

Innovative product from Kütahya Porselen

PORFLAME





PORFLAME User guide



PORCELAIN AND HEALTH

Porcelain is the healthiest kitchenware being made only from natural raw materials from which it takes its white color

As Kütahya Porselen's goods are produced at high temperatures, they do not include materials harmful for human health such as lead or cadmium. Our R&D laboratories are equipped with the latest technology wherein our professional crew test all of the raw materials and end products.

Production is based on European Union standards. It is of utmost importance the consumer chooses a trustworthy and respectable brand that will not compromise quality standards.



PORFLAME

USER MANUAL

Before using your Porflame product, make sure to read the user manual in detail.

This user manual details the correct usage and security information. Porflame products were produced by Turkish engineers for consumers who want to cook in healthy conditions. It is made of heatproof porcelain and is patented.

Our recommendation for our dear customers using Porflame for the first time is to use it for cooking pot dishes such as stews and soups to see how it works in terms of heating.



THE TERMS TO TAKE INTO CONSIDERATION

Owing to their fragile nature, porcelain products are prone to damage. If **Porflame** is hit somewhere while being carried or placed, it may develop cracks invisible to the naked eye.

While cooking, these cracks will move further and cause the product to break. Thus, do not hit **Porflame on hard surfaces or sharp edges while using or storing it.**



USER GUIDE

If the guidelines are not conformed to, the product can break. If broken, the tiny broken pieces of the pot may have sharp edges.

Do not touch with bare hands! Be cautious while picking the broken pieces up.

WARNING



PHYSICAL INJURY

The handles of **Porflame** are made of porcelain.

Thus, while cooking, the handles will also get warm. Owing to the fact that porcelain retains heat for a long time, it will take time for the handles to cool down.

Therefore, use an oven mitt

WARNING

while using Porflame.



BURN



USER GUIDE

Do not let someone with limited physical, perceptual, or mental capacity **(children included)** use Porflame without being monitored and given prior instruction.

Keep children away while using Porflame, and afterwards, until it cools down.



USER GUIDE

If the guidelines are not conformed to, Porflame might break. While using Porflame products, they should not be exposed to thermal shock more than **225 °C.** Thermal shock stems from sudden temperature changes.

Thus,

Do not put cold ingredients into Porflame when it is hot.

After your meal is cooked, do not put the pot directly on any cold surface without using a wooden trivet. When removing your **Porflame** from the oven, do not place the hot product on any cold surface without a wooden trivet.

Do not place the product you got from the fridge on the stove or oven without waiting for it to reach the room temperature. Do not use the empty pot to cook dry food such as pastry and rice.

Thermal shock damages Porflame.





EXPERT IN COOKING AND INNOVATIVE

PORFLAME

Do the handles of Porflame get heated?

Normally the pot's handles are heatproof, yet they still get heated since they are directly exposed to heat. It is recommended to hold it with an oven mitt.

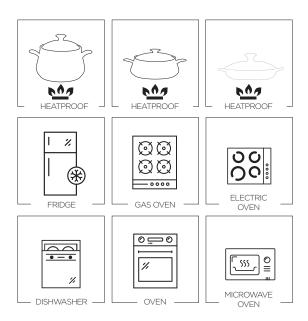


Since it will be directly exposed to heat, it is recommended to use an oven mitt.

Specially glazed matte surface

Where can I use the Porflame products?

Porflame products can be used on gas and electric stoves, in ovens, and microwave ovens, put in the fridge, washed in the dishwasher.





BEFORE USE

Take **Porflame** out of its package. Examine the porcelain cookware to see whether there is any damage. Read the user guide carefully before usage.

GUIDELINES TO TAKE INTO CONSIDERATION WHILE COOKING

Control the product before using it.

Control the cookware before each usage to see if there is any damage. If there is, stop using it. It can be broken into pieces while using it.

Place Porflame on a suitable burner on the stove

Choose the circle on the stove that fits your pot's perimeter the best. Make sure the flame only heats the product's bottom and does not reach the corners of it.

While using electric stoves, do not place **Porflame** on a burner with a perimeter bigger than Porflame's. Otherwise, the product will overheat.





GUIDELINES TO TAKE INTO CONSIDERATION WHILE COOKING

Do not heat the empty product

Do not heat **Porflame** when it is empty. After putting ingredients such as oil, water, and onion in it, put the product on the stove and light up the stove in the lowest level.

Gradually increase the stove's heat

Increase the stove's heat gradually, do not make sudden changes in the heat and cook your food at the medium level at most.

Stir it frequently

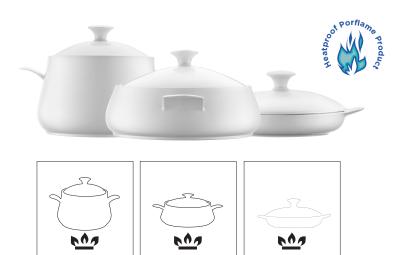
Porflame products maintain the heat more compared to their metal counterparts. Thus, while roasting or cooking in any means, stir the meal with a wooden spoon frequently. If your meal gets dehydrated and burnt, the pot may crack.



HEATPROOF

PORFLAME

OUTSTANDINGLY DELICIOUS MEALS



While cooking rice and any sort of almost-dry food as such, turn off the stove earlier than usual

Porcelain products retain heat and even after turning off the stove, they are still just as hot. Thus, while cooking meals absorbing the water such as rice (including almost-dry foods), it would be suitable to turn off the stove earlier than usual without waiting for the water to finish absorbing. In order to prevent the food from sticking to the bottom and burning, keep stirring after turning off the stove. Thus, you will both prevent the bottom of Porflame from burning and economize the energy used.

Do not use the Porflame products for searing meat

Do not use the Porflame products for searing the meat without any oil. Porflame products are not suitable for grills.

Use a wooden spoon to stir the food

The glaze of the Porflame products are especially made to provide the best hygiene and aesthetic look. Since the glaze is hard and is abrasive to metal, parts of the metal break off. These metal particles can be observed as black stains on the glaze's surface. In order to prevent it, use a wooden or silicone spoon.

Do not place hot Porflame on cold surface right after cooking

When the meal is ready, turn off the stove. Keep it on the stove for a while. After removing it from the stove, put it on a wooden trivet or a thick cloth.

On the condition that you heed these warnings, you can safely cook a huge variety of meals such as vegetable meals and beef.



What kind of a material are the pots and pans made of?

Our Porflame products are developed in **Kütahya Porselen** factory premises by Turkish engineers. They are also made of heatproof porcelain.



by Kütahya Porselen Innovative Product

PORFLAME



HEATING PROCEDURES

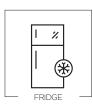
When you remove Porflame from the fridge, wait until it reaches room temperature. Once it reaches room temperature, you may start heating it on the stove.

INSTRUCTIONS FOR OVEN AND MICROWAVE USAGE OF THE PRODUCT



Porflame products are suitable for cooking all sorts of food in the oven. While removing your **Porflame** products from the oven, use an oven mitt. Do not put the hot product directly on a cold surface: place it on a wooden trivet or a thick cloth

INSTRUCTIONS FOR FRIDGE AND DEEP FREEZER USAGE OF THE PRODUCT



Porflame products are suitable for storage, cooling, and freezing up to -20 °C. Do not attempt to remove your frozen food from its container by using fork, knife or any sharp device and never let it have contact with any direct source of heat. Let it wait at room temperature for a while. After it reaches room temperature, you can put it on the stove.



CLEANING PORFLAME

Wet the product at least 20 minutes before cleaning the burnt parts, dirt and stains and clean it with a soft sponge afterwards. Do not rub it with hard or wired materials.

Use a soft detergent when hand-washing, do not use cream or powdery products.

Do not put metal objects in the dishwasher while cleaning Porflame or any porcelain product. If your water is hard, use some powdery products in order to prevent the occurance of water stains. Dry Porflame after washing it.

It is recommended to prevent the product from having any contact with metals.

Yet, if it's had any contact already, you can clean the metal stains with a chemical specialized in removing the metal stains on porcelains.

The bottom of the **Porflame** products can turn into yellow if they are used on gas stoves or grills. In order to prevent the color change from occuring on the sides of **Porflame**, make sure to see the source of the heat only contacts with the bottom of the product. In order to clean these color changes, you can use cleaning products made for porcelains.

STORING THE PORFLAME PRODUCTS

Store your Porflame products dry and with their lids on them. Make sure to prevent them from hitting any object wherever you keep them.



Made of high quality materials, Porflame enables you to use less oil and maintain the natural taste and nutritional value of the food while cooking. You can cook meals maintaining your loved ones' health with the Porflame pots made of natural raw materials. You can economize the energy usage thanks to the high thermal conductivity even when the heat is set to low, which increases the cooking performance. By choosing our high-technology and eco-friendly products, you can help saving the future of the World and the new generations.





PORSELEN



FABRİKA

Kütahya Porselen San. A.Ş Kütahya Seramik Organize Sanayi Bölgesi Çalca Mahallesi Eskişehir Karayolu Bulvarı NO:97/1 Merkez/KÜTAHYA









T: +90 274 225 01 50 · F: +90 274 225 01 56 kurumsal.kutahyaporselen.com · iletisim@kutahyaporselen.com.tr



