

澳洲富特牌納米陶瓷壓鑄廚具

eco-Health CERAMIC COOKWARE

Nano-Ceramic coated Die-casting Aluminum Cookware



養生。健康

新登場



圖片只供參考

全新澳洲富特牌納米陶瓷壓鑄廚具，真正100%健康煮食。韓國製造，設計時尚，色彩獨特。極上導熱功能，適用於明火煮食爐、電磁煮食爐及其他煮食爐具，採用安全環保物料，特別精工鑄鋁技術，堅固耐用，易潔防黏，清潔更加輕鬆，配合人體工學設計，帶給你輕鬆無憂的煮食新世代！

Fidelity Eco-Health Nano-Ceramic coated Die-casting Aluminum Cookware is 100% Korean made health care product. This unique design with special coating technology supplies even and constant heat for better retention of flavor and nutrition. It can be used on diverse cooking heat sources: Gas stove, IH Heater, Ceramic hob, Halogen plate and is dishwasher safe. Ergonomic designed Handle. Extremely scratch-resistant and extra durability against abrasion. Professional non-stick & toxic free coating. Easy to cook & easy to clean. It is the best choice to delight your kitchen and make life easier & healthier.



養生

環保

安全

健康



環保健康

- 零PTFE & PFOA
- 無鉛、無鎘、安全無毒物料
- 高溫煮食或刮花亦不會釋放有毒化學物
- 省時煮食，保存食物營養
- PTFE & PFOA free
- No Lead, Cadmium Free, Safe materials
- No toxic chemical release
- Use less energy and achieve faster cooking time. Supplies even and constant heat for better retention of flavor and nutrition

特色

- 高級鑄鋁技術
- 五層環保無毒納米陶瓷層
- 防漏玻璃蓋
- 人體工學設計
- 易握手柄，防滑設計
- 高身鑊採用電木(Bakelite) 優質隔熱手柄
- Aluminum die-casting method
- 5 ply safe Nano-ceramic coating
- Anti-leak glass lid
- Ergonomic designed
- Easy grip & non-slip
- High quality Bakelite handle

好處

- 真正易清洗
- 健康少油煮食
- 輕鬆煮食，不易黏鍋
- 堅固耐用，不易刮花
- 適用於各式煮食爐具
- 極尚傳熱，節省電源
- Easy to clean
- Cooking with less oil
- Excellent Non-stick Performance
- Extra durability against scratching and abrasion
- Works well on most types of hobs
- Energy saving

適用於各式煮食爐具 Suitable to use on most types of hobs:



明火煮食爐



電磁爐



紅外線發熱爐



陶瓷爐



電爐



光波爐具



洗碗碟機安全

澳洲富特牌納米陶瓷壓鑄廚具 保養小貼士:

(1) 首次使用進行開鍋步驟

先用沾暖水清潔布抹淨廚具；將食用油掃勻廚具內部，然後開中火略燒約兩分鐘(不用清洗)
第一次開始使用，先用洗碗碟劑清潔便可使用

(2) 避免在沒有水、食用油或食物情況下「乾燒」鍋具，使用時用細火/中火，避免長期大火煮食

(3) 請勿把硬物或尖利器放在鍋內

(4) 撞擊和刮痕可能導致陶瓷或顏色剝落，但不會影響廚具的功能及安全性

(5) 長期使用而氧化變色屬正常現象

Maintenance Tips of ECO-Health Nano-Ceramic Cookware

(1) Do the seasoning procedure before first use

Use a warm damp cloth to wipe cleaning the cookware

Then use cooking oil to spread wiping the cookware inside, then heat up with **medium fire level** for about 2 minutes

Before first time cooking, clean the oil with detergent and then start using

(2) Put oil or water or food before turn on heat, use LOW / MID flame cooking. Avoid high flame cooking constantly

(3) Do not put other cookware or rigid objects on top of the cookware

(4) Peeling off is natural due to collision or scratches, does not affect its functions and safety

(5) Discoloration may happen due to oxidation, stain by food residue after cooking

總經銷Sole distributor:



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