



Milk Frother

and hob-top milk/sauce pot

BEFORE FIRST USE

- Remove any tags/labels and wash in hot soapy water with a non-scratch nylon pan scourer or brush.
- Dry thoroughly.

HOB SUITABILITY

- This pan is suitable for ALL hob types, including induction (When using induction, ensure your induction hob will work with a 9cm diameter base).
- To minimise scratching on a glass top hob lift pans, do not drag.

HEATING

- For best results gradually heat on the hob with the lid removed. Ensuring you do not boil the milk, as milk contains fats that will start to burn beyond a temperature of 70°C.
- Always heat the pan gradually.
- Always match the size of the pan base to the size of the heating area, to ensure you make the best use of your energy.
- If using gas adjust the flame so that it does not extend up the sides.
- Extremely high temperatures can cause discolouration. If higher temperatures are necessary, preheat the pan on a medium heat for a few minutes: never allow the pan to boil dry.
- Do not overfill.
- Ensure that handles are not positioned over a heating element and do not overhang the edge of the hob.
- Depending upon the type and length of cooking the fittings may get hot, for safety always use oven gloves or similar.
- Be aware that hot liquids and steam can cause injury unless care is taken.

FROTHING

- Remove the Milk Frother from the hob, and stand it on an uncluttered, stable, heat-proof surface.
- Push-fit the lid, which is fitted with the pump action Frothing Disc.
- Frothing is achieved by steady but rapid up-and-down pumping.
- Be sure to take great care when handling a pan full of hot liquid - avoid spillages and wear oven gloves to prevent burn injuries by splashing.

MAINTENANCE

- Some lid and handles are attached with a screw fitting. Periodically check and retighten to ensure they do not work loose.

STAINLESS STEEL CARE

- Recover the original brightness of stainless steel and remove stubborn marks by occasional use of a product such as Stellar Stainless Steel Cleaner. Available from all good cook shops or from Customer Service.

CLEANING

- After use allow the pan to cool completely, remove contents and soak in hot soapy water for a few minutes before washing.

DISHWASHER USE

- Your cookware is suitable for dishwasher use. However as with all quality cookware, hand washing is recommended.
- Over time fittings/coatings may become discoloured after repeated dishwasher use.

GUARANTEE

Judge 25 Year Guarantee:

- All Judge pans have a 25 Year Guarantee to be free of defects in material and workmanship under normal household use, providing the Use, Care and Safety Advice is followed.
- We promise to the original purchaser that any defective part of the pan will be replaced during the course of the guarantee period (or we will supply a product of equal value if the product is out of production).
- The Guarantee does not cover damage caused by accident, misuse or commercial use. In addition, scratching, staining and damage from overheating are not covered by the Guarantee.
- The Guarantee is in addition to your statutory rights. Please retain your purchase receipt.

Judge Customer Service

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