Korean Cookware Series **GERMA** Quick User Guide



Please follow the guidelines for proper usage.

Using the Cookware

- · Before use, please remove all the packaging materials.
- · For initial usage, apply a layer of cooking oil and let sit for one night, then clean it thoroughly. Perform this procedure once. This can help prevent food sticking while cooking.
- · The cookware is not suitable for children. Please keep children away.
- · Avoid strong and hard impact against the inner, outer and bottom coating of the cookware. If the coating has slight scratches on the surface, it can still be used without any side effects or hazardous substances.
- · Applying cooking oil is highly recommended for avoiding dry-burning the coated layer, unless the food already contains large amount of fat. Excessive heat without any oil or water may cause stains on the cookware.
- · Do not heat an empty cookware for a prolonged period of time. This may lead to the food burning or sticking to the cookware.
- · Non-abrasive utensils such as silicone, nylon and wooden turners are recommended.
- · Do not keep salty and spicy foods in the cookware for a long time.
- · Glass lid can be broken if experiencing heat shock or severe physical shocks. Please handle with care.
- · Do not keep glass lid in the freezer for a long time. When remove from freezer, leave it to thaw completely before using.
- · The glass lid must not be in direct contact with naked flame at all times.

Cleaning the Cookware

- · Wash and clean immediately after each usage.
- · This product retains heat during and after cooking. Only wash it after it has cooled down.
- · Clean the cookware with warm water using a soft cloth and neutral detergent.
- · If the food sticks to the cookware when cooked continuously, pour some hot water in it, then clean with neutral detergent and soft cloth.
- · Do not use abrasive cleaning materials when cleaning the cookware.

Customer Service & Repair Centre

Hong Kong Unit B, G/F, Sunshine Kowloon Bay Cargo Centre, 59 Tai Yip Street. Tel: +852 2333 6249 Fax: +852 2356 9798 Email: repairs@germanpool.com

China Customer Service Hotline: +86 400 830 3838

Fax: +86 0757 2336 0284 Email: repairs@germanpool.com.cn

1 Andar A, Edf. Mei Kui Kuong Cheong Fase 2, 515 Av. do Conselheiro Borja

Tel: +853 2875 2699 Fax: +853 2875 2661

Email: repairs@germanpool.com

[@] All rights reserved. Copying, reproducing or using the contents of this manual is not allowed without prior authorization from German Pool, violators will be prosecuted.

韓國鍋具系列快速操作指南

GERMAN POOL

請導循以下指示正確使用鍋具。

使用需知

- ·初次使用前,請拆下所有包裝和標籤。
- ·初次使用前,先為內鍋塗上一層食油,放置一晚,讓鍋內塗層吸收油分,然後清潔乾淨再使用。以 上開鑊程序只須做一次,這有助避免出現黏底的情況。
- · 此鍋具不適合兒童使用, 需避免兒童觸及。
- ·請勿猛烈撞擊鍋外、鍋內及底部的塗層,可能會使塗層脱落。但若不慎造成輕微刮花,鍋具仍可繼續安心使用,只影響其外觀,不會影響其功能,亦不會產生有害物質。
- · 烹調時,先掃上少量食用油才開火。除非食物含有大量脂肪,否則請避免在沒有水份或食用油的情况下乾燒食物。
- · 請勿將鍋具長時間乾燒,這樣可能會導致煮食時食物燒焦和黏鍋。
- · 使用本鍋具時建議使用矽膠、尼龍或木質廚具。
- · 請勿把過高鹽分或黏性食物長時間留在鍋上。
- ·玻璃蓋急劇降溫或猛烈撞擊可能會造成破裂,需小心使用。
- 請勿將玻璃蓋放在冰箱太久,取出後需待解凍才可使用。
- · 在任何情況下,玻璃蓋不能直接接觸火源。

清潔需知

- · 每次使用後,應盡快清洗乾淨。
- · 使用後鍋具表面仍然高溫,需待其冷卻後才可清洗。
- 可用軟布或海綿以溫水和洗潔精清洗。
- ·如連續多次不停烹調可能會出現黏鍋情況,可加熱水沖走污清,再用洗潔精和軟布清洗。
- 請勿用鐵絲刷清潔鍋具。

客戶服務及維修中心

中國香港

九龍大業街59號

三湘九龍灣貨運中心地下B室 電話:+852 2333 6249 唐喜:+852 2356 0709

傳真: +852 2356 9798 電郵: repairs@germanpool.com

◎版權所有。未獲德國寶授權,不得翻印、複製或使用本説明書作任何商業用途,違者必究。

中國內地

中國全國服務熱線: +86 400 830 3838

傳真:+86 0757 2336 0284 電郵:repairs@germanpool.com.cn 中國澳門

澳門青洲大馬路(青洲新路) 515號美居廣場第二期1樓A座 電話:+853 2875 2699

傳真: +853 2875 2661 電郵: repairs@germanpool.com