

MAINTENANCE MANUAL

(REMEMBER NOT TO THROW IT AWAY)

Instructions for use and maintenance of colored enamel cookware

Color enamel pot has a high acid and alkali resistance, which can prevent the rust of raw iron pot from rusting. Therefore color enamel pot can cook acidic foods such as tomatoes or lemons.

The pretreatment procedure of color enamel is also relatively simple. First of all to remind you that color enamel material is not resistant to scratching, the use of the process avoid scratches and bumps, so as not to cause permanent damage.

1. Before the first use, please clean the pot with warm water and dry it inside and outside.
2. In order to uniform the surface, the pan will be upside down on the grill when the enamel layer is fired, so the material of the pot mouth is different from the pot body. During transportation and use, there may be some peeling to reveal silver-gray iron, not a quality problem. After cleaning, vegetable oil can be applied to the pot mouth for anti-rust treatment.

Enameled kitchenware is relatively delicate, and special attention should be paid to the following during use.

1. When preheating should be gradually heated, do not fire empty burning.

2. Use a wooden spatula or a silicone spatula that won't hurt the pot, pot body heating will cause the handle to heat up, pay attention to avoid burns in use.
3. Don't put the hot kitchen utensils on the surface of unprotected objects.
4. Don't use cold water to shock the pot body when cleaning, and then clean it after cooling. If the residual food sticks to the surface, please don't use the steel ball for cleaning, should be soaked in warm water and use soft cleaning tools for cleaning.
5. Milky white inner enamel will turn slightly yellow after a long use, which is a normal phenomenon.
6. The loss of enamel layer is permanent damage and cannot be repaired. Therefore, please pay special attention to avoid bumping during use and storage.
7. Enamel pot is suitable for induction cooker, but do not burn with big fire.
8. Bakelite pot button is not suitable for oven, please replace the stainless steel pot button before placing it in the oven.



Do not use metallic pads or harsh abrasive cleaning agents as these will damage the enamel.