



09/2019

- Please read the Use, Care and Safety Advice thoroughly.
- Judge cookware has a 25 year Stainless Steel Guarantee to be free from defects in material and workmanship under normal household use.
- Excalibur Non-stick coatings are guaranteed for 10 Years, providing the Use, Care and Safety Advice is followed.
- We promise to the original purchaser that any defective part or item will be replaced, (or we will supply a product of equal value if the product is out of production).
- The Guarantee does not cover damage by accident, misuse or commercial use. In addition, discoloration, scratching, staining and damage from overheating is not covered by the Guarantee.
- This Guarantee is in addition to your statutory rights.

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JUDGE Vista

EGG POACHER
CARE, USE AND SAFETY ADVICE - 25 YEAR GUARANTEE

BEFORE USE

- Remove labels, wash in hot soapy water, rinse and dry.

HOB SUITABILITY

- Judge Vista cookware is suitable for use on all hob types, including induction.
- To minimise scratching on glass top hobs always lift pans, do not drag.

INDUCTION HOB USE

- These highly efficient hobs transfer heat to the cookware immediately by magnetic fields. Extremely high temperatures can be reached in seconds.
- Always heat pans gradually, by initially using a lower power setting, then gradually raise to the desired setting.
- Never heat an empty pan, as this can potentially cause damage, especially to non-stick coatings.

POACHING EGGS

- Fill the pan with enough boiling water so it covers the bottom of the egg cups. Add your cup rack and cups.
- Next, rub each egg cup with a little oil or butter as you would in greasing a cake pan.
- Crack your eggs and drop each into a cup. Add salt and pepper for seasoning. Place the lid on securely, bring the water to a boil

and then simmer. Allow the heat from the water to cook the egg until it is cooked to your liking (from 2 to 5 minutes) Many people like the yellow to be soft and the white of the egg to be solid, yet soft.

- If you are not using any of the egg cups you must cover their surface with a little water

COOKING

- Always match the size of the pan base to the size of the heating area.
- Use a moderate heat and do not allow the pan to boil dry.
- If a pan has boiled dry, do not remove from the hob until it has fully cooled.
- Do not pour cold water into a hot pan, as this may cause warping.
- Excessive heat will spoil the appearance of the pan by causing tinting on the surface
- Do not heat an empty pan.
- Never allow a gas flame to extend up the sides of a pan, as it can cause overheating and damage handles.
- Do not add salt to a pan of cold water - this can cause white marks or pitting on stainless steel surfaces.
- Do not store food in the pans
- The range is not suitable for microwave oven use.

- Always use oven gloves or similar when moving hot pans around the hob or oven.

BE AWARE THAT HOT WATER AND STEAM CAN CAUSE INJURY UNLESS CARE IS TAKEN.

- Ensure that handles are not positioned over other heating elements, and that they do not overhang the edge of the hob.
- Never leave a pan unattended on a hob.
- Verify that knobs and handles remain secure. Due to the extremes in temperature, over time, the handle can sometimes work loose. Simply tighten the Philips head screw on the underside of the handle.

NON STICK PANS

- We strongly recommend the use of plastic or wooden utensils only. Do not use a knife to cut food in the pans.

CLEANING

- Soak the pan/cups for a few minutes before washing.
- Remove food deposits with a nylon pan scourer or brush.
- Wash in hot soapy water, rinse and dry thoroughly.
- The pans/cups are dishwasher safe. Black Phenolic fittings may become discoloured after repeated dishwasher use.

- You can recover the original brightness of stainless steel and remove stubborn marks, such as white marks caused by water which is 'hard' or high in mineral content, by occasional use of a product such as - Stellar Stainless Steel Cleaner, which is specially recommended for Judge cookware - available from your Judge stockist or customer service.

HANDLES & KNOBS

- Black phenolic handles and knobs are oven safe to 150°C (Gas Mark 3, 300°F)
- Spares are available from customer service, see contact details on reverse.

GLASS LIDS

- If your cookware has glass lids you should be aware that although these have been designed to be as safe as possible, glass can break under certain circumstances.
- Avoid placing glass lids directly on a hot-plate, as this greatly reduces breakage resistance.
- If you should be unfortunate enough to break a glass lid please contact Customer service, see contact details on reverse.