, but is not designed for domestic or microwave ovens, deep fat frying, grilling, open fires, or barbecues. To prevent scorching the soft-touch handles, do not use hob rings larger than the base or allow flames to extend up the sides. Only heat-resistant plastic, silicone, or wooden utensils should be used; never use metal utensils or cut food inside the cookware, as this will damage the surface. Avoid overheating empty cookware and do not use high heat, as the non-stick coating performs best at medium settings. Always supervise cookware while in use and keep the kitchen well-ventilated. For optimal longevity, use a small amount of oil or fat, particularly when cooking certain foods such as eggs. The ceramic non-stick coating may discolor over time, which does not impact performance. On ceramic hobs, lift and place cookware instead of dragging to prevent scratching. Screws on the cookware, including those on glass lids, may loosen over time; retighten as needed, taking care not to overtighten glass lids. Allow cookware to cool completely before cleaning. The cookware is not dishwasher safe and should be cleaned with warm soapy water, mild detergent, and a soft cloth. Avoid harsh or abrasive cleaners, and do not soak for prolonged periods. For stubborn stains, use a non-abrasive plastic mesh with soapy water. Always store cookware dry and clean; if stacking, separate pieces with a layer of paper to prevent scratching. Ensure handles do not overlap with adjacent hob rings or the edge of the hob, and be aware that handles may become hot during use—always use heat-resistant oven gloves to move cookware. Never allow cookware to boil dry, as this can cause warping, nor should hot cookware be exposed directly to cold water or other liquids. If overheating occurs, let the cookware cool to room temperature before handling, and always check the condition of the cookware before reuse. If any damage is detected, dispose of the cookware safely.

Made in **China**.

Manufactured by: UP Global Sourcing UK Ltd, Address: Victoria Street, Oldham, Manchester OL9 0DD. **UK**.

Ultimate Products Europe Ltd, Address: 19 Baggot Street Lower, Dublin, D02 X658. **ROI**.