Judge Care, use & safety advice

Before Use

- Remove packaging, soak the cast iron in hot soapy water.
- Wash, rinse and dry thoroughly. Follow the seasoning instructions below.
- The maple wood serving stand should never be soaked in water. When necessary wash, rinse and dry thoroughly.

Seasoning

- Before seasoning your cast iron ensure the entire surface is completely dry.
- Wipe the interior and exterior of the cast iron evenly with a little good quality vegetable oil.
- Place in your oven at 180° for 45 minutes.
- Turn off your oven, and allow to cool to room temperature.
- Wipe off any excess oil before use/storage.

Hob suitability

- This pan is suitable for ALL hob types, including induction and also on your BBQ.
- To minimise scratching on a glass top hob: lift pans, do not drag.
- **The maple wood serving stand should never be heated, either on the hob or in the oven.**

Cooking and Serving

- Always match the size of the cast iron base to the size of the heating area.
- Never use full power when you first heat your cast iron, always start at a lower power setting and gradually increase to the desired level.
- Do not pour cold water into the hot cast iron, as this may cause warping.
- Never allow a gas flame to extend up the sides of the cast iron, as it can cause overheating.
- Do not store food in the cast iron.
- Cast iron is not suitable for microwave use.
- Never leave the cast iron unattended on a hob.
- Always use oven gloves or similar when moving the hot cast iron, either on the hob, oven or when taking to the table.
- If your product has a detachable handle ensure it is securely attached before lifting the cast iron.

Cleaning & Maintenance

- When necessary the cast iron interior can be scrubbed with a scrubbing brush or cleaning cloth to remove stubborn stains.
- For best performance it is important to apply a layer of oil on the cooking surface after every wash. Follow the earlier seasoning instructions.
- **Neither the cast iron or maple wood serving stand are suitable for dishwasher use.**

Guarantee

- All Judge Cast Iron pans have a 5 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.
- Incidental or consequential damages are excluded from this guarantee
- The Guarantee is in addition to your statutory rights. Please retain your purchase receipt.

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