



Italy "Roccia" Cookware  
Made in Italy

## Instruction 使用說明

1. Before using for the first time, wash the inside of the item with care, grease evenly with a little oil and dry with some kitchen towel or a soft cloth; repeat this operation every so often.  
1. 使用之前，請仔細清洗鍋具內部，清洗完畢之後在鍋具內部用廚房紙巾或毛巾抹上一層食用油。清洗之後經常重複以上步驟可使鍋具表面不黏效果更持久。
2. Always cook over a moderate heat; never overheat the item when empty.  
2. 由於炒鍋導熱效果強，請用合適的溫度烹飪（中小火烹飪），勿用大火過度空燒鍋具。
3. Do not allow fatty foods to burn inside the pan.  
3. 請勿讓油脂類食物在鍋內燒焦。
4. Leave the item to cool before washing as immersion in water could cause irreparable deformation and ruin the performance of the surface.  
4. 烹飪之後請讓鍋具適當冷卻之後才進行清洗；烹飪之後馬上用冷水清洗可能會使鍋具輕微變形，影響不黏效果的持久性。
5. Only use plastic or wooden utensils, not metal ones.  
5. 為保持鍋具不黏效果，請用矽膠鏟，木鏟，塑料鏟進行烹飪，請勿使用金屬鏟烹飪。
6. This item is dishwasher safe; use low-temperature settings (50° or ECO) and minimum amounts of detergent. Washing by hand with liquid detergent and a soft sponge is the best way to keep this item looking and working at its best.  
6. 此產品可以用洗碗機進行清洗；請用低溫且少量的洗滌劑進行清洗。為保持鍋具不黏效果以及鍋具的美觀，建議以海綿配合液體洗滌劑用手輕輕擦洗。
7. Never wash this item with powder detergents and/or scourers.  
7. 禁止用固體洗滌劑或鋼絲球或粗粒百潔布清洗鍋具。
8. Spots or stains may form on the item; however these will not affect use or performance in any way.  
8. 長時間使用後鍋具表面可能會殘留小面積頑固污漬，為正常現象，不影響鍋具使用安全性。

## Tips 使用小貼士

If non-stick performance is getting weak because of stains, please leave hot water inside for a while, use soft cloth to wash it with liquid detergent, and dry before conditioning the surface with a little oil, then the non-stick surface will recover.

如遇頑固污漬令鍋具不黏效果減弱，請將鍋浸泡在熱水中數分鐘，加液體洗滌劑后用軟布輕輕擦拭；鍋具晾乾後在內部抹上少許食用油，即可回復不黏效果。