

# 聰明雙面鑊 BPN-128



在使用之前請詳細閱讀「使用說明書」及「保用條例」,並妥為保存。 Please read these instructions and warranty information carefully before use and keep them handy for future reference.

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## 注意事項 Notice Before Use

#### 重要説明

為安全起見,初次使用產品前請先細閱本説明書, 並保存説明書,以便作參考之用。

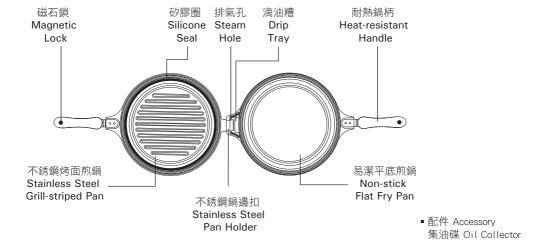
本產品只供家居使用。請必須依照本説明書內的 指示操作。

- 1. 本產品不適用於微波爐或焗爐。
- 2. 使用本產品時必須遠離兒童,以免發生危險。
- 3. 使用本產品時必須確保排氣孔暢通和矽膠圈沒有 破損。
- 4. 本產品只適合於家居使用,不可用作商業用途。
- 5. 切勿使用本產品於煮食以外的用途。
- 6. 雙面鑊加熱後,切勿接觸雙面鑊任何金屬部分和靠 近排氣孔。
- 7. 煮食時確保雙面鑊置於煮食爐中央,以免因碰撞 鍋柄而令雙面鑊翻倒。
- 8. 小心注入食油或放入食物,以免被濺出的液體燙傷。
- 9. 煮食時提起或翻轉本產品時務必小心,以免因被 鑊內的高溫液體或食物燙傷。
- 提起或翻轉本產品時必須戴上隔熱手套,以免 燙傷。
- 11.若要在煮食期間打開烤面煎鍋,切勿把其垂直掛 在平底煎鍋上,以免令雙面鑊翻倒。
- 12.切勿空燒,以免令雙面鑊和矽膠圈變形或損壞。
- 13.煎炸食物時,確保食油份量不超過雙面鑊高度的 三分之一,以免因濺出食油而燙傷。
- 14. 煮食時若有少量油漬或水份從排汽孔溢出,須即時抹走,以免大量溢出。
- 15.切勿在無人看管的情況下使用本產品,使用後緊記 關掉煮食爐,並把雙面鑊妥善放好。

#### **Important**

- For safety purpose, you should read the instructions carefully before using the appliance for the first time. Save the instructions for future reference.
- The appliance is designed for domestic use and may only be operated in accordance with this instruction manual.
- Do not use this product in microwave ovens or traditional ovens.
- 2. Keep children out of reach of the pan during cooking to avoid dangers.
- 3. Always keep the steam hole unblocked and silicone seal in good condition.
- This product is only for domestic use only, not for commercial use.
- 5. Do not use this product for non-cooking purposes.
- Do not touch any metal parts of the pan or approach the steam hole when it is heated up.
- Always ensure the pan is positioned at the centre of the stove to avoid tipping or falling over caused by bumping the handle.
- Take extra care when adding cooking oil or food into the pan to prevent burns caused by the oil splashing out.
- Extreme caution is required when lifting or flipping the pan containing hot liquid or food items during cooking to prevent burns.
- Always lift or flip the pan using heat-resistant gloves to prevent burns.
- 11. When cooking with the grill-striped pan opened, never rest it vertically on the Flat fry pan to avoid the pan from falling over.
- 12. Do not heat the pan empty as it may damage the pan and the silicone seal.
- 13. Do not fill the pan with cooking oil over one-third of its capacity for deep frying to prevent burns caused by the oil splashing out.
- 14. Clear excess oil or water in the drip tray immediately to avoid spillage.
- 15.Do not leave the pan unattended during cooking. Always turn off the stove after use and store the pan in a proper place.

## 產品結構 Product Structure



# 操作説明 Operating Instructions

#### 注意

- -先把不銹鋼鍋邊扣妥善相接,以固定位置, 然後小心輕輕合上磁石鎖,以免夾傷。
- -翻轉前,必須先練習數次,以免燙傷,並確保鑊柄磁石鎖已穩固合上,滴油糟中和鑊邊沒有任何油漬和水份,而煮食爐附近沒有任何障礙物阻礙翻轉雙面鑊。
- -提起雙面鑊時,確保鑊柄向下呈45度稍微 傾斜,以免鑊內醬汁從蒸汽孔或鑊邊漏出。
- -可觀察滴油糟方向確認雙面鑊位置是否正確, 若滴油糟凹形向下,代表雙面鑊方向不正確。
- 1.使用柔軟乾布擦拭雙面鑊內外。
- 2.於加熱雙面鑊前倒入食油,用中火把油加熱, 然後將食油均匀地撥至整個鑊面,出現油紋 後放入食物。
- 3.按實際需要選擇是否蓋上上蓋(即烤面雙面鑊) 及翻轉煎鍋煎煮食物。
- 4.倒出食物前,確保雙面鑊正面向上,即下面 是平底煎鍋,上面是烤面煎鍋。

#### Attention:

- Always ensure both pans are fixed with stainless steel pan holder and lock the pan handles carefully as the magnetic locks may hurt the fingers.
- Practice several times before flipping. Always ensure both pans are locked properly with magnetic lock and there is no oil or water in drip tray and pan fringe; and there is no any other object that may obstruct pan flipping near the stove.
- Tilt the pan with handle facing downwards at 45 degree to prevent sauce spillage from steam hole or pan fringe.
- Use drip tray as a visual clue to determine if the pan position is correct or not. If the drip tray is facing downwards, it indicates that the pan position is incorrect.
- 1. Wipe both pans using a dry, soft cloth.
- Add cooking oil into the pan before heating up the pan. Heat up the oil using medium heat, slightly roll the pan to spread the oil evenly from the centre and place food items in the pan when oil streaks appear.
- 3.Fry with or without grill-striped pan as cover and flip the pan over according to actual needs.
- 4. When removing cooked food from the pan, always ensure that the pan is placed at the correct position, with grill-striped pan on top and flat fry pan at the bottom.

## 清潔與保養 Care & Maintenance

- 首次使用前,使用清潔劑加熱水清洗一遍, 再用柔軟乾布抹拭。
- 使用軟毛刷去除矽膠圈內的污漬,切勿使用 鋼絲刷或利器清潔雙面鑊。
- 如果食物黏在鑊面或燒焦,使用熱水和清潔劑浸泡10-15分鐘才沖水洗淨。
- 為保持最佳煮食效果,使用後應即時把鍋面上的油漬和殘餘食物清洗乾淨,延後清洗會更難清洗。
- 切勿於使用後即時以冷水沖洗雙面鑊,以免被 濺出的高溫液體燙傷,並令雙面鑊使用壽命 縮短。
- 每次使用後,確保產品每個部分均清洗乾淨, 抹乾後妥善收好。
- 本產品傳熱和儲熱性能優良,因此在煮食過程初段可使用中火,其後可調控使用中至小火,以避免爐火超越鑊底範圍,或令矽膠圈破損。
- 8. 煮食時先放入食物,待煮滾後再加食鹽,隨 後攪拌均匀以令食鹽完全溶解,能有助減少 鍋面產生白斑或小洞。
- 9. 避免過度加熱,以免損壞鍋面。
- 10.過度加熱會令鑊面變色或產生彩虹狀,可用不銹鋼清潔劑清洗。
- 11.避免長時間把酸性或鹽分高的食物放在雙面 鑊上,以免令不銹鋼鍋面產生白斑。
- 12.本產品用作煮食而非儲存食物,切勿長時間 把食物儲存在鍋內,以免損壞不銹鋼鍋面。
- 13.長時間使用後,矽膠圈可能會變形,若此情 況出現,請聯絡本公司。
- 14. 矽膠圈可能會因清洗過程所造成的度急速改變而可能偏離原位,可輕壓矽膠圈至原來位置。
- 15. 切勿使用硬物敲擊或刮破本產品。
- 16. 切勿把鍋柄靠近火源,以免變形或損壞。
- 17.切勿加熱或刮損鍋柄磁石鎖。

- Before using for the first time, wash the pan thoroughly with hot, soapy water and wipe it using a soft, dry cloth.
- 2. Remove stains in the silicone seal using soft brushes and avoid using abrasive brushes or sharp objects to clean the pan.
- 3. If residual food is stuck or burnt on the cooking surfaces, fill the pan with warm, soapy water for 10-15 minutes for easy removal.
- 4. To keep the pan in the optimum condition, always remove the stains and residual food on the cooking surfaces immediately after use. It is far easier to remove immediately than to remove after a period of time.
- Do not flush the pan with cold water immediately after use to avoid burns caused by the hot liquid splashing out and shortening the product life-span.
- Always ensure every part of the pan has been cleaned after use each time and store it in a proper place after drying with a cloth.
- As the product delivers excellent heat conductivity and storage, always start with a medium heat and then turn down to low heat to avoid cooking with flame that exceeds the pan size or damage of silicone seal.
- When cooking, place the food in the pan first and add salt after it boils, and then stir the salt until it is dissolved completely. It helps to prevent spots or pitting on cooking surfaces.
- 9. Do not overheat the pan to avoid surface damages.
- 10.0verheating may result in changes of surface colour or heat tint (rainbow-like discoloration), which can be cleaned with stainless steel cleaner.
- 11.Do not allow acidic or salty food to remain in the pan for a long period of time to prevent leaving white spots on the stainless steel surface.
- 12. This product is designed for cooking instead of food storage. Do not store food in the pan for a long period of time to avoid stainless steel surface damages.
- 13. The silicone seal may damage after repeated use for a long period of time. Please contact the manufacturer for examination.
- 14. The silicone seal may slightly move from its original position because of rapid temperature changes when cleaning after use, which can be fixed by tapping the silicone seal back to its original position.
- 15. Do not knock or scratch the pan with hard, sharp objects.
- 16. Keep the handles away from a source of heat.
- 17. Do not heat or scratch the magnetic lock of the handles.

# 技術規格 Technical Specifications

型號 Model	BPN-128
機身尺寸 Dimensions	(H) 73 mm (W) 292 mm (D) 516 mm
淨重 Net Weight	1.7 kg

產品規格及設計如有變更,恕不另行通知。 Specifications are subject to changes without prior notice.

中英文版本如有出入,一概以英文版為準。 If there is any inconsistency or ambiguity between the English version and the Chinese version, the English version shall prevail. 如欲獲取更多有關本產品最新資訊,歡迎瀏覽本公司網站。 For additional product information, please visit our website.

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