

ステンレス
雪平鍋

请妥善保管 MADE IN JAPAN

雪平锅 使用说明书

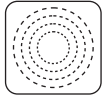
此商品为家庭烹饪专用。

使用前请仔细阅读使用说明书

不正确的使用会导致事故发生。

阅览后请妥善保管。

此商品可使用以下加热方式



电磁炉



辐射加热器



护套加热器



卤素加热器



镍铬丝加热器



煤气灶

使用注意事项

- 请勿空烧。
- 使用后，请洗净并晾干。
- 请注意手柄会变热。
- 请勿在注入满水的状态下使用产品。
- 请勿将食物存放在锅中。
- 粘锅时，请勿使用坚硬的金属物体清洗。
- 请勿烹饪油炸料理。如油温达到200℃或更高，有可能发生火灾。
- 请勿让锅受到猛烈的冲击、请勿让锅迅速冷却。
- 请勿在取暖炉上使用。

使用前的准备工作

- 如果锅上有标签，请将其撕下。
如果难以剥离，请使用挥发油或撕标签专用道具。
- 首次使用时，请使用洗洁精和海绵清洗并擦干。
- 请勿用海绵坚硬面或钢丝球，不锈钢表面会被破坏导致出现黑屑。

关于护理

- 使用后，用洗洁精和软海绵彻底清洗并擦干。
- 粘锅时，请在锅中加入热水以软化粘锅部分，然后将其去除。
请勿使用刀具，因为锅会被划伤。
- 不锈钢是具有优异耐腐蚀性的材料，但是根据使用条件，可能会生锈。
请注意以下几点以防生锈。※请勿在产品上留下盐或油渍。
※请勿存放在潮湿的地方。※请勿与铁和铝等异种金属接触。
- 如果发生生锈，请在海绵上涂上专用清洁剂并将其刮下。
之后，用洗洁精和海绵清洗干净并擦干。※铁锈是无害的，不会伤害人体。
- 请勿使用漂白剂。
- 锅底可能会出现白色斑点，这是自来水中所含的钙和镁等成分，
会残留并粘附。没有任何卫生问题，请安心使用。

使用中

- 请勿将食物存放在锅中，否则可能会导致不锈钢表面生锈、腐蚀及变色。
- 如烹饪时使用了含碱性的食材(牛蒡、莲藕等含较多多酚的食材)，
可能会与不锈钢成分(铁)起反应并变黑。变色无害，但是如果感觉强烈，
请充分去除。
- 添加盐或大酱时，请充分搅拌使其溶解。如让其沉淀到锅的底部，
可能会导致腐蚀。
- 不锈钢会因加热而变色，但这是由于在不锈钢表面上形成的氧化膜所致。
不会产生有害物质，请安心使用。

尺寸	18厘米	20厘米
满水容量	1.9L	2.5L

材料的种类 / 铁素体型不锈钢 (C: 0.003%、Si: 0.07%、Mn: 0.06%、P: 0.024%、S: 0%、Cr: 17.56%、Nb: 0.12%、Ti: 0.09%、N: 0.013%、Sn: 0.19%)

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【使用注意事项】所有加热方式都需注意以下事项。



警告

烹饪时请勿离开灶台。请勿空烧锅。
离开灶台或出现异常情况时，请务必停止加热。

- 使用前，请检查有无异常。如有发现异常情况，例如本体裂纹、破裂、凹陷、弯曲或松动，请勿使用。
- 请勿空烧锅。空烧会导致锅体变形、损坏或变色。
※如不小心干烧了锅，请勿对其进行急速冷却，务必让锅自然冷却。
如果没有异常情况，例如变形、损坏或嘎嘎作响，则可以继续使用。
燃烧引起的变色是无害的，可以通过用不锈钢抛光去除。
- 请勿用于油炸食品。为了安全起见，想油炸食品请使用专用油炸锅。
- 请注意食物的量和火候，以防止食物溢出。
- 请将锅放在灶具或加热器的中央后在使用。
- 在烹饪过程中或烹饪后把手会变很烫，请注意防止烫伤。
- 请小心使用及存放，以免发生灼伤幼儿等危险事情的发生。
- 请勿在火炉子上使用。跌落有烫伤的危险。长时间加热可能会导致锅体变色，木柄损坏，燃烧等。
- 如果手柄和锅的连接处嘎嘎作响，请停止使用。锅掉落会有烫伤的危险。
另外，如果手柄不稳定，请在使用前重新安装手柄。
- 请勿用水浸泡手柄。如手柄被弄脏，请用湿巾擦去。
- 请勿将其摔落或撞击硬物。
- 如果手柄嘎嘎作响，请停止使用。会造成手柄脱落而有烫伤的危险。
- 手柄嘎嘎作响和手柄损坏的时候，请勿使用替代品进行组装。
- 不同的食材，在烹饪或重新加热时可能会突然沸腾(喷出)，请勿立即用高温加热。在加热含有大酱或调味料的料理时请调到中火以下。
- 请勿在锅炙热时，用凉水急速冷却。温度变化会导致锅体变形。
- 请勿在微波炉或烤箱中使用。微波炉或锅有被损坏的可能。
- 请勿在洗碗机或洗碗机中使用。这可能会导致锅生锈或旋钮和把手破裂或断裂。
- 外包装的透明塑料袋可能会给小孩子造成窒息的危险。取出本产品后，
请按照当地政府的指示处理掉透明塑料袋。
- 儿童使用时，请务必由监护人陪同。

使用煤气热源时



- 将锅放在炉灶的中央，并在稳定的状态下使用。
- 请注意火候，以免火焰从底部突出。如火焰很大，手柄上的树脂会燃烧并散发出奇怪的气味。手柄被火焰碳化后有脱落的风险。
特别是尺寸小的锅更要注意。
- ※难闻的气味虽然不会伤害身体，但是还是要让厨房保持通风。
- 注意手柄的方向，以免相邻炉子或烧烤架的火焰和热空气触碰到手柄。
- 炒菜温度过高时，和空烧是一个原理。有可能导致锅体变形、变色。
- 如需要炒食材，请在其他锅里炒完后再放入本产品中继续烹饪。
- 使用燃气灶时，请注意不完全燃烧产生的一氧化碳，因此请保持厨房通风。

使用电磁炉时



- 请仔细阅读电磁炉的使用说明书，并按照说明书上的指示使用。
- 如果锅底变形或发出嘎嘎声，请勿使用。
电磁炉的传感器可能无法正常工作。
- 请勿烹饪油炸食品。请检查电磁炉的使用说明书，并使用专用的油炸锅。
- 请勿烹饪油炸食品。锅会变得非常热，并承担着与空烧相同的负担，锅体会变形，变色。
- 使用前，请将加热功率调整为“中”以下。以最大热量加热会导致变形。
- 为了有效加热，请擦净锅上的水滴。附着的水在加热过程中可能会变成水蒸气，水蒸气会飞散并导致锅体移动。
- 用电磁炉加热时，您可能会听到轻微异响，这是因为加热器的振动会与锅产生共鸣，并非锅的故障。请稍微移动锅的位置或调节火候。
- ※不锈钢产品的保养和常见事例已说明完毕。
想了解更多详情请看敝司官网。



株式会社 ヨシカワ

YOSHIKAWA CORPORATION

No.635-3, Ohdo, Yahiko, Nishi-kanbara Gun,
Niigata-Pref, 959-0308, JAPAN

<https://www.yoshikawa-lifestyle.com/en/>

产品名称: YOSHIKAWA 木柄雪平锅 3 件套
 商标: YOSHIKAWA 规格: 1.9L 雪平锅 ×1、2.5L 雪平锅 ×1、
 兼用锅盖 ×1 (直径 213mm × 高度 48mm)
 材质: 锅主体: 铁素体型不锈钢 (C: 0.003%、Si: 0.07%、Mn: 0.06%、
 P: 0.024%、S: 0%、Cr: 17.56%、Nb: 0.12%、Ti: 0.09%、
 N: 0.013%、Sn: 0.19%)、
 手柄: 榉木，手柄与锅的连接处零件: 马氏体型不锈钢 12Cr13。
 锅盖主体: 铁素体型不锈钢 10Cr17，锅盖上的螺丝: 奥氏体型不锈钢
 06Cr19Ni10，锅钮: 榉木。
 执行标准: GB/T 29601-2013 不锈钢器皿
 GB 4806.1-2016 食品安全国家标准 食品接触材料及制品通用安全要求
 GB 4806.9-2023 食品安全国家标准 食品接触用金属材料及制品

雪平鍋

ステンレス

18cm・20cm兼用锅盖(雪平锅) 使用说明书

【使用上的注意事项】

使用之前, 请务必确认产品本体
以及零件是否正常。

- 在加热过程中和加热后, 把手会变热, 请使用防烫夹、防烫手套等工具, 注意避免烫伤。
- 请勿在把手松动的情况下使用, 以免把手脱落造成烫伤风险。请拧紧螺丝后再使用。
- 把手损坏后请勿对把手进行改装或紧急处理等操作。
- 请勿摔落或磕碰本商品, 以免损坏。
- 请勿在微波炉或烤箱中使用。

使用前的准备和保养

- 请用涂有洗涤剂的软海绵擦拭, 擦洗干净并擦干水分。
- 请勿使用坚硬的金属丝球等清洁工具。这样做会磨损不锈钢表面并产生黑色不锈钢粉末。
- 虽然不锈钢具有优异的耐腐蚀性, 但是根据使用情况也有可能生锈。
- 如果发生生锈现象, 请使用不锈钢清洁剂把生锈的部分擦掉。然后用洗涤剂和柔软的海绵擦拭并仔细清洗即可。
- 请勿在洗碗机或烘干机中使用。这可能导致生锈或把手损坏。
- 请勿使用含氯漂白剂。

※本产品的手柄使用的是天然木材。树木即使在室内环境下也会反复吸收和释放水分。使用天然木材时, 请注意以下几点。在室内环境下, 它可能会在热的作用下干燥和收缩, 从而引起嘎嘎声。重新拧紧螺丝并注意散热。反复吸收和释放水会导致裂纹和裂缝。

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全系列商品



不锈钢雪平锅 18cm



不锈钢雪平锅 20cm



18cm・20cm兼用锅盖(雪平锅)





English /
Instruction Manual

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YOSHIKAWA CORPORATION
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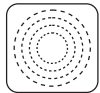


Storage Required MADE IN JAPAN

Yukihiro Saucepan
Instruction Manual

This product is exclusively for Home
Cooking. Please read the instruction
manual carefully before use. Improper
handling may lead to accidents.
Keep in a safe place after reading.

Compatible to all cooktops listed below.



Induction
Heater



Radiant
Heater



Sheath
Heater



Halogen
Heater



Sealed Hot
Plate



Gas Burning
Heater

Handling precautions

- Do not cook when empty. ●After use, wash well and dry.
- Handle may get hot. ●Avoid filling up water to the edge.
- Do not use as a food storage. ●Do not use hard metal to remove bunt or stain.
- Please do not use it for tempura frying purposes. If the oil temperature reaches 200 °C or higher, there is a risk of fire or fire.
- Do not apply water to quench the product if it is suddenly impacted or emptied.
- Do not use on a heating stove.

Preparation before use

- Remove the label on the main body. If it is difficult to peel off, please use benzene or a commercially available sticker peeler. ●When using for the first time, soak the dishwashing liquid in a soft sponge scrubbing brush, wash it well, and rinse. ●Do not use hard parts on the back of the sponge or metal scrubbing brushes or abrasive materials. The surface of stainless steel will be scraped, causing black shavings to appear.

Maintenance

- After use, wash well using a sponge or cleanser. Dry well.
- To remove burnt, boil in in hot water and get rid of the burnt by using scraper. Avoid using knife or any hard object. ●Stainless steel is a material with excellent corrosion resistance, but rust may occur depending on the usage conditions. Please note the following to prevent rust. *Wash well after using ingredients such as salt or oil. Do not store. *Do not store in high humidity. *Do not leave it in contact with dissimilar metals such as iron and aluminum.
- In the unlikely event that rust occurs, apply a cream cleanser to a sponge scrubbing brush and scrape it off. Then apply dish detergent to a soft sponge, wash well and rinse. *Rust is harmless and does not harm the human body.
- Do not use chlorine bleach.
- White spots may appear on the bottom of the pan, but components such as calcium and magnesium contained in tap water remain and adhere. There is no hygiene problem, so please use it as it is.

In Use

- Do not store food in a pan. It may cause rust, corrosion, and discoloration of the stainless steel surface. ●When cooking burdock, lotus root, beans, or other foods with strong lye, lye (tannic acid, etc.) may react with the stainless steel component (iron) and turn black. Discoloration is harmless, but if it has strong lye, remove it sufficiently. ●When adding salt or miso, stir well to dissolve. If it is placed on the bottom of the pot, it may cause corrosion.
- The metal part discolors due to heating, but it is due to the oxide film formed on the surface of stainless steel. Please use it as it is, this does not produce harmful substances.

【Precaution for Use】 Please be careful for all heat sources.



WARNING

Do not leave the place while cooking. Do not cook or heat empty. There is a risk of fire. Be sure to stop heating when you leave the place or if dangerous things occurred.

- Before using it, make sure that there are no abnormalities in each part. Also, do not use if there are any abnormalities such as cracks, breakage, dents, bends, or looseness in each part.
- Do not cook empty. Dry cooking may cause the pan to be deformed, damaged, or discolored. *In case of empty cooking, do not leave the product until it cools naturally. This item can be used even there's abnormality like deformation, damage or rattling. Discoloration due to burning is harmless, but it can be scraped off by polishing with stainless steel.
- Do not use for frying purposes. For safety, please use an intended special frying pan for deep-fried foods.
- Avoid and be aware of the amount of food and heat to prevent the pan from boiling or spilling.
- Place the pan on the center of any cooktops to stabilize it.
- Use a pan knob while cooking to avoid burnt from handle heating.
- Please use and store carefully to avoid burnt to infant.
- Do not use in stove gas heaters. There is a risk of burns due to a fall. It will be heated continuously for a long time and may cause discoloration of the pot, damage to the wooden handle, burning, etc.
- Do not drop it or hit it against a hard object. It may cause damage.
- If the handle mounting bracket rattles, discontinue use. There is a risk of burns due to the pot falling off. There is a risk of burns due to the pot falling off. Also, if the wooden handle rattles, retighten the handle screws before use.
- Do not soak the handle with water and wipe it off if it gets dirty.
- Do not modify or take first-aid measures against rattling or damage to the handle.
- Depending on the cooked food, it may suddenly boil (spout) during cooking or reheating, so do not heat it all at once over high heat. In particular, reheat (warm) dishes containing miso and umami seasonings with dashi stock. When repairing, heat it over medium heat while stirring well.
- Do not use in a microwave or oven. It may cause damage to the pan. It may also cause damage to the microwave oven.
- Do not use in a dishwasher or dish dryer. It may cause the rust knob or handle of the pot to crack or split.
- Do not quench the pan while it is hot, such as by pouring water on it or immersing it in water. Sudden temperature changes may cause deformation.
- Exterior bags carry the risk of suffocation for young children. After opening, dispose it according to the sorting method each local government.
- When used by children be sure to accompany by guardian. Do not leave the children alone.

On Gas Stove



- Place the pan on the central part of the trivet and use it in a stable condition.
- Please adjust the heating power so that the flame does not protrude from the bottom. If the flame is large, the resin on the handle will burn and give off a strange odor. The handle may be carbonized and may fall off. *The offensive odor does not harm your body, but please ventilate.
- Pay attention to the orientation of the handle so that the flame or hot air from the adjacent stove or grill does not hit the handle.
- For stir-fried dishes, the temperature of the pan becomes extremely high, which puts the same burden as cooking in the air, causing deformation, discoloration, and burning. If you need to fry meat, potatoes, curry, etc., we recommend that you use frying pan and then transfer it to a pan.
- When using a gas stove, be aware of the carbon monoxide generated by incomplete combustion, so please provide sufficient ventilation.

To Use with Cooking Heater



- Carefully check the instruction manual of the cooking heater you are using, and use it correctly according to the instruction manual.
- Do not use if the bottom of the pan is deformed or rattled. The sensor of the cooking heater may not work properly.
- Do not use for fried foods. Please check the instruction manual of the cooking heater and use the special pan for deep-fried foods.
- Do not use in stir-fried dishes. The pan becomes very hot and bears the same burden as cooking in the air, causing deformation and discoloration.
- Please adjust the firepower to "medium" or less before use. Heating at maximum heat will cause deformation.
- For efficient heating, wipe off any water droplets on the pan. Adhering water, etc. may become steam during heating, which may scatter or move the pan.
- There may be a "boom" or "jee" sound during heating with the IH, but this is because the vibration of the heater resonates with the pan, and it is not a malfunction of the pan. Move the position of the pan a little or adjust the heat.
- *To explained on how to care for stainless steel products and examples of stainless pan frequent inquiries. When problem occurred, we explain the question on our inquiries collection listed on our website in an easy-to-understand manner. Please visit our webpage for further inquiry.

Dimensions	18cm	20cm	Material / Stainless steel (C : 0.003%、Si : 0.07%、Mn : 0.06%、P : 0.024%、S : 0%、Cr : 17.56%、Nb : 0.12%、Ti : 0.09%、N : 0.013%、Sn : 0.19%)
Full water capacity	1.9L	2.5L	

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Yukihiro Saucepan Lid Instruction Manual

【Precautions for use】

Before use, please make sure that the main body and parts of the product are in good condition.

- During and after heating, the handle will become hot. Please use heat-resistant tongs, gloves, or other tools to avoid burns.
- Do not use the handle if it is loose to prevent the risk of burns due to detachment. Tighten the screws before use.
- Do not modify or use makeshift measures for a damaged handle.
- Avoid dropping or hitting the product with hard objects to prevent damage.
- Do not use in a microwave or oven.

Preparation and maintenance before use

- Wipe the product with a soft sponge soaked in detergent, clean it thoroughly, and wipe off any remaining moisture.
- Do not use hard metal wire balls or similar cleaning tools, as this can wear down the stainless steel surface and produce black stainless steel powder.
- Although stainless steel has excellent corrosion resistance, rust may occur depending on usage conditions.
- In case of rust, use stainless steel cleaner to wipe off the rusted area. Then, use detergent and a soft sponge to wipe and thoroughly clean.
- Do not use in a dishwasher or dryer, as this may cause rust or handle damage.
- Do not use chlorine bleach.

※ Natural wood is used for the handle of this product. Wood property repeatedly absorb and release water even in an indoor environment. Please note the following points when using natural wood. Under the indoor environment, it may dry and shrink under the influence of heat, causing rattling. Retighten the screws and pay attention to the heat. Repeated absorption and release of water may lead to cracks. Do not soak the handle with water, and wipe it off if it gets dirty. Do not use a dishwasher or dryer.

MADE IN JAPAN

product list



Yukihiro Saucepan 18cm



Yukihiro Saucepan 20cm



18cm • 20cm Lids (Yukihiro Sauce Pan)

