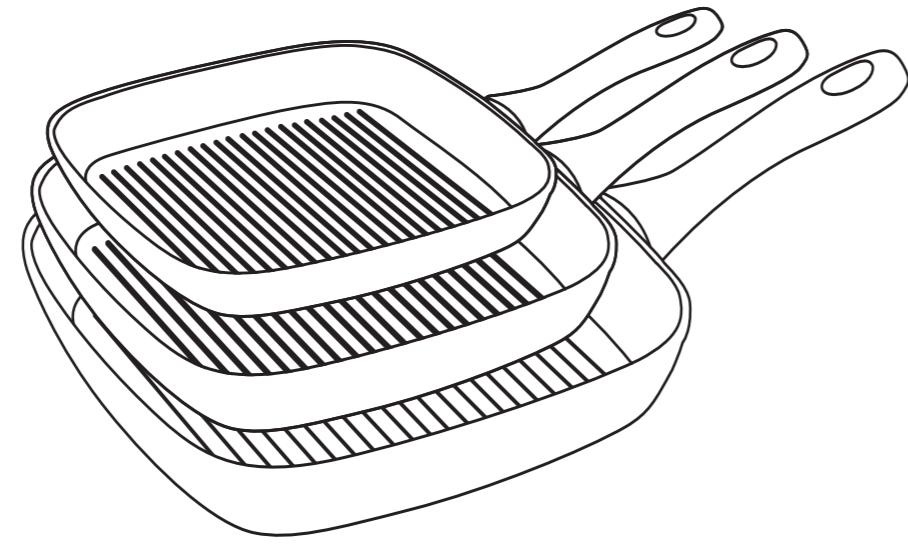


210.00 mm

285.00 mm



Technical Support

(909)637-7665 | (909)637-7593

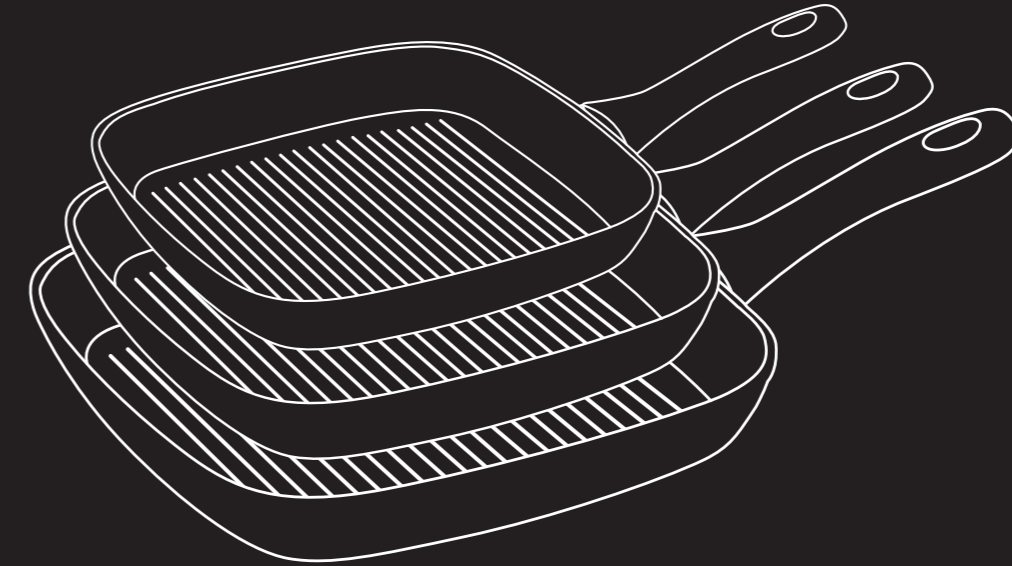
Other Info

HJ-Customer-Service@outlook.com

Thank you for choosing this product. We strive to provide you with the best quality products and service in the industry. Should you have any issues, please don't hesitate to contact us.

Cookware Set Instruction Manual

CJ-JP3G



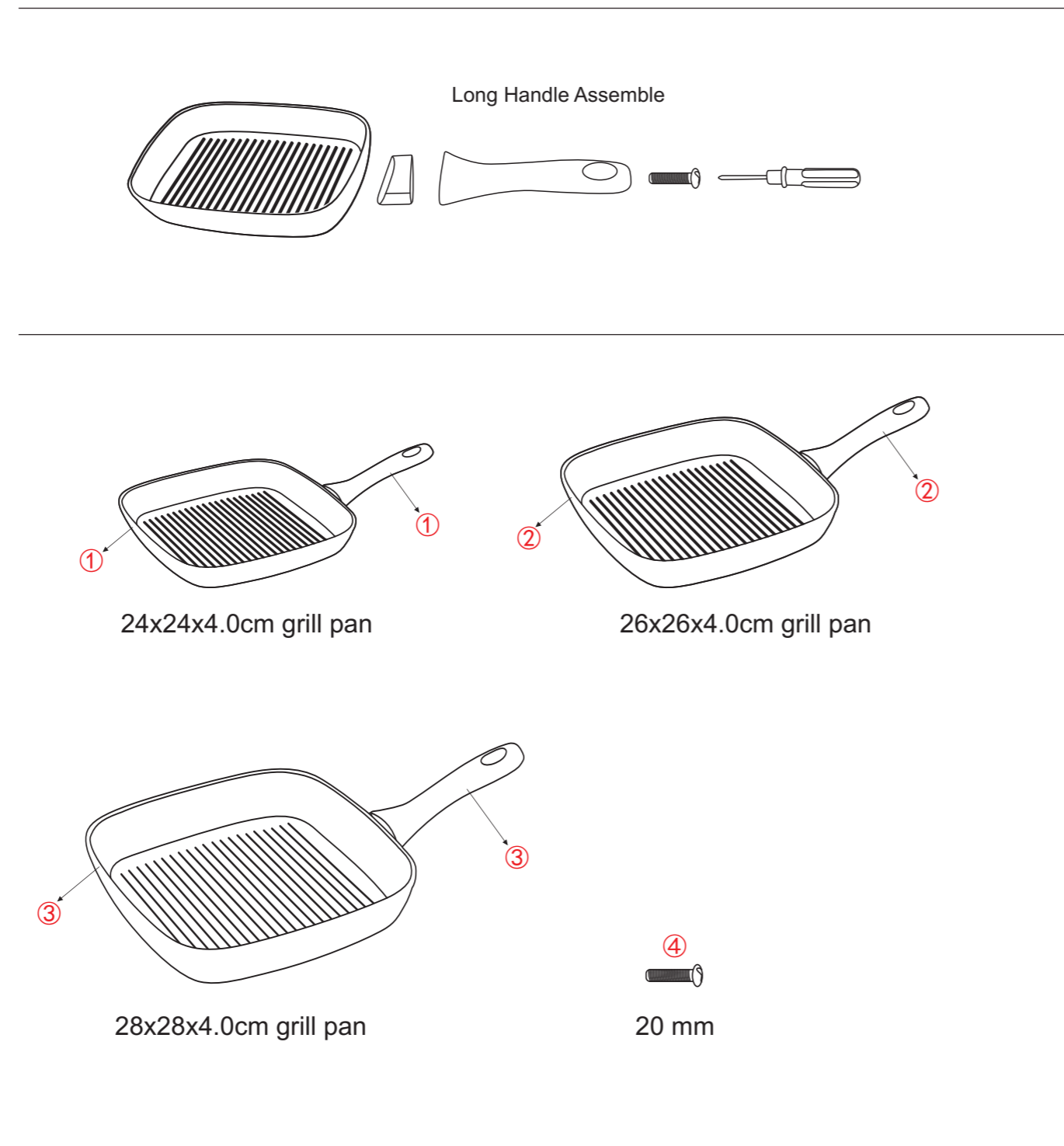
EST 9:00AM--17:00PM

HJ-Customer-Service@outlook.com

(909)637-7665 | (909)637-7593

正面

INSTRUCTIONS FOR HANDLE ASSEMBLE



IMPORTANT NOTICE

These operations must be performed on a flat, cool surface, holding the cooking item with one hand and the handle with the other. This handle is designed for use only within its specified range and is not suitable for all types of cookware.

To prevent accidents, keep all cooking items out of the reach of children. Do not place the handles in the oven or dishwasher. When cleaning the handles, use a sponge or damp cloth. Do not soak the handles in water. For gas stove users, it is recommended to use the appropriate burner size for each cookware item.

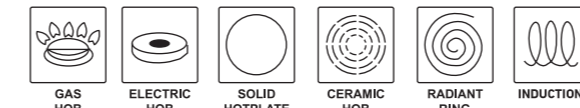
Care and Use Instructions

Before First Use:

Before using your cookware for the first time, remove all packaging materials. Wash it in warm, soapy water using a mild detergent and a soft cloth, then dry thoroughly. Before using your non-stick cookware for the first time it must be pre-conditioned to protect the non-stick surface: wipe the inner surface with vegetable oil, heat gently, allow it to cool completely, and then wipe clean with a soft cloth.

Using your new cookware:

To get the best from your cookware:



- Your cookware is suitable for use on gas, electric, solid hotplate, ceramic, radiant ring, and induction hobs. The maximum temperature of the cookware should not exceed 250°C (482°F).
- The cookware can be used over open flames. Avoid large flames that touch the handle to prevent damage. The handle may become hot and cause burns.
- Do not place the cookware on a hob burner larger than its base, and do not allow flames to contact the sides of the cookware.
- The cookware can be placed in the refrigerator.
- When frying with oil, avoid adding damp or moist food to the oil, as this can cause hot oil to splatter, potentially causing burns.
- To maintain the non-stick surface of your cookware, do not dry fry food. Always use a small amount of oil or fat when cooking.
- Do not use metal utensils with your cookware as these will damage the surface; use only heat-resistant plastic, silicone, or wooden utensils.
- Do not cut food in your cookware as this will damage the surface.
- Avoid leaving foods with high salt content in your cookware, as this may cause pitting corrosion over time.
- To avoid spills or boiling over, do not fill your cookware more than two-thirds full. Once the boiling point is reached, use the lowest heat setting possible for the food type.
- For optimum energy efficiency and to avoid damaging your cookware, especially the non-stick coating, always use the lowest heat setting possible for the food type.
- Never leave your cookware unattended while in use, and ensure your kitchen is well ventilated.
- Any screws present on the handles of your cookware may loosen over time. Using a screwdriver, retighten the screws as necessary.

Cleaning your cookware:

- The cookware set is not dishwasher safe.
- Allow your cookware to cool thoroughly before moving or cleaning.
- Do not pour cold liquids into hot cookware, as this may cause warping.
- To maintain the finish of your cookware, it is recommended to hand wash it. Clean the cookware in warm soapy water using a mild detergent and a soft cloth.
- Do not use harsh or abrasive cleaners or scourers, as they may damage the surface. Rinse and dry thoroughly.
- To remove stubborn stains, use a non-abrasive plastic mesh or pad with warm soapy water and a mild detergent.
- Do not leave your cookware to soak in water for long periods.

Storage:

- Do not store wet cookware. Always store cookware in a clean, dry place.
- Your cookware can be stacked to save space.

Caution:

- Do not allow the handles to come into contact with adjacent hob rings or the edge of the hob, as this may cause overheating, burns, or damage.
- Do not allow your cookware to boil dry, as this may cause warping.
- Never expose hot cookware to cold water or liquids, as this may damage the cookware.
- If your cookware becomes overheated, allow it to cool to room temperature before moving it.
- If your cookware has been severely overheated, let it cool completely before removing it from the hob. Inspect the cookware for any signs of damage before using it again. If any damage is found, do not use the cookware. Dispose of it according to local safety and recycling guidelines.

反面

