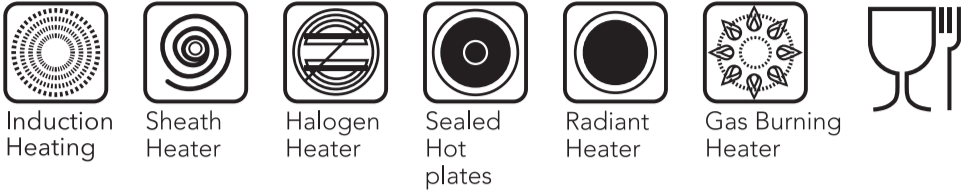


## Wooden Handle Pot Instruction Manual

This product is intended for home use. Be sure to read the instruction manual carefully and follow before use. Improper handling may lead to accidents. Please keep it in a safe place after reading.

### This product is compatible with the following heating equipment



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#### ■Precaution

- 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 deformed, damaged, or discolored.
- ※In case of empty cooking, do not leave the product until it cools naturally. This item can be use 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 stir-fried dishes. The pot becomes very hot and bears the same burden as empty cooking, causing deformations and discoloration.
- Do not use for frying purposes. For your safety, please use an intended special frying pan for deep- fried foods.
- Use a pan knot while cooking to avoid burnt from handle heating.
- Avoid and be aware of the amount of food and heat to prevent the pan from boiling or spilling.
- Please use and store carefully to avoid burnt on infant.
- Do not drop it or hit it against a hard object. It may cause damage.

- 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.
- If the knob on the lid becomes loose, retighten the screw.
- ※Please note that overtightening 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, refit the handle before using.(Please see the attached image)
- Do not modify or provide first aid for loose or damaged knobs or handle mounting brackets.
- Do not soak the handle with water and wipe it off if it gets dirty.
- 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 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.

#### ■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.

Dimensions	18 cm	22 cm	24 cm
Full water capacity	2.3L	4.5L	6.0L

Material / Stainless steel  
(18% chrome)

**MADE IN JAPAN**

<https://www.yoshikawa-group.co.jp/e/kitchen/products/qanda.htm>



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#### ■In Gas Stove Heaters



- 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.
- 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.

#### ■In using 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.
- 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.
- 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.

#### ■Preparation before use

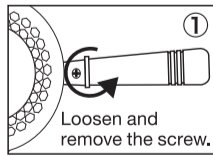
- Remove the label on the main body. If it is difficult to peel off, please use benzene or a commercially available sticker peeler.
- When using for the first time, soak the dishwashing liquid in a soft sponge scrubbing brush, wash it well, and rinse.
- Do not use hard parts on the back of the sponge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

#### ■Maintenance

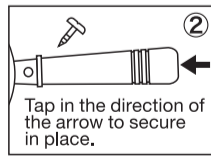
- After use, wash well using a sponge or cleanser. Dry well.
- To remove burnt, boil in in hot water and get rid of the burnt by using scraper. Avoid using knife or any hard object.
- Stainless steel is a material with excellent corrosion resistance, but rust may occur depending on the usage conditions. Please note the following to prevent rust.
- ※Wash well after using ingredients such as salt or oil. Do not store.
- ※Do not 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.
- We have taken all possible measures to treat the end parts of the pot, but for safety reasons, do not wash it with your bare hands, but use a sponge scrubbing brush or the like.
- 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.

#### Loose handles Schema at the bottom

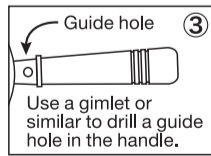
The handle of this product may shrink and rattling may occur depending on usage and storage conditions because is made from natural wood. In this event, please use after re-tightening the screw according to the following procedure.



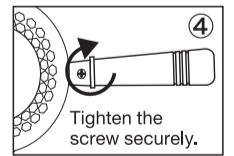
Turn the pan upside down and loosen remove the screw holding the wooden handle in place with a screwdriver.



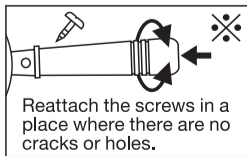
Tap the end of the wooden handle in the direction of the arrow to push it back until it no longer rattles.



Use a gimlet or similar tool to drill a hole for the screw from the guide hole.



Tighten the screw securely with a screwdriver.



※Please turn the handle a little and reattach the screw in a place without a crack or hole from step 2 if the rattling is not fixed after following steps from 1 to 4.

※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.