



# Dual Layer Vacuum Insulation Stainless Steel Thermo Food Container

MADE IN TAIWAN



## User Manual

Usage: Use as a container for food, ice, etc.

**H-1500** Capacity: 1500c.c.(±5%)

**H-2000** Capacity: 2000c.c.(±5%)

Item No.	Hours	3 Hours	6 Hours	12 Hours
	Room temp.			
<b>H-1500</b>	20°C	78°C	68°C	53°C
	30°C	80°C	70°C	56°C
<b>H-2000</b>	20°C	81°C	71°C	57°C
	30°C	83°C	73°C	59°C

Temperature efficacy: With hot water of 97°C, at room temperature of 20°C/30°C.  
(Temperature retention efficacy +/– 3°C)

## Instruction Thermo / Smoldering cooking

Please follow the instructions when using the Dual Layer Vacuum Insulation Stainless Steel Thermo Food Container

- 1.Heat the soup until boil, continue with medium heat and adjust cooking time according to the ingredients used.
- 2.Turn off the heat, season the soup to suit personal preference.
- 3.Before pouring the soup into the pot, please pre-heat the interior by rinsing the interior with a small quantity of hot water.
- 4.Pour the soup into the pot; do not exceed level **3 cm** from the rim.  
(\*If the pot is less than half full, the effectiveness of smoldering decreases)
- 5.Close the lid right away, high temperature maintained by vacuumed insulation will keep smoldering the foods in the pot.
- 6.With food in the pot, please do not carry or place horizontally, or place it on a slant, or shake it violently.
- 7.When smoldering, please do not open the lid, it will decrease the temperature within the pot rapidly and dramatically reduce the effectiveness of smoldering.
- 8.The soup/food will spoil when smoldered for a long period of time, please pay special attention to the length of time used to smolder depending on the ingredients used.

All foods should be consumed **within 6 hours**.

- 9.If the soup/food will be consumed multiple times or smoldered for a long period of time, the soup/food should be reheated with different cookware on the stove or be refrigerated in other containers, please pay extra attention when using.

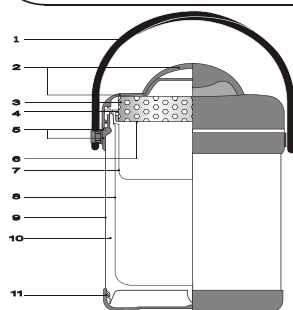
- 10.At areas where outside temperature is lower, the effectiveness of smoldering decreases, please take into consideration when determining the time for smoldering.

This instruction manual is suitable for:

**H-1500**

**H-2000**

(Include entrée compartment)



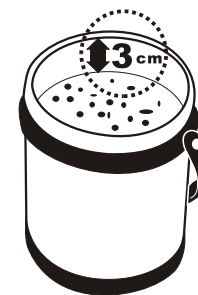
### Name of individual part / Materials used

		Heat Resistance	Cold Resistance
1.Handle	Food Product Grade A.B.S. Resin	85°C	-20°C
2.Exterior Cover	Food Product Grade A.B.S. Resin	85°C	-20°C
3.Temperature Retention Layer	Styrofoam	100°C	-20°C
4.Sealing Silicon Ring	Silicon Nontoxic Silica Gel	90°C	-20°C
5.Upper Ring	Food Product Grade Heat Resistant P.P. Resin	100°C	-20°C
6.Interior Lid	(#304)18-8 Stainless Steel		
7.Entrée Compartment	(#304)18-8 Stainless Steel		
8.Interior	(#304)18-8 Stainless Steel		
9.Exterior Casing	(#304)18-8 Stainless Steel		
10.Vacuum Layer	Hot/Cold Temperature Retention Layer		
11.Base	Food Product Grade P.P. Resin	90°C	-20°C

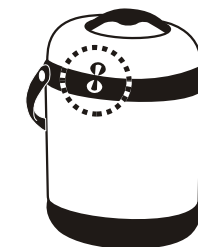
## Notice

- 1.Before using the new product for the first time, please use neutral dish cleaner to wash the new product completely before packing food.
- 2.When filling up with soup, please make sure the content does not exceed **3 cm** below the rim.(Refer to Picture #1)
- 3.If entrée compartment is used, please don't fill the soup to or over the bottom of the entrée compartment.
- 4.When filling with hot soup above **85°C**, after putting on the lid, please turn it until the **markers** on the lid and on the body are aligned.(Refer to Picture #2)
- 5.If the lid is closed on too tightly, the lid will not be easily removed within **80 minutes**.
- 6.When pouring the soup into the pot, please keep away from children to avoid accidents.
- 7.Some of the parts are made of plastic materials. Please do not place the product near fire or heat source to avoid the plastic from softening and become deformed.
- 8.The body of the pot is formed with stainless steel. If the pot is pierced or dented, the effectiveness of heat/cold retention will decrease. (Refer to Picture #3)
- 9.Please carefully wash and clean the sealing silicon ring inside the cover to avoid residues. (Refer to Picture #4)
- 10.If the pot is not going to be utilized for long term, please maintain adequate dryness for the interior and the cover. Please do not cover up.

\*During normal use, plastic parts maybe damaged due to wear and tear. These parts can be purchased separately for replacements.



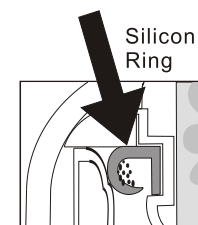
Picture #1



Picture #2



Picture #3



Picture #4