

# 1507640.1

## 9L STAINLESS STEEL MASLIN PAN & JAM BUNDLE



1. 450ML GLASS JARS (x6)
2. JAR LIDS (x6)
3. GINGHAM COVERS (x6)
4. ELASTIC BANDS (x6)
5. EASY-PEEL LABELS (x250)
6. WOODEN SPOON (x1)
7. STAINLESS STEEL FUNNEL (x1)
8. THERMOMETER WITH CLIP (x1)
9. 9L MASLIN PAN (x1)
10. CARRY HANDLE
11. HELPER HANDLE
12. IMPERIAL / METRIC MARKINGS

## ! WARNINGS & PRECAUTIONS !

PLEASE READ ALL INSTRUCTIONS CAREFULLY AND RETAIN FOR FUTURE REFERENCE.  
FAILURE TO FOLLOW THESE INSTRUCTIONS WILL INVALIDATE ANY GUARANTEE.

Only operate the 9L Maslin Pan for its intended purpose and within the parameters specified in this User Guide.

### BEFORE FIRST USE

- Before using the Maslin Pan and accessories for the first time, remove all packaging, stickers and labels from the product and store or dispose of safely.
- Take off the protection sleeve before use.
- Make sure that all components are included and damage-free.
- Wash all components thoroughly in warm water with a mild detergent and dry completely.

### GENERAL PRECAUTIONS

- The Maslin Pan is not a toy. Do not allow children to play with the Maslin Pan or any accessories.
- Always check components for damage before use. Do not use it if damaged.

### IMPORTANT SAFETY INFORMATION FOR USE

- The Maslin Pan is not suitable for use in microwaves, ovens or freezers.
- Do not use the Maslin Pan for deep or shallow frying.
- Do not exceed maximum capacity. Heated substances may expand when cooked. It is recommended to never fill the Maslin Pan more than 2/3 capacity before heating.
- To protect the interior surface of the Maslin Pan, we recommend using suitable heat-resistant silicone or wooden utensils.
- Metal utensils can cause damage to the inside of the Maslin Pan and impair future performance.
- It may be necessary to tighten the Hook on the Wooden Spoon periodically with a small screwdriver (not included).
- Your Maslin Pan is suitable for all hob types. Take extra care when moving hot items from the hob.
- For the best efficiency, always use the right-sized hob for your Maslin Pan and make sure it's centered. This prevents energy waste.
- The Maslin Pan will become extremely hot during use. Always use suitable heat-resistant gloves when handling the Maslin Pan.
- Do not handle with bare hands.

## ! WARNINGS & PRECAUTIONS !

Hold both the Carry Handle and Helper Handle firmly when moving the Maslin Pan.

The Carry Handle and Helper Handle are fixed to the Maslin Pan and should not be removed.

Do not allow flames to reach over the edges of the Maslin Pan.

Do not expose the Maslin Pan to sudden changes in temperature.

Take extreme care when handling the Thermometer. Always wear suitable heat-resistant gloves and hold by the handle.

To avoid cross-contamination, do not use the Thermometer for measuring the temperature of meat.

If the Thermometer is broken or damaged, dispose of the Thermometer and any food that comes into contact with the Thermometer. Keep well away from any sources of ignition or open flames.

Do not leave the Maslin Pan unattended whilst on the hob.

Do not allow the Maslin Pan to boil-dry. This is extremely damaging to the cookware and may result in personal injury.

Always wash the Maslin Pan and all accessories thoroughly after use, following the instructions in the 'Cleaning & Maintenance' section of this User Guide.

## USAGE

**! WARNING!** The Maslin Pan, accessories and contents will become extremely hot during use. **!**

1. To prepare your fruit, wipe using a damp piece of paper towel (wiping - rather than washing - the fruit will prevent it from absorbing too much water). Remove any stones and pips.

**IMPORTANT:** Any large fruit should be sliced in half.

2. Place the **MASLIN PAN** on top of a cooker top and add the required amount of water using the **IMPERIAL / METRIC MARKINGS** as a guide. Add the prepared fruit into the water and cook slowly on a low heat. Attach the **THERMOMETER** to the **MASLIN PAN** using the **CLIP** to ensure the correct temperature is maintained throughout the process.

3. Carefully add the desired amount of sugar to the **MASLIN PAN** and stir until completely dissolved. Turn the heat up slightly to bring to the boil until the jam consistency is reached.

**NOTE:** Any stones or pips you may have missed should rise to the top. Ensure you scoop these out of the mixture.

4. Remove the **MASLIN PAN** from the heat using the **CARRY HANDLE** and skim off any residue that may be resting on top of the mixture.

**IMPORTANT:** Always use suitable heat-resistant oven gloves when handling the **MASLIN PAN**.

5. Insert the **STAINLESS STEEL FUNNEL** into the **GLASS JARS**.

Using the **CARRY HANDLE** and **HELPER HANDLE**, carefully pour the jam mixture into the **JARS**.

**! WARNING!** Take extra care when pouring hot liquids from the **MASLIN PAN** to prevent scalding.

6. Use the **WOODEN SPOON** to scoop out any remaining mixture inside the **MASLIN PAN** and add to the **GLASS JARS**. Allow the contents to cool, then seal and secure the mixture using the **JAR LIDS** and decorate with the **GINGHAM COVERS**, **ELASTIC BANDS** and **LABELS** supplied.

**CAUTION:** Do not seal the **GLASS JARS** whilst the mixture is still hot.

Allow the **MASLIN PAN** to completely cool before cleaning.



## CLEANING & MAINTENANCE

**CAUTION:** Do not immerse the **MASLIN PAN** in, or fill with, cold water when hot. Allow the **MASLIN PAN** to completely cool before cleaning.

- The **MASLIN PAN**, **STAINLESS STEEL FUNNEL** and **GLASS JARS** are dishwasher-safe. It is, however, recommend to wash by hand to protect the finish.

**CAUTION:** Avoid using any abrasive cleaning materials to clean the **MASLIN PAN** and **STAINLESS STEEL FUNNEL** and this may damage the stainless steel surface.

- Salt spots, tarnishing and stains can be removed using mild detergents specially formulated for cleaning metalware and similar items.
- Stubborn stains can be removed using a suitable non-metallic scouring pad.
- Dry the **MASLIN PAN**, **STAINLESS STEEL FUNNEL** and **GLASS JARS** thoroughly using a soft dry cloth or paper towel.
- Wash the **WOODEN SPOON** and **THERMOMETER** in warm soapy water. Dry thoroughly and store in a cool dry area out of reach of children.

## CUSTOMER SERVICES

If you are having difficulty using your product and require support, please contact [support@vonhaus.com](mailto:support@vonhaus.com)

## DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

## WARRANTY

To register your product and find out if you qualify for a free extended warranty, go to: [www.vonhaus.com/warranty](http://www.vonhaus.com/warranty)

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in this User Guide and all instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring this product second-hand or for commercial or communal use.

## COPYRIGHT

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Thank you for purchasing the 9L Stainless Steel Maslin Pan & Jam Bundle.

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