

Clean and Care for Snowline

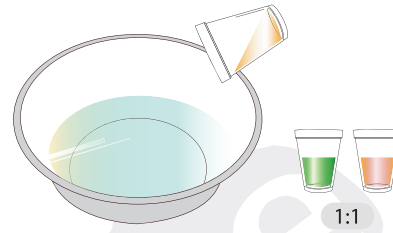
Stainless Steel Cookware

How to Clean and Care

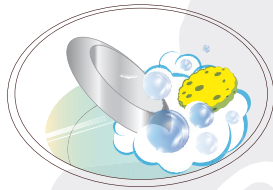
preparations



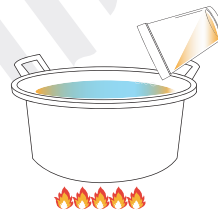
Soft Sponge, Vinegar, Dish detergent



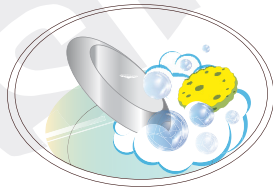
① Fill the pot or pan with 1 part vinegar to 1 part water. (1:1)



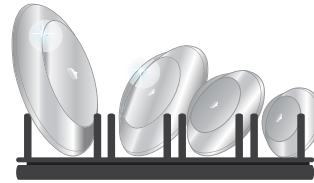
② Scrub the Snowline product with soft sponge gently and rinse it.



③ Pour vinegar to boiling water and soak the product over 3 minutes for sterilization.



④ Scrub and rinse it again after sterilization.



⑤ Dry it with towel and store in dry place.

How to Use

- Cool down slowly when you burnt the product to prevent it from desorbing.
- Rainbow discoloration and white stains can be caused by overheating a stainless steel product. oxide film effect caused by water and oxygen is innocuous. In this case, put a product into boiling water and vinegar and wipe the stain with tooth paste or stainless cleaner.
- Avoid abrasive brushes, scouring pads, or rough tools to wipe stainless steel to prevent staining or scratching.

Caution

- Please follow the instruction which mentioned important contents about safety.
- Do not use microwaves since it is made of metal materials.
- Do not heat an empty pot or pan to prevent it from demaging, discolorating, and burning.
- Warranty is not effective for a fault, a negligence, an accident caused by an user, and other use (not for home use).
- When you use an oven product, do not use it with high temperature for a long time to prevent it from overheating the handle and getting burn.
- Do not take apart, repair, and convert a product. When you need a repairing service, please contact the store where you purchase the product or the address below.

Repairing Service

3-8 Yanggyo 6 gil, Oseong-myeon, Pyeongtaek-si, Gyeonggi-do,
Republic of Korea TEL : +82)31-683-8305

