

For customers who have purchased our porcelain enamel pots or kettles, please read this instructional manual before use.

This product is specifically made for cooking in the household, please carefully read the instruction manual before use along with the additional leaflet attached labelled as the Household Goods Quality Labelling Law.

Reminder before use.


- Please check that the handle is not wobbling or cracks in the product before initial use.
- If there is a sticker applied onto the surface of the product, please remove it before use. (Soaking in lukewarm water will make it easier to remove the sticker)
- Please do not remove the caution sticker as it has vital warnings on it.
- Before initial usage please wash the product thoroughly.
- We pride ourselves on quality however if there are any problems, please contact the store you have purchased the product from.


General information about our products.


- Porcelain enamel is the result of burning a glass coating (enamel) onto a steel base at a high temperature, this becomes porcelain enamel and is resistant to acidity, hygienic, and is perfect for storing in the fridge.
- Compatible with gas stoves and induction cooking heaters. (Depending on the size of the product the induction heater may not detect the product. Please check the manual for your IH before purchasing)
- Porcelain enamel having a glass surface has the benefit of being highly resistant to smell sticking to the product and is also easy to clean. Making it a buy it for life item.
- Due to the manufacturing process, there may be areas where the enamel glaze is not applied properly and appear slightly black. This happens when the products are hung from hooks and go through the glaze process. This is not a defect so rest assured every product is made of the utmost care and quality.


FUJIHORO

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 **Please refrain from preheating the product or placing over heat without anything inside, if this occurs please let it naturally cool off instead of using water to cool. The sudden change in temperature may result in cracks, or warping.**

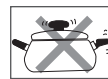
 **When you are using the pot to fry, please do not put the lid on and do not leave it unattended. Oil temperatures go up surprisingly quick and may result in an accident.**


 **When frying, please do not let the temperature of the oil exceed 200 degrees celsius. Please also do not use the pot with less than 500ml of oil.**

 Please use oven mitts or an alternative after using the product over heat, as the whole thing including the handles and knob will be hot. Please also take extra care around young kids.




 If any part of the product becomes damaged or warped, please refrain from attempting to repair it yourself.





 Occasionally the screws on the handle may become loose, please use a screw driver and tighten it back up. A loose handle may result in an accident.




 For gas stoves please take care to put it in the middle of the stove and not let the fire overlap the product. Doing so may burn the handles and damage the product, or result in an accident.





 Please take care when handling products over gas stoves, making sure it is firmly placed on the stove and not wobbling or close to falling. Please make sure it is in a firm, safe state before using the product.

 Please do not submerge products with removable handles in water for a prolonged time. The water enters through the small crevices and will result in rusting or the wood rotting.



 **This product is not safe for use in a microwave, please do not attempt this as it may result in the microwave breaking or an accident.**


 **Please do not use products over a heater, may result in the product cracking or an accident.**


 **Products that contain a wooden or plastic handle are not safe to use in an oven. (Products that have a porcelain enamel handle are safe to use with ovens)**




Plastic, Wooden Handles and knobs




 Please do not fill the product to the brim. The capacity listed is for the maximum capacity, however for general use it should be at about 60 to 70%. Overflow may result in damage to the product or to the gas stove.


 When cooking (especially miso soup) and reheating them, there is a chance that it will suddenly overflow from the heat and tip the product over. Please take extra care when reheating miso soup, or soup with not a lot of ingredients left inside.

- ① Mix soup with a ladle before reheating.
- ② Do not reheat at the highest heat but start low, gradually increasing temperature.
- ③ Mix soup with a ladle while reheating.

 Please do not attempt to stir fry. Stir frying on high heat is essentially the same as preheating and is dangerous to you and the product. Products with wooden handles are not safe to use with a dishwasher. Attempt to do so may result in the handle breaking.

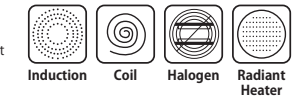


 Please refrain from using steel or rough brushes and harsh detergents when cleaning the product. Using these will result in the enamel coating coming off. Please take extra care when handling the products as dropping it may cause cracks in the porcelain.

 After usage please do not use heat to dry the product, this is the same thing as preheating and may result in cracking or warping. Instead please use a soft towel or cloth to wipe away moisture, then let it naturally dry off before putting it away.

Use with cooking heaters. ※Please follow the guidelines listed by the instruction manual from your cooking heater.

- Please do not preheat these products, preheating will result in the enamel melting and may cause cooking heaters to break down.
 - When using with an induction heater, please start with medium heat and gradually increase to high. Starting from a high temperature causes a sudden imbalance between the steel base and the glass outer layer and may result in cracks or warping.
 - When having food or ingredients in the product e.g. (a boiled egg or mochi) please make sure to occasionally stir, when food sticks to the bottom it becomes the same phenomenon as the preheating mentioned above.
 - For efficient heating and heat distribution, makes sure to remove moisture from the bottom of the product after use.
 - Please firmly place the product in the center of the heater during use.
 - If warping occurs from dropping or preheating, please cease use of the product immediately.
- ※Depending on the size of the product there is a chance the induction heater may not detect it. Please check the instruction manual of your heater before use.



Care and proper usage.

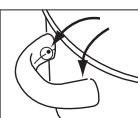
- Steel brushes and harsh detergents will strip the enamel coating off the product. Please use a mild detergent with a soft sponge to clean the product after use and let it naturally dry.
- When boiling food or ingredients please use a product that is an ample enough size to accommodate the ingredients. Not using enough water will stick the ingredients to the base of the product.
- If the food sticks or the product gets slightly burnt, please try baking soda to clean it off.
- If the product is severely burnt, fill the product with enough water to cover the burn mark, add one tablespoon of baking soda, and boil. Once it has boiled, turn the heat off leave it for a few hours, the burnt area should come off and rinse right after.

Care for the stainless steel ring.

- To prevent the edges of the product from damage, we have wrapped it with a stainless steel ring. Please refrain from submerging in water for prolonged periods of time, water will enter through the crevices of the steel ring any may result in rusting.
- After washing please wipe the product down, taking extra care around the stainless steel ring and let it naturally dry off.
- If rust begins to form, please wipe it off with a sponge or brush as soon as possible. Wipe it down with a clean towel and let it naturally dry off.

About the handles on our products.

- On the image to the right, there are two black holes underneath the handles of the product. These holes are ventilation and are essential to the manufacturing process. When the product is still hot after use, please do not submerge in water for prolonged periods of time. The water will get inside the handles and may result in rusting.
- If rust begins to form, please wipe it off as soon as possible. Wipe off excess moisture with a clean towel and let it naturally dry off.
- There is a black line under the handles of the product, this along with the holes is an essential part of the manufacturing process and will not cause any problems during use.



About products with wooden handles.

- For products with wooden handles, please do not submerge them in water for prolonged periods of time. The wood will absorb the water and when dried, will warp in shape and crack. The water may also get into the crevice between the handle and the base, resulting in rust.