SALTER

SINCE 1760

MARBLEST®NE The Complete Egg Pan

Instruction Manual

Before First Use

Hand-wash thoroughly. To precondition the non-stick surface, wipe the inside of the cookware with vegetable oil, heat gently, cool thoroughly and wipe clean with a soft cloth.

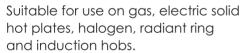
Using the Cookware











Not suitable for use in a domestic or microwave oven, for deep fat frying, under a grill, on an open fire or barbecue.

The egg cups are only suitable for use with small, medium and large chicken eggs.

To poach eggs, do not fill the cookware more than a quarter of the capacity with water. Overfilling the cookware may result in the water boiling over.

For all other purposes, do not fill the cookware more than two thirds of the capacity.

Periodically check the water level and top up with additional water if necessary. For easier egg release from the egg cups, lightly grease the inside of the eaa cups before use.

To avoid scorching the soft-touch coating on the handles, do not place cookware on hob rinas laraer than the base size or allow flames to overlap the sides.

Use only heat-resistant plastic, silicone or wooden utensils: do not use metal ones.

Do not cut food in the cookware, as this will damage the surface.

Do not overheat empty cookware. Do not use the cookware over a high heat, as the non-stick coating is only suitable for use with medium heat settings.

Never leave cookware unattended whilst in use and ensure that the kitchen is well-ventilated Ceramic hobs can be scratched when moving cookware.

To minimise damage, lift and place the cookware rather than drag it across the hob surface.

Any screws present on cookware may loosen over time.

Using a screwdriver, retighten the screws as necessary.

Be cautious with screws on glass lids, as overtightening may result in the lid being damaged.

Cleaning the Cookware

Allow to cool thoroughly before moving or cleaning.

** The egg cups and tray are not safe for dishwasher use.

Although the rest of the cookware is dishwasher safe, it is recommended that it is hand-washed to maintain the finish.

Clean the cookware in warm, soapy water with a mild detergent and a soft cloth; do not use harsh or abrasive cleaners or scourers; rinse and dry thoroughly.

If using a dishwasher, remove the cookware as soon as the cycle is complete and dry thoroughly.

To remove stubborn stains, use a nonabrasive plastic mesh or pad with warm, soapy water.

Do not leave the cookware to soak in water for long periods of time.

Storage

Do not store wet cookware; store in a dry, clean place.

If stacking the cookware, place a layer of paper in-between to avoid scratching or damage.

Caution

Do not allow the handles to overlap adjacent hob rings or the edge of the hob.

The handles of the cookware may become hot during use; always use heat-resistant oven gloves to move it. Do not allow the cookware to boil dry, as this can cause warping. Never expose hot cookware to cold water or other liquid.

If the cookware becomes overheated, allow it to cool to room temperature before removing from the hob.

Examine the condition and safety of the cookware before using again; if

dispose of it carefully.

Please retain this information for future reference.

there is any evidence of damage,

If this product proves unsatisfactory or if you have any further queries, please contact your retailer.

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