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Protouch Pro-skillet pan

Precautions for use

Before use:

① Warm water to clean the pot, clean with a sponge or soft cleaning cloth after cleaning thousands of water in the pot

In use:

① Put food first and then fire, keep a small and medium fire throughout, do not use a large fire, if
Make no mistake
Emit a lot of steam, it is said that the fire is too large, please adjust in time.

② The cast iron pot has good thermal conductivity. Please use the handle of the anti-hot glove to avoid burns.

③ It is forbidden to dry the empty pot, which will seriously damage the pot body.

④ Use silicone spatula or wood clock throughout the process, do not use iron clock, stainless steel shovel and other hard to cut or tear food, so as not to scratch the enamel layer in the pot. Do not place food in the pot for a long time, and do not put food in the pot overnight

Do not use a knife, fork, spoon or other hard utensils directly in the pot

Storing acidic and alkaline foods for a long time will destroy the enamel layer.

After use:

① Do not wash the high-temperature pot directly with cold water or put it in the refrigerator. After the pot is cooled naturally, add warm water and a little dishwashing liquid, and clean the pot with a sponge or cleaning cloth to avoid the enamel falling off due to sudden cooling.

② Wipe the edge and lid edge after cleaning the pot, you can put vegetable oil on to prevent raw
Rust), placed in a dry place.

③ If there are stubborn stains, soak in warm water for 20 minutes, more stubborn stains can be put in baking soda in warm water, low heat for 8-10 minutes, and then use cleaning cream, with a sponge
Or cleaning cloth