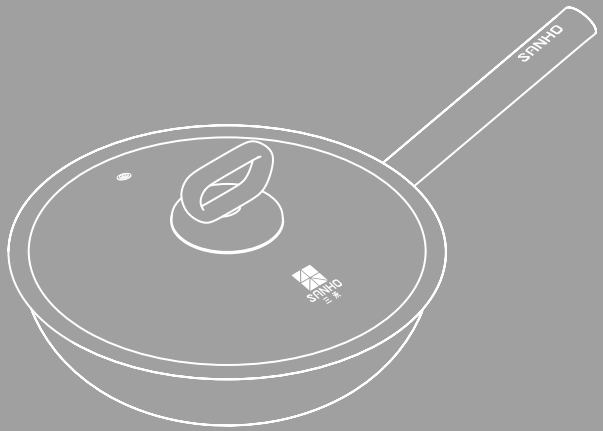
SANHO

Crafted for Healthy Living



EN-US SANHO Titanium Wok 32cm with Lid
ZH-TW 三禾鈦炒鍋32公分含蓋
ZH-CN 三禾钛炒锅32公分含盖

SANHO

Thank you for choosing SANHO. This manual is designed to help you use and care for the product safely and correctly, ensuring optimal performance and longevity. Please read carefully before use and keep it for future reference.

Instructions for Use

1. Before first use, thoroughly clean the inside and outside of the pan with warm water and a neutral detergent, then wipe dry.
2. This product conducts heat quickly and evenly. It is recommended to cook on medium-low heat, which saves energy and prevents food from burning.
3. When frying, do not fill the pan with cooking oil beyond one-third of its capacity, to prevent overflowing hot oil when food is added, which may cause injury.
4. After cooking, allow the pan to cool naturally to room temperature before cleaning with warm water.
5. The inner surface of this pan uses a micro- and nanoscale pore structure to retain a film of oil, achieving a physical non-stick effect. It is recommended to use the "hot pan, cool oil, fully coat the pan" cooking method for optimal non-stick performance.
6. When cooking high-starch or high-protein foods, slight sticking is normal and not a quality issue.
7. Due to daily wear, seasonings, and food ingredients, white spots or localized yellowing may appear on the inner surface of the pan. These are normal signs of use — please use with confidence.

Care and Maintenance

1. Keep plastic, silicone, and glass components of the cookware away from direct flame exposure.
2. Regularly clean the exterior surface of the cookware to prevent oil buildup that may affect appearance and heat conduction efficiency.
3. Do not store food or standing water in the pan for extended periods, as this may corrode the pan surface.
4. Metal utensils may be used with this cookware. However, do not strike the inner surface with utensils or hard objects, as this may damage the pan.
5. For stubborn stains inside the pan, add water, white vinegar, and dish soap, then bring to a boil. Once the stains have softened, scrub with the abrasive side of a scouring pad moistened with water, or use cleaning paste, then rinse and wipe dry.

帮助

如果您的炊具出现故障，请通过我们的网站 www.chinasanho.com。我们将竭诚为您服务。

感谢您选购三禾品牌产品。本说明书旨在帮助您安全、正确地使用与保养产品，以发挥其最佳效能并延长使用寿命。请在使用前仔细阅读并妥善保管。

使用说明

1. 首次使用前，请用温水加中性清洁剂将锅体内外清洗干净并擦干。
2. 本品导热快速且均匀，建议使用中小火烹饪，既能节能又可避免食物焦糊。
3. 油炸时，锅内食用油请勿超过锅体容量的 1/3，避免放入食材后滚油溢出造成危险。
4. 烹饪结束，请待锅体自然冷却至室温后再用温水清洗。
5. 本锅内表面透过微纳孔洞结构锁存油膜，达到物理不粘效果。建议采用「热锅凉油、充分润锅」的烹调方式，不粘效果更佳。
6. 烹饪高淀粉、高蛋白食材时，出现轻微粘锅属正常现象，并非品质问题。
7. 受日常磨损、调料、食材影响，锅内表面可能出现白点、局部泛黄，均属正常使用痕迹，请放心使用。

保养与维护

1. 锅具的塑料、硅胶、玻璃等部件，请避免靠近火焰直接加热。
2. 请定期清洗锅具外表面，避免油污堆积影响美观与导热效率。
3. 请勿长时间在锅内存放食物或积水，避免腐蚀锅体表面。
4. 锅具可使用金属铲，但请勿用锅铲或硬物敲击锅内表面，以免锅体损坏。
5. 若锅内产生顽固污渍，可倒入清水、白醋与洗洁精一同煮沸，待污渍软化后，使用百洁布粗糙面蘸水或清洁膏擦拭，冲净并擦干。

保养小提醒：长期存放前，请将锅体擦干，内锅面薄涂一层食用植物油养护，可维持物理不粘效果。

注意事项

⚠ **安全警示**

1. 烹饪时请避免儿童靠近。锅具手柄请勿伸出灶台过多，以免儿童触碰或衣物勾挂发生意外。
2. 烹饪时如需打开锅盖，请小心避开蒸汽出口，防止烫伤。
3. 锅具金属部分加热后温度较高，如需移动请使用隔热手套。

⊘ **使用禁忌**

1. 请勿将锅具放入微波炉、烤箱内加热。
2. 请勿长时间空锅干烧，以免锅体变色、变形，缩短使用寿命。

Care Tip: Before long-term storage, wipe the pan dry and apply a thin layer of edible vegetable oil to the inner surface to preserve the physical non-stick effect.

Precautions

⚠ Safety Warnings

1. Keep children away during cooking. Do not extend the pan handle too far beyond the stove edge to prevent children from touching it or clothing from catching, which may cause accidents.
2. When opening the lid during cooking, keep away from escaping steam and the steam vent to prevent scalding.
3. The metal parts of the cookware become hot during heating. Use oven mitts when moving the cookware.

⊘ Usage Prohibitions

1. Do not use the cookware in a microwave or conventional oven.
2. Do not heat an empty pan for extended periods, as this may cause discoloration, deformation, and shorten the service life.

Support

If your cookware malfunctions, please contact our customer service team via our website www.chinasanho.com . We will be happy to assist you.

感謝您選購三禾品牌產品。本說明書旨在幫助您安全、正確地使用與保養產品，以發揮其最佳效能並延長使用壽命。請在使用前仔細閱讀並妥善保管。

使用說明

1. 首次使用前，請用溫水加中性清潔劑將鍋體內外清洗乾淨並擦乾。
2. 本品導熱快速且均勻，建議使用中小火烹飪，既能節能又可避免食物焦糊。
3. 油炸時，鍋內食用油請勿超過鍋體容量的 1/3，避免放入食材後滾油溢出造成危險。
4. 烹飪結束，請待鍋體自然冷卻至室溫後再用溫水清洗。
5. 本鍋內表面透過微納孔洞結構鎖存油膜，達到物理不沾效果。建議採用「熱鍋涼油、充分潤鍋」的烹調方式，不沾效果更佳。
6. 烹飪高澱粉、高蛋白食材時，出現輕微沾鍋屬正常現象，並非品質問題。
7. 受日常磨損、調料、食材影響，鍋內表面可能出現白點、局部泛黃，均屬正常使用痕跡，請放心使用。

保養與維護

1. 鍋具的塑膠、矽膠、玻璃等部件，請避免靠近火焰直接加熱。
2. 請定期清洗鍋具外表面，避免油污堆積影響美觀與導熱效率。
3. 請勿長時間在鍋內存放食物或積水，避免腐蝕鍋體表面。
4. 鍋具可使用金屬鏟，但請勿用鍋鏟或硬物敲擊鍋內表面，以免鍋體損壞。
5. 若鍋內產生頑固污漬，可倒入清水、白醋與洗潔精一同煮沸，待污漬軟化後，使用菜瓜布粗糙面蘸水或清潔膏擦拭，沖淨並擦乾。

保養小提醒：長期存放前，請將鍋體擦乾，內鍋面薄塗一層食用植物油養護，可維持物理不沾效果。

注意事項

⚠ **安全警示**

1. 烹飪時請避免兒童靠近。鍋具握把請勿伸出爐台過多，以免兒童碰觸或衣物勾掛發生意外。
2. 烹飪時如需打開鍋蓋，請小心避開蒸氣出口，防止燙傷。
3. 鍋具金屬部分加熱後溫度較高，如需移動請使用隔熱手套。

⊘ **使用禁忌**

1. 請勿將鍋具放入微波爐、烤箱內加熱。
2. 請勿長時間空鍋乾燒，以免鍋體變色、變形，縮短使用壽命。

幫助

如果您的炊具出現故障，請透過我們的網站 www.chinasanho.com。我們將竭誠為您服務。