

Alternatively, you can return the Product to the retailer from whom the Product was purchased, with proof of purchase and full details of the alleged defect. To ensure the validity of your warranty please retain proof of purchase and register the purchase online at hestan.com.au/productregistration or via mail using the printable product registration form available on the product registration page. The customer must make the Product available to Meyer or its authorised repair agent for inspection and testing.

LIMITATIONS

Meyer makes no express warranties or representations other than set out in this Warranty. The repair or replacement of the Product, or the refund of the purchase price of the Product, is the absolute limit of Meyer's liability under this Express Warranty.

EXCLUSIONS

This warranty does not apply where:

- the damage to or defect in the Product is caused by normal wear and tear;
- the Product has been on-sold or assigned by the original purchaser;
- the Product has been used for commercial purposes;
- the Product has been used for purposes other than the purpose for which it was designed;
- the Product has been repaired by someone other than Meyer or an authorised repairer of Meyer;
- the Product has been subject to abnormal conditions, whether of temperature, water, humidity, pressure, stress or similar;
- corrosive or abrasive matter has been applied to the Product;
- the defect in the Product has arisen due to the original purchaser's failure to properly maintain or use the Product in accordance with the Use and Care Instructions specified by Meyer; or
- the Product has been misused, abused, neglected or involved in an accident.

This warranty does not cover wear and tear of handles, scratches, stains, discoloration or damage caused by overheating.

CONTACT

If you have any queries regarding this product please contact our Customer Service Department through our website at hestan.com.au

Register your cookware online at
hestan.com.au/productregistration

HESTAN® NANOBOND™ STAINLESS STEEL USE & CARE AUSTRALIA

Thank you for choosing our cookware. To ensure a long and pleasant experience, please read this information before you use your cookware. These instructions are for your general safety, use and care to avoid personal injury and damage to your cookware.

COOKING

Safety: Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatters can cause burns.

Unattended Cooking: Never allow your cook-ware to boil dry, and never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.

Clad Stainless Steel: These pans may become warped if allowed to boil dry.

Match Pan Size to Burner Size: Use burners that are the same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan.

Microwaves: Never use your cookware in the microwave.

Oven Use: Always use potholders or oven mitts when removing cookware from the oven. This cookware is broiler-safe and oven-safe to 500°F/260°C.

Utensils: Sharp-edged tools such as forks and knives should not be used, and knives should never be used to cut inside the pan. Scratches due to sharp-edged utensils are not covered under warranty.

Oil: If you prefer to keep the use of cooking oil to a minimum, you can dab your favorite oil on a paper towel and carefully wipe the interior of the pan before cooking. Heavy vegetable oils may leave a residue that may affect the stick-resistant performance. Use low heat when heating oils. Oils can quickly overheat and cause a fire.

CLEANING

Standard Care: Before first use and after each use, wash pans thoroughly with mild dishwashing detergent and warm water. If food remains on the surface, boil a mixture of water and vinegar into the pan to dislodge the food particles.

To remove stubborn food residue and stains, use a non-scratch scrub sponge and a fine-powdered or soft cleanser.

Spots and Stains: Never use oven cleaners to clean cookware. They will ruin the cookware. A cloudy or spotted film may form, which can be removed with a mild solution of water and lemon juice or vinegar.

Dishwasher: This cookware is dishwasher-safe. However, over time, harsh dishwasher detergents may dull the stainless steel finish.

Storage: To avoid scratches on the cookware exterior, place paper towels between pans when storing.

HANDLES

Hot Handles: Handles can get very hot under some conditions. Use caution when touching them and always have potholders or oven mitts available for use.

Handle Position when Cooking: Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off the cooktop. When cooking on a gas stove, place the pan on the burner with the handle lined up with one of the burner grate arms to help prevent the pan from tipping.

Loose Handles: Periodically, check handles to be sure they are not loose. NEVER USE A PAN THAT HAS A LOOSE HANDLE.

LIDS

Steam: When removing lids, always position the lid so that the steam is directed away from you. Rising steam can cause burns.

Cleaning: Never use metal utensils, sharp instruments or harsh abrasives that may scratch the lid.

Lid Vacuum: A lid left on a pan after turning down the heat or turning the burner off may result in a vacuum that causes the lid to seal to the pan. Using a lid made for another pan can also cause a lid vacuum. If a lid vacuum occurs, DO NOT attempt to remove the lid from the pan in any way. If your lid is vacuum-sealed to your pan, return it to the burner on low heat so that the air inside the pan warms and expands and releases the seal. The lid should lift effortlessly from the pan. To avoid a lid vacuum, remove the lid or set it ajar before turning heat off.

SPECIAL INSTRUCTIONS FOR CERAMIC/GLASS STOVETOPS

Always follow your stovetop manufacturer's instructions for correct stovetop use and for specific cookware restrictions.

Overheating or allowing this cookware to boil dry can result in the fusing of the cookware to your ceramic/glass stovetop, requiring replacement of the stovetop.

Hestan/Meyer will not be responsible for damage to stovetops.

Never place a hot pan on a cool ceramic/glass stovetop burner. This can also cause fusion of the pan to the stovetop. Before using a double-burner griddle or other large cookware pieces that are manufactured to sit over two stovetop burners, consult the stove manufacturer's manual to ensure that your ceramic/glass stovetop has a bridge between the two burners you intend to use. If your stovetop does not have a bridge between the burners, DO NOT USE YOUR DOUBLE-BURNER GRIDDLE OR OTHER LARGE COOKWARE PIECES – they may fuse to your stovetop, causing stovetop damage.

Do not drag or scrape cookware across your ceramic/glass stovetop. This can cause scratches or marks on your stovetop. Hestan/Meyer will not be responsible for stovetop damage.

HESTAN® NANOBOND™ STAINLESS STEEL LIFETIME WARRANTY AUSTRALIA

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. Meyer Cookware Australia Pty Ltd ("Meyer") provides the following warranty in relation to Hestan® ("the Product"). The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty is to be interpreted as excluding, restricting or modifying any State or Federal legislation applicable to the supply of goods and services which cannot be excluded, restricted or modified.

WARRANTY

Meyer warrants that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the lifetime of the Product. The warranty period commences on the date of sale by the original retailer to the original purchaser. The lifetime warranty applies only while the Product is owned by the original purchaser. Use of the Product in a commercial capacity will void this Lifetime Warranty. If a defect appears in the Product before the end of the warranty period and Meyer finds the Product to be defective in materials or workmanship, Meyer will, in its sole discretion either:

- repair the Product using identical components; or
- replace the Product with a product comparable in quality and value Meyer reserves the right to replace defective parts of the Product with parts and components of similar quality, grade and composition where an identical part or component is not available.

WARRANTY CLAIMS

Please register your product with us online to help us assist with any current or future warranty claims. Any claims for warranty should be made with the proof of purchase and full details of the alleged defect to Meyer Cookware by sending the product to the reply paid address below for assessment:

Meyer Cookware Australia Pty Ltd
Service Department
Reply Paid 85097
Croydon South
Victoria 3136 AUSTRALIA

Alternatively, you can return the Product to the retailer from whom the Product was purchased, with proof of purchase and full details of the alleged defect. To ensure the validity of your warranty please retain proof of purchase and register the purchase online at hestan.com.au/productregistration or via mail using the printable product registration form available on the product registration page. The customer must make the Product available to Meyer or its authorised repair agent for inspection and testing.