

emsan

Paslanmaz Çelik Ürünleri

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Değerli müşterimiz;

Tercihinizi EMSAN'dan yana kullandığınız için teşekkür ederiz.

Dünyadaki kültürel değişimleri ürünlerine yansıtmaya her zaman özen gösteren EMSAN, yaratıcı tasarımın en güzel örneklerini oluşturan mükemmel koleksiyonu ile sizlerin beğenisini kazanmak için çaba göstermeyi sürdürecektir... Teknoloji, tasarım ve müşteri sadakati EMSAN için her zaman en yüksek değerler arasındadır. Güzel, orijinal ve sağlam niteliklere uygun olarak üretilen Emsan ürünleri ile sağlıklı ve lezzetli yemekler yapmanızı temenni ederiz.

Ürününüzü uzun yıllar güvenle kullanacağınıza inanıyoruz. Emsan, ürün geliştirmedeki başarısının yanı sıra, satış sonrası sunduğu hizmet kalitesiyle tüketicilerin beğenisini ve güvenini kazanmış bir markadır. Satın aldığınız ürünün size en iyi verimi sunabilmesi için Emsan ürününüzü kullanmadan önce bu kılavuzu dikkatle okumanızı ve belirtilen hususlara dikkat etmenizi rica ederiz.

Paslanmaz Çelik ürünlerimiz yüksek kaliteli 18/10 Cr. Ni. içeren paslanmaz çelik hammaddeden üretilmiştir. Kapsül taban teknoloji sayesinde tabanda oluşan ısı kısa sürede tencere içerisine aktarılırken, her türlü yemek asidine dayanıklı gövdesi sayesinde hem yemeklerinizde tat değişimi olmayacak hem de uzun ömürlü kullanıma imkan sağlayacaktır.

Özel olarak tasarlanan saplar, tencerenizde kullanım kolaylığı getirirken aynı zamanda estetik bir görünüm ile gözlere de hitap edecektir.

Estetik kapaklar tencerenin tamamlayıcı bir unsuru olarak tasarlanmıştır. Özel şekli ile tencere içerisinde oluşan buharın yağmurlama sistemi ile geri dönüşümünü sağlarken vitamin kayıplarını da önlemekte ve böylece sağlıklı ve lezzetli yemeklerin yapımında katkı sağlamaktadır.

Tüm Emsan paslanmaz çelik mutfak gereçleri bulaşık makinesinde yıkamaya uygun olarak üretilmiştir.

Gazlı, elektrikli, seramik ocaklarda rahatlıkla kullanılabilir. Ayrıca son teknoloji olarak imal edilen ve zamandan tasarruf sağlayan induksiyon ocaklarda da kullanılmak üzere üretilmiştir.



- 1- Paslanmaz tencere kapađı
- 2- Pişirme ventili buhar çıkış kanalı
- 3- Tencere yan kulp
- 4- Ventil kademe (ayar)düğmesi
- 5- Paslanmaz çelik gövde
- 6- Termal kapsül taban
- 7- Açma düğmesi
- 8- Tencere kilitleme kulbu
- 9- Kapak taşıma Sapı

Değeli müşterilerimiz Emsan ürünlerini tercih ettiğiniz için teşekkür eder,
iyi günlerde kullanmanızı dileriz.

Düdüklü Tencere Tanımı

Düdüklü tencerenin içinde oluşan yüksek basınç suyun kaynama noktasını yükselttiğinden, yemekler sıkı kapatılmış bir tencerenin içinde basınç altında ve 100°C üzeri sıcaklıklarda pişirilir. Pişme süreleri böylece ciddi ölçüde kısalmır. Düdüklü tencereyle pişirilen yemeklerde pişme süresi ortalama % 70 oranında kısalmır ve dolayısıyla zaman ve enerji tasarrufu sağlanır.

Estetik, dayanıklı ve bulaşık makinesinde yıkanabilen 18/10 paslanmaz çelik gövdeye, dengeli ısı dağılımı için termik tabana sahiptir. Ergonomik kulplar kolay taşınmasını sağlar.

Güvenlik Açıklamaları Kullanım Kılavuzu

•Emsan düdüklü tencereyle çalışmaya başlamadan önce kullanım kılavuzunu ve tüm açıklamaları lütfen dikkatle okuyun. Kullanma talimatlarına uymanız önemle rica olunur. Talimatlara aykırı kullanımlar hasara yol açabilir.

- Bu kılavuzu sonradan başvurmak üzere referans için saklayınız.
- Kullanım kılavuzunu önceden okumamış kişilere düdüklü tencereyi emanet etmeyin.
- Düdüklü tencerenizi daima kullanım kılavuzuyla birlikte üçüncü şahıslara verin.
- Üründe kullanılan plastik ve metal parçaları atmayınız ayrı toplayınız dönüştürülebilir.

Gözetim

- Dödüklü tencereyi kesinlikle çocuklarınızdan uzak tutunuz ve kesinlikle yakınında kullanmayınız.

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Stainless Steel Products

INSTRUCTIONS
CERTIFICATE OF WARRANTY

Our dear customer;

We would like to thank you for preferring EMSAN.

EMSAN has always taken care to reflect the global cultural changes on its products; with its perfect collection of the most elegant examples of creative design, EMSAN will continue to make efforts to win your recognition. Technology, design and customer loyalty are among the highest values for EMSAN at all times. We hope you will cook healthy and delicious food with EMSAN products which are produced in compliance with properties of elegance, originality and durability.

We believe that you will use your product with confidence for many years. Emsan is a product which has won the recognition and trust of the consumers both with its success in product development and the service quality it provides after sale. The product you purchased will provide you the highest efficiency. Please read these instructions carefully and consider the stated issues before using your Emsan product.

Our Stainless Steel Products are made of stainless steel raw material which contains high quality 18/10 Cr. Ni. with capsule base technology, the heat produced at the base is quickly transmitted into the cooker. With its body which is resistant to all types of food acids, no taste change will occur in your meals and it will also ensure a long lasting use.

While the specially designed handles provide ease of use with your cooker, it will also appeal to the eye with its aesthetic appearance.

Aesthetic lids are designed as a complementary element of the cooker. With its special form, while it ensures the recycle of the steam produced within the cooker with sprinkler system, it also prevents vitamin loss; thus, it contributes to healthy cooking and delicious food.

All Emsan stainless steel kitchen utensils are produced to be suitable for washing in the dishwasher.

It can be used in gas, electric, ceramic stoves. Furthermore, it is also produced to be used in induction stoves which are manufactured with cutting-edge technology and thus will save time.

Use and Maintenance Recommendations

- Before use, remove any labels on the product.
- Before initial use, boil nearly 1 liter of water and 2-3 spoons of vinegar in your cooker for 5-10 minutes. Then, discard this water and rinse your cooker. Dry the cooker thoroughly with a dry cloth.
- For initial heating, turn on the stove to the highest level. Then, set it to medium or low level to save energy. With thermal capsule base, your food will continue to be cooked at this level of heat. While cooking food that has a little gravy, use the low heat selection of your stove.
- Cookers with steel handles are produced to be suitable for use both on the stove and in the oven. We strongly recommend using protective gloves to avoid burning of the hands by hot surfaces. However, cookers with bakelite handles are not suitable for use in the oven.
- We suggest that you add some salt after the water starts to boil in order to protect your cookers from lime stains.
- While using natural or butane gas ovens, make sure that the flame does not exceed the cooker base and thus, does not harm the handles.
- For a long lifespan of your cooker, prevent the hot cookers from touching the cold surfaces. Do not expose them to shock cooling. Do not pour cold water into the heated cooker, or do not immerse your hot cooker in a container filled with cold water.
- Never leave your product on a heater without any liquid in it. In such a case, turn off the heater and leave the product to cool down. Never soak the overheated product into water to cool it down. Note that stainless steel kitchen products left empty and without water on the stove will have a shorter lifespan.

- Stainless steel kitchen utensils maintain their temperature for some time after the end of cooking time. Therefore, you may turn off the heat source a few minutes before the end of cooking time.
- After cooking, do not put the product in the refrigerator without making sure that the product has entirely cooled down.
- Never put the products with bakelite, silicon and plastic parts in the oven.
- The glass lid and handling parts, such as bakelite, of your cookers can be damaged as a result of being exposed to impact, dropping or excess heat. In such cases, you may obtain the components or spare parts, from the dealers or service points for a fee.

CAUTION: Do not expose the silicon coated handles of cookers with silicon parts in contact with sharp objects or to direct heat (bare flame, grate, electric stove etc.). Since the silicon parts, cannot be replaced, they have no spare parts.

CAUTION: Stains can occur inside the stainless steel kitchen products when they are used with water with a high ratio of lime. You may remove these stains easily by scrubbing inside the cooker with lemon juice or water with vinegar.

Important Warnings

- Products which are burnt, broken, deformed, and whose bases have fallen off, and also the products which are damaged during transport are not covered by warranty.
- When your products become defective, contact our Emsan authorized services or central technical service.
- During cooking, the cooker body will be hot enough to burn your hands. Therefore, hold the product with its handles and always with gloves.
- Use caution to keep your children in a safe place during cooking.

Cleaning and Maintenance

- Your stainless steel kitchen products should be cleaned after each use. You may hand-wash your stainless steel products or wash them in the dishwasher. After washing, dry your product thoroughly and put it on the shelf or in the cupboard.
- For cleaning of your kitchen products, do not use hard metal brush and hard cleaning products; otherwise, scratches would inevitably occur on the surface. Against the stains which may occur on inner surfaces, the products should be rinsed with water and dried after each cleaning.
- Discoloration may occur in inner surfaces of the stainless steel products. Such discoloration is not a manufacturing defect. Stains and discoloration, which may occur in inner surface of the stainless steel products, can be removed by scrubbing with lemon juice and vinegar. This type of stains may be removed also with special stainless steel cleaners. For a more effective result, you may use steel

cleaners together with lemon juice and vinegar.

- For products washed in the dishwasher, corrosion stains from other products can rarely be seen. In such a case, clean your product as soon as possible.
- Storing the stainless steel cookers in a nested position may cause scratches and deformations on the surfaces and brims. Also, inverting the lids with a long top handle may cause the handle to damage the cooker.
- Lime water and some of the food may cause stains inside the cooker. You may remove these stains within the shortest time by boiling the water with vinegar and/or by pouring the cleaning detergent with a moderate effect on a cloth and scrubbing it.
- Since the lime stains are caused by water and other external effects, they are not related with quality of the material used; thus, this is not a reason to affect the warranty.

Transmission and Carriage

- Take care of mark and warnings on the box during the transmission and carriage. Guard for the factors (wetness, water, beat vs.) that can harm package and product.

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Yakuplu Mah. Beysu Sanayi Sitesi Birlik, Cad. No: 22
Kat: 3 Blok A P.İ. No:120 Beyliçsuyu / İSTANBUL
M.KURUMLAR V.D.: 334051/03 - TİCARET SİCİL NO.: 201196
MERSİS NO: 03405110300012

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