

YOSHIKAWA Cookware

Congratulations on your purchase of YOSHIKAWA cookware. We hope that its quality and superior performance will exceed your expectations.

TSUBAME CITY, Japan

From a humble beginning in the early 1600's as a region where peasants manufactured metal nails to supplement their incomes, Tsubame City has since evolved to become world-renowned for its metalworking and quality kitchenware.

YOSHIKAWA's Craftsmanship

Located in Tsubame City, YOSHIKAWA has been innovating since its establishment almost 70 years ago. Just as the peasants of the region adapted creatively, the company prides itself on innovation while preserving the functionality and craftsmanship of traditional Japanese kitchenware.

SAFETY AND QUALITY

With its commitment to quality and environmental needs, YOSHIKAWA is ISO9001 and ISO14001 certified. Additionally, all of its cookware is SG Mark products meeting Japan's strict standards of safety for consumer products.

YUKIHIRA Saucepan Product Benefits:

- Resists food stains and Easy to clean
- High heat retention
- Compatible with all conventional cooktops including induction
- Lightweight and easy to handle

Use and Care:

- Avoid heating the cookware empty as this may cause damage and discoloration. In case the cookware was heated empty, allow it to cool naturally before handling it or washing it in water.
- The cookware is not a frying pan and is not intended to be used for frying. When used without adequate liquid, the cookware may heat-up excessively leading to damage or discoloration.
- When using on gas cook tops, do not let the flame climb up on the side by adjusting the heating level as this may burn and damage the handle.
- Do not use the cookware for deep-frying.
- As the handle is made of natural wood, wobbling may occur due to wood shrinkage depending on usage and storage conditions. If this occurs, tighten the screw to secure the handle before usage.

Cleaning:

- To remove burnt deposits, soak the cookware in warm water to soften the residues before cleaning. Avoid using anything abrasive such as steel wool or sharp objects as this will scratch the cookware surface.
- Do not use abrasive cleaners such as chlorine bleach.
- To maintain quality and product longevity, hand-washing is recommended.