

GUARANTEE

PROFESSIONAL QUALITY FRYING PANS

HEAVY DUTY ALUMINIUM FRYING PANS



GAS



ELECTRIC COIL HOT PLATES



CERAMIC HALOGEN



SOLID HOT PLATES



QUALITY & CARE

Master Class Professional Quality Frying Pans are manufactured from the finest quality materials and designed for professional use on stove tops, under grill, and in oven use as well. Suitable for all heat sources apart from induction.

Before using your new frying pan, wash it thoroughly to remove any residue left over from the manufacturing process.

To prolong the years of use, we suggest you lightly oil or spray the inside of your pan each time before cooking.

PRODUCT FEATURES

- Heavy duty aluminium body
- Teflon platinum high performance quality non-stick
- Riveted steel handles
- Textured aluminium base
- Suitable for stove top and oven use

COOKING TOOLS

Only use plastic, silicone, rubber, nylon or wooden cooking tools that are recommended for use on non-stick pans.

CAUTION

CLEANING

Before cleaning make sure you let the fry pan cool down. Do not pour cold water on to a hot fry pan or immerse the fry pan in water until it has cooled. Please soak the pan in hot, soapy water to remove any dried food. This pan is designed for hand wash only using a sponge, dish cloth or kitchen brush, do not use metal pads or metal scourers.

WARNING

Always ensure the size of the flame on a gas stove is properly controlled and does not flare up the side of the pan and overheat the handle.

On an electric stove choose the correct size ring or heating area, for the correct size pan base.

The metal handles of your pan will become hot. Please use oven gloves or an oven cloth at all times.

Do not allow handles or pans to extend beyond the edge of the cooker.

Keep children away from heated utensils. Before cleaning, ensure your frying pan has cooled completely.

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This product is guaranteed against faulty workmanship or materials for a period of 5 years from the date of purchase.

Thomas Plant (Birmingham) Limited assures the purchaser of this Master Class product that it is free from defects in workmanship and materials if used for normal day to day purposes. If however, the product fails to function to an acceptable level please return the product to the original place of purchase, with a proof of purchase for replacement with the same product, or a similar product of equivalent value. This warranty will not apply if; the product has been damaged through misuse, neglect or accident; the product has not been used in accordance with any applicable instruction guide, or the purchaser has attempted to modify or repair the product.

Spare parts and advice can be obtained from the customer help line: **0121 604 1111**