

English /
Instruction Manual

français /
Manuel d'instructions

简体字 / 使用说明书

繁体字 / 使用說明書



Storage Required MADE IN JAPAN 210129版

Stainless steel 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

Preparation before use

●Remove any material such as stickers and labels attached to the main body if present. Use petroleum spirits or a commercially available adhesive cleaner if these are difficult to remove. ●Please wash with a sponge and dish washing detergent, rinse thoroughly, and dry before using for the first time. ●Please do not use the hard part on the back of the sponge or metallic scrubbers. This will scratch the surface of the stainless steel resulting in dark scrapes occurring.

Handling and Care

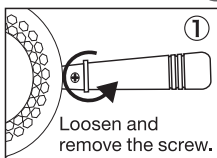
●Wash using a sponge with dish detergent and wipe dry after use. ●Please remove burned-on food by soaking it in water to soften. Do not scrape with a spatula or knife as this will scratch the pan. ●Stainless steel is a metal with high heat tolerance, but depending on usage, rust may occur. To avoid rust, please note the following points. -Do not store unwashed in a humid location with residue that contains salt or oil. -Do not leave the product in contact with other metals such as iron and aluminum. ●If rust occurs, rub the area with a cream cleanser using a fine cloth (such as flannel) and rinse well. In case it rusts, apply a cream cleanser to a scrubbing sponge and scrape it off. Then apply dish soap to a soft sponge and rinse thoroughly. ●Do not use bleach. ●White spots may appear on the bottom of the pan which is calcium and magnesium residue from evaporated tap water. These pose no problems in terms of hygiene, so please continue using in this state. ●Metallic parts may change to a brown or iridescent color which is a layer oxidation on the stainless steel surface. This does not produce any harmful substance so please continue using in this condition.

Use and Maintenance (continued)

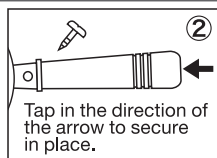
●Do not store food in the pan. This could cause rust, corrosion and discoloration of the stainless steel surface. ●Astringent foodstuffs (such as those containing tannic acid) may react with elements in the stainless steel (iron) causing it to blacken when cooking foods containing high amounts of lye, burdock, lotus root and beans. This discoloration is harmless and it will not damage food. Please soak foods to reduce the astringency sufficiently. ●Stir salt and miso paste well to dissolve when using. These can cause corrosion if they stick to the bottom of the pan.

Loose handles Schema at the bottom

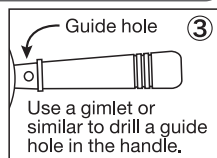
The handle of this product may shrink and rattling may occur depending on usage and storage conditions because it is made from natural wood. In this event, please use after re-tightening the screw according to the following procedure.



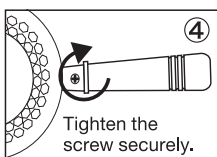
Turn the pan upside down and loosen remove the screw holding the wooden handle in place with a screwdriver.



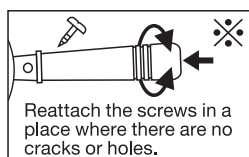
Tap the end of the wooden handle in the direction of the arrow to push it back until it no longer rattles.



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.

The handle of this product may shrink and produce rattling depending on the usage and storage conditions because it is made from natural wood. In this case, remove the screw from wooden handle, tap lightly with wooden hammer to re-insert and tighten the screw in place again. Replacement handles are sold separately in the event defects are caused by the handle (wood handle) deteriorating.

[Precaution for Use] Please be careful for all heat sources.



WARNING

NEVER leave the product unattended while cooking. DO NOT heat the cookware empty as this may lead to fire and/or injury. USE proper insulation such as pot holders to hold the pan as the handles can get extremely hot causing injury

●Please confirm there are no abnormalities in any of the parts before using. Please do not use if any abnormalities have occurred in any part such as cracking, breaking, denting, warping or loosening. This can make the pan extremely hot causing injury and fire, or cause damage to the cookware. Keep pre-heating under 1 minute and use adequate amount of ingredients or liquid to ensure that the pan is not empty when cooking. ●Do not pre-heat. Heating while empty may cause the pan to lose its shape or discolor. ※If by any chance the wok is heated while empty, leave it standing to cool naturally and do not quench with water. It can be used as normal provided there is no defect such as misshaping, cracking or rattling. The discoloration from overheating is harmless and can be removed with a stainless steel polish. ●Make sure the handle is not charred. There is a risk of breaking. ●Do not use for deep-frying food. In the interest of safety, use a pan made for deep-frying. ●The handle is hot during and immediately after cooking. Please use oven gloves to prevent burn injuries. ●Please take care with cooking volumes and temperatures in order to prevent boiling over. ●Please use and store carefully so as to prevent burn injuries to infants and children. ●Please do not use with combination room heaters. There is a risk of burn injuries from falling. Heating for extended periods will cause the main body to discolor and damage the handle. ●Avoid shocks caused from dropping and hitting against hard objects. This may result in damage. ●Please stop using if handle becomes loose or rattles. There is a risk of the wok falling and causing burn injuries. Please tighten the screw if the handle become loose. (See the attached figure.) ●Please do not attempt to use by modifying or repairing a loose, rattling or damaged handle. ●Do not heat rapidly to high temperatures since this can cause eruptive boiling (spurring) when reheating certain types of food. Use a low heat and stir continuously, particularly when reheating dishes containing miso paste with dashi soup stock or umami seasoning. If you pour into a bowl soon after the boiling, it may scatter. Please wait about 20 seconds before pouring. ●Do not use in ovens or microwave ovens. This may result in damage to the pan. This may result in damage to the microwave oven. ●Please do not place in a dish-washer or dryer. This could cause the pot to rust and the handle to degrade. ●Please do not pour water into the hot pan and avoid sudden reduction in temperature such as with soaking. Rapid changes in temperature may cause the pan to lose its shape. ●Do not soak the handle with water. Wipe it off if it gets dirty.

Use with gas flames



●Please use by placing the main body in the center of the ring in a stable position. Please use caution as the pan may fall depending on the shape of the ring trivet or how the pan is positioned. Place the pan in the center of the ring, check the position of ring trivet and pan handle, and keep stable during use. ●Please use in such a way that the flame does not rise above the bottom surface. The handle will burn that may result in an accident of coming off. The part that does not contain water will be heated up, and the stainless steel may be burned, and it may cause discoloration. ●A high flame may cause damage by burning the handle. Please ensure that flames from adjacent rings do not reach the handle. ●When cooking fried foods, the pan can reach extremely high temperatures, similar to heating while empty. This places a strain on the pan and causes misshaping and discoloration. It is recommended that the frying required in the cooking process of dishes like stews and curries is done in a frying pan and then transferred.

Use with cooking heaters



●Please read the instruction manual of the cooking heater carefully and use properly according to the instructions. ●Please do not use if any abnormalities occur such as deformation of the pan base or loosening of parts. There are times when cooking heater sensors do not function normally. ●Do not use for deep-frying food. Please check the instruction manual of the cooking heater and use a pan made for deep-frying. ●Do not use for frying food. It is recommended that the initial frying required for cooking dishes like stews is done in a frying pan and then transferred. The pan can reach extremely high temperatures, similar to heating while empty. This places a strain on the pan and causes misshaping and discoloration. ●Please do not use for toasting ginkgo nuts and sesame seeds because conditions are similar to heating an empty pan. ●Please adjust the heat to below medium. Using the highest heat setting may cause misshaping. ●Please wipe any water drops off the pan to ensure efficient heating. Water adhering to the outside may splatter and cause the pan to move when boiling. ●Beeping or humming noise may be generated when cooking on IH (induction heater) cooktops. This is normal with cooktops that use electromagnetism and not due to any abnormality.

Dimensions	16cm	18cm	20cm	22cm	Material / Stainless steel (18% chrome) MADE IN JAPAN
Full water capacity	1.3L	1.7L	2.3L	3.0L	

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

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