



3 piece pan set User Instructions

Manufactured for and distributed in the UK by:
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Version 1.0

**Prior to use please read all instructions carefully.
Keep instructions in a safe place for future reference.**

Mobilease easy handle 3 piece pan set with lid

The Mobilease pan set with angled secure grip handles is designed for ergonomic comfort and use making lifting and pouring easier on the wrists.

The pan set comes equipped with two opposite pouring lips for left or right handed use.

Made from stainless steel, this pan set is highly durable and even comes with a glass lid for the largest pan.



Using the Mobilease 3 piece pan set

Prior to use wash the new cookware thoroughly and allow to dry.

Safety and Maintenance Instructions

Never expose the pan handles directly to a naked flame or heated surface.

Do not use these pans in a microwave or a conventional oven.

Where applicable and to ensure continued safe use check screw handles periodically and tighten screws if required.

When using the pans on a gas flame cooker avoid having the flame up the side of the pans as this can discolour the pan and its handle.

Note that handles and knobs may become hot in use. We therefore recommend the use of oven gloves when handling the pans.

To avoid risk of spillage and of contents boiling over it is recommended that the pans not be filled more than 2/3rds full.

Avoid leaving foodstuffs to which salt has been added in the pans as this may result in pitting of the pan's surface.

To avoid discoloration empty pans should not be heated. If a pan is allowed to boil dry during use/cooking, do not attempt to remove the pan without precaution, i.e. without the use of an oven glove. Alternatively, turn off the cooker/heat and allow pans to cool completely before removing.

Do not leave pans to soak fully immersed in water for prolonged periods of time as this can damage the pan's plastic handles.

Cleaning Instructions

Do not use metal scourers or steel wool on the pans as these will scratch the surface of the pans.

Hard water deposits can cause white spots in stainless steel. These can be removed by rinsing the pans in warm lemon juice or vinegar.

Salt and minerals contained in food or water can cause a rainbow effect or 'bluing' of the pan's surface which can be removed with a stainless steel cleaner.

Technical Data

Smallest pan: 4.5" (115mm) diameter

Medium size pan: 5.25" (130mm) diameter

Large size pan: 6" (150mm) diameter