

Usable and Non-usable Utensils

1. Usable Pans

Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with diameter from 12 to 26cm.



- Enameled Iron Pot
- Iron or Enameled Iron pot
- Cast-iron Pan
- Iron Pot
- Deep-fry Pot
- Stainless Steel Pot
- Iron Plate

2. Non-usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded-bottom pans/pots with bottom measuring less than 12cm.



- Rounded Bottom Pot
- Aluminum Copper Pot
- Bottom Measuring Less than 12cm
- Pot with Stands
- Ceramic pot
- Heat-Resistant Glass Pot

How to Clean

- Disconnect plug and wait until the unit is cooled down completely. Clean after using every time.
- If the pots/pans are used without being cleaned, discoloration or cooked on stains may occur.
- Do not use benzine, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- Wipe using dish washing agent and damp cloth.
- Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- Never run water over the unit (Water gets inside may cause malfunction).