Owner's Manual

Double Handle Pot

[Product Code] 0224130016

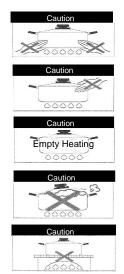
Thank you for buying this double handle pot.

For proper use, please read this Owner's Manual carefully before using.

Please also keep this Owner's Manual nearby for future reference.

Precautions for Use

•The body is hot during and immediately after cooking. Make sure to keep the pot away from small children's reach as it can cause burns. •The handles and knob get hot, and can cause burns. Pay due attention especially when holding close to the metal parts, and take appropriate methods such as the use of pot holders. •Place the pot stably at the center of the cooking stove when heating. •Ensure that the flames are completely covered by the base of the pot. Otherwise, the handles will dangerously burn, and cause a strange odor. (*The strange odor will not be harmful to the human body even if it is emitted. Ventilate the room in that case.) •Do not use when the handles get loose. The pot will drop down, and cause burns. •Do not heat an empty pot. Empty heating causes deformation, breakage, and discoloration. •Do not use a pot with a loose or broken handle even after implementing measures such as modifications or emergency treatment as that is dangerous. •Do not continue to boil in a boiling-over or bubblingover condition. That can extinguish gas fire, or cause damage to a cooking device. •Do not heat a pot filled with water to the top. •While cooking, stir the meal at intervals to avoid burning. •Do not heat rapidly on high heat as the rapid heating may result in a sudden boil-over during cooking or reheating depending on the meal being cooked. Especially, when reheating miso soup with stock or a meal with tasty seasonings, make sure to well stir before heating. •Cooking a material having strong bitterness can make a change to the color of the liquid of dishes, etc. Make sure to remove the bitterness before cooking. •White spots may appear on the bottom of the pot. They are tap water elements adhering to the bottom such as calcium and magnesium, and using the pot without removing these spots does not cause any health problem. ●Do not use for deep-frying like "tempura". ●Do not put on a space heater as that is dangerous. ●Do not heat in a microwave oven. That can cause microwave oven failure or a fire. ●Make sure not to overheat when frying dishes. Overheating causes discoloration and ignition only with a small amount of oil.



Preparation before Using

•Before using, make sure to verify that every part is all right. Do not use in case of an abnormality such as a crack, damage, bend, or distortion, etc. in any part. •Check the mounting conditions of the handles and knob for looseness and damage, etc., and verify that they are safe before using. •Before using for the first time after purchase, well wash with dish detergent using a sponge, etc. and rinse. •After that, boil well the water in which rice has been washed or vegetable cuttings, or boil water with 10% table vinegar. This process is necessary to remove the dirt and the foam of the metal completely, and ensure the clean use.

Precautions for Using on an IH Cooking Heater

◆After switching on the IH cooking heater, the bottom gets heated rapidly enough to reach the ignition point in tens of seconds, and cause the ignition of the cooking oil put. Handle carefully. ◆In order to heat efficiently, remove the water drops adhering to the bottom completely. ◆A booming noise may be generated while heating. This noise is generated by the resonance of the waves caused by the vibrations of the IH (induction heating cooking device) and the pot, and not an abnormality in the pot. ◆When preheating, adjust the heat (output) to be medium or less. Rapid temperature rise distorts the bottom. ◆Do not overheat. Overheating causes discoloration and ignition only with a small amount of oil. ◆Do not use when the bottom is deformed or loose.

Maintenance Tips

◆After using, wash with dish detergent using a sponge, etc., and wipe off water. ◆Do not use a knife, etc. for removing burned residues. Soak burned residues in water until they become soft before removing. ◆Leaving salty or acid dirt, etc. and storage in a humid place cause corrosion. ◆Do not leave exposed to a product made of a dissimilar metal such as iron or aluminum. The exposure causes the formation of rust. ◆If rust is generated, scrub it with a scrubbing sponge with cream cleanser.

Precautions on Tempered Glass

●Do not drop, or give a strong shock. ●Do not cool the glass surface rapidly, or expose it directly to fire. The glass can break, and shatter. ●Do not heat leaving the glass lid ajar. Heating the lid partially causes it to break and fly. ●Once the glass lid is scratched, do not use it. The scratched glass can break, and fly. ●Do not use the glass lid in a microwave oven or conventional oven. ●Do not perform behaviors like using the glass lid in a wet condition and soaking in water, pouring water over, or touching with a wet cloth while hot. The glass can break and fly due to rapid temperature change even after being used.

Precautions for Using on a Gas Stove

•Ensure that the flames are completely covered by the base. Otherwise, the handles will dangerously burn. Pay due attention especially when using a small diameter pot. •Adjust the angle to make sure that the handles are away from the flames from an adjacent cooking stove.

	Quality Labeling	
Double Handle Pot 20 cm		
Body	Aluminum Alloy (2.5 mm)	
Inner Surface	Teflon-Coated	
Outer Surface	Heat-Resistant-Coated	
High-Water	2.8 L	
Handles	Wood	
Glass Lid	Tempered Glass	
Knob	Wood	

