

INDUCTION COOKER PRECAUTIONS



The operation of the induction cooker will be due to the heat dissipation of the fan and the boiling of the water in the pot. The louder the fire, the louder the sound, please feel free to use it.



Induction cooker has high thermal efficiency. In order to avoid damage to the pot, it is not allowed to dry.



Please keep the cast iron wok dry after use, otherwise it will rust easily. If the wok is not used for a long time, please apply cooking oil on the surface to prevent rust.



The appearance of white spots on the surface of the pot is an oxide film in which the minerals in the water vapor adhere to the surface-shaped meal. Add a small amount of vinegar to the pot and cook for a few minutes, then rinse off.