

NATURAL POT

A new era started.

-General Safety Instructions and Warnings-

ENGLISH

Product made of Porcelain 100%
Made in Poland

IMPORTANT:

- ***NATURAL POT*** is studied to be used for long cooking sessions at low temperature.
- It is not replacing the pans and cannot be used for frying.
- Never heat up the pot without content
- Product can be used on flame hob, but a flame spreader is obligatory
- Read general instruction before using.

General safety instructions and warnings

Please read this document before using the pots for the first time.

Please read the product details and instructions for use carefully before you first use the **NATURAL POT**. They contain important instructions for correct usage and safety. Incorrect use can lead to damage or injury. **THUN S.p.a.** cannot be held liable for damage caused as a result of failure to note these product details and comply with these instructions for use.

The information given in the product details and instructions for use includes a safety factor, so that provided you use the products correctly, you will never reach the technical limits of the **NATURAL POT**. This is intended to give you additional safety in handling the **NATURAL POT**.

Please understand that if you use the **NATURAL POT** other than according to the instructions supplied, we cannot accept any liability.

Should a breakage nevertheless occur, due to improper use, the porcelain cookware will break into patterns which will result in few fragments, with low risk of injury.

! Warning risk of damage

The **NATURAL POT** will become hot in use. Do not place on heat-sensitive surfaces.

! Warning risk of burning

The **NATURAL POT** will become hot in use. Never touch hot surfaces with bare hands. Keep away from children. Do not leave any metal objects, for example like spoons, in the **NATURAL POT** on the stove during food preparation.

If the cookware breaks, any fragments created may be hot. Do not touch with bare hands.

! Warning fire risk

Oils and fats can ignite if overheated. Never attempt to extinguish oil and fat fires with water. Switch off the hob or stove. Carefully smother the fire with a lid, extinguishing blanket or similar.

! Warning risk of injury

The **NATURAL POT** can break if incorrectly used, and if the product details and safety instructions are ignored. The fragments created if the **NATURAL POT** breaks will have sharp edges. Do not touch with bare hands.

! Safety of children and vulnerable adults

Do not allow anyone (including children) with restricted physical or sensory capabilities, or with mental disabilities, or who are lacking in experience or knowledge, to use **NATURAL POT**: such persons must be supervised or instructed in how to handle the product.

Keep children away both during and after use, until the **NATURAL POT** has cooled down.

! NO FRYING

NATURAL POT is not replacing a pan: do not use for frying.

The *NATURAL POT*: Details of use

The product is perfect for:

- Preparation of dishes directly in the serving pot
- Cooking and heating – **if used on flames hob flame spreaders are obligatory**
- Baking
- Barbecuing - **to use only with flame spreaders obligatory**
- Storing in the fridge or freezer
- Serving
- Cleaning in dishwasher

The *NATURAL POT* can be used:

- on gas hob - **to use only with flame spreaders obligatory**
- on ceramic hob
- in microwave
- in the oven
- on the barbecue - **to use only with flame spreaders obligatory**

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PLEASE NOTE:



***NATURAL POT* is not a substitute for frying pans!**

If you wish to use the cookware for traditional frying (for instance quick browning of meat), we advise against this. The product has not been developed as an alternative to frying in a frying pan. The same applies to dry-roasting ingredients such as pine kernels.

If, despite this advice, you do use the *NATURAL POT* for this purpose, **we cannot accept any liability**. For your own safety, however, please pay attention to the product details and instructions for use on the subject of frying (see point “*GENERAL INSTRUCTIONS*”) as well as point “*F Deep-Frying*”, depending on the type of hob used: **Frying on a gas hob is expressly prohibited.**

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GENERAL INSTRUCTIONS: Quick guide.

1. **Storage:** When storing the **NATURAL POT**, please ensure that the body and the lid of the pot does not get scratched. Place the **NATURAL POT** on flat surfaces, and easily stack the pots inside one another.
2. **Disposal:** If the **NATURAL POT** breaks, the fragments should be wasted accordantly to your country disposals (not recycling). Please note that the porcelain fragments will have sharp edges: cutting risk are high.
3. **Careful handling:** Handle the **NATURAL POT** carefully: it is made of porcelain and avoid banging it on or against hard surfaces. The pot can be damaged by this, which may lead to breakage, either immediately or in later use.
4. **Visual check before each use:** Check the **NATURAL POT** for damage each time before use: if there is any visible damage, do not continue to use the cooking pot because It could break during use.
5. **Never heat empty:** The **NATURAL POT** must never be heated up when empty. The base of the pot must be covered with liquid (oil, water, stock or similar) at all times, otherwise the pot may break. If you add liquid during cooking, pour this on the ingredients in the pot that you are cooking, and not directly in the hot base of the **NATURAL POT**. This applies particularly to braising cooking technique.
6. **Pay attention to the temperature of the NATURAL POT:** The NATURAL POT may get hot during cooking process
7. **Watch on the cooking process:** If anything, irregular occurs while cooking in the **NATURAL POT** switch off the hob and let the pot cool down before handling.
8. **Avoid quick temperature changes:** Do not expose the **NATURAL POT** to sudden temperature changes as the pot may break.
9. **General instructions for cooking/boiling:** Always choose a suitable hob size for the **NATURAL POT**. We recommend using the lid when cooking.
10. **General instructions for frying:** **NATURAL POT is not a substitute for a frying pan: liability is excluded.** If you are thinking of using the **NATURAL POT** for traditional braising or frying (for example for fast browning of meat), we do not recommend this use. The **NATURAL POT** is not meant to be a substitute for frying in a frying pan. The same applies to dry-roasting ingredients such as pine kernels. **If you do use the NATURAL POT in this way, we do not accept liability.**

- A. **Use on a gas hob:** To prevent damages and for best cooking experience, use the **NATURAL POT** only with flame spreaders. Please ensure that the flame of the gas burner only heats the base of the pot and does not extend beyond its rim.
- B. **Use on a ceramic hob:** Choose the ring on your hob which most closely corresponds to the diameter of the pot. Please note this when handling the **NATURAL POT**, and do not hold it with bare hands.
- C. **Oven:** The **NATURAL POT** is outstandingly well suited to oven-cooking, gratins and casseroles. Please note that the pot will become hot, including its handles: do not pick it up with bare hands.
- D. **Barbecue:** Do not place the **NATURAL POT** directly on top of the burning charcoal, but place it on the barbecue grill, like the food. If the flames of the barbecue may go high and risk to touch directly the **NATURAL POT**, you need to use a flame spreader.
- E. **Microwave:** The **NATURAL POT** should be positioned centrally in the microwave, and only with an undamaged contact surface.
- F. **Deep-frying:**



The use of the NATURAL POT for deep-frying is expressly prohibited.



If you do nevertheless intend to use it for deep-frying, we cannot accept liability.



Incorrect handling may lead to the risk of serious injury.

- G. **Refrigerator and freezer:** The **NATURAL POT** is suitable for storing, refrigerating and freezing food down to -20°C. Always defrost your frozen food carefully in the refrigerator, at room temperature or in the microwave.
- H. **Serving:** Remember that the **NATURAL POT** will be hot after cooking. If you wish to put the pot down on heat-sensitive surfaces, use a trivet, or other suitable heat-resistant mat.
- I. **Cleaning:** **NATURAL POT** is easy to clean in dishwasher. Use proper cleaning agents ensure that you clean the pot with a mild detergent. Do not use abrasive creams or powders. If some discoloration remains, use a standard porcelain cleaning agent. Use only soft washing-up cloths or sponges.
- J. **Customer Services:** If you have any questions, experience any problems or have any suggestions, please contact our Customer Services department.

THUN S.p.a. Via Galvani, 29 39100 Bolzano-Italy

Phone (+39) 02-82000555

Customer Care available from Monday to Friday, from 09:00 am to 06:00 pm.