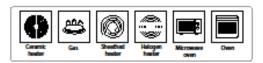


#### COOKPOT INSTRUCTIONS

Casserole Pan, Steem Pan, Stew Pan(L) & (S), Rice Pan

Thank you for your purchase. Please be sure to read the instructions before using and follow the safety guidelines. Improper use could lead to accidents. Please read, then keep the instructions for reference.



This product can be used with heating appliances shown on the left.

\*By using the special IH Hot Carbon Plate Set for COOKPOT (Sold separately), it can also be used on IH cooking heaters (up to 100V-240V/2.5KW)

### Before use

- Please check to see if there are no cracks or broken parts on the product before using.
- Though we take great care to ensure the quality of our products, if there should be any defects, please notify the store you bought it from or the dealer.
- This product has a water-absorbing property. If used right away as it is, water could seep out to
  the bottom of the pan. To prevent this from happening, please follow the "filling" procedure
  before using for the first time. The procedure will also help prevent residue from sticking to the
  pot's surface.

The "filling" procedure / (This is a procedure carried out only after purchase and before using for the first time to keep the pan clean and prevent degeneration.)

Fill 80% of the pan with either watery rice gruel or water, then add 1~2 tablespoons of cornstarch\*. Mix well and bring to a boil. Then reduce heat to low and simmer for 5 minutes, then turn off heat. Leave to cool. When cool, discard content and wash pan thoroughly. Dry well before using.

- \* The amount of cornstarch would be relative to the size of the pan.
- Tablespoon for steam pan, curry stew pan (S), rice pan.
- Tablespoons for earthen casserole pan, curry stew pan (L).

There is no need to repeat the procedure for use thereafter.

## 2. About usage

- This product can be used over direct heat, in oven and microwave oven.
- Because of its water-absorbing property, if left in/with water for an extended period, it could lead to stains, mold or smell. After washing, thoroughly wipe dry with a dry cloth and make sure the pan is completely dry before putting it away.
- Fine cracks may appear on the surface of the product. These are called interpenetrations or cracks that appear on the surface glaze. They are not a problem for normal use.

# 3. Usage Notes

- Do not touch with bare hands when/after heating, as it could cause burns. Be sure to use pan
  holders/oven mittens and be very careful when handling.
- Because of its water-absorbing property, if left in/with water for an extended period, it could lead to stains, mold or smell. After washing, thoroughly wipe dry with a dry cloth and make sure the pan is completely dry before putting it away.
- Fine cracks may appear on the surface of the product. These are called interpenetrations or cracks that appear on the surface glaze. They are not a problem for normal use.
- Do not boil-dry for a long time. Do not suddenly cool or heat.
   They could cause cracks and damage.
- Never use to cook Tempura and other deep-fry dishes. It could cause damage to the pan and lead to a fire.
- Do not place lid over direct heat, as it is not super-heat-resistant.
- For Industrial-use high-calorie gas burners, cook over medium heat.
- For use on an IH cooking heater, use the special COOKPOT IH Hot Carbon Plate Set, sold separately. Please note that this product alone cannot be used on an IH cooking heater.

# 4. Care and Cleaning

- Do not leave in water for a long time after use. Wash promptly and thoroughly after use.
   If necessary, use a soft sponge and kitchen detergent with warm water to gently wash off any
   residue. Do not use cleansers or metal-scrubbing pads to clean the bottom surface, as they
   could cause cracks and damage. Be sure the pot is completely dry before storing.
   If not completely dry, it could become a cause for mold and smell.
- Use of dishwasher may cause damage. Hand wash separately is recommended.
- When using on IH cooking heater, if the contents of the pan boil over, use kitchen detergent and sponge to clean up. Always keep bottom of the pan and IH Hot Carbon clean.

Slight differences in size, weight, color, etc. may occur due to calcinations. To improve product quality, specifications may be altered without notice.