

Amway

iCOOK™

iCook™不粘鍋
iCook™ Non-Stick Frypan

輕鬆煮出有「營」菜式

Making **Nutritious Dishes**

More Easily



期間限定
Limited Edition

全新限量版 iCook™ 不粘鍋，閃亮登場

Limited Edition iCook™ Non-Stick Frypan Now Available

全新限量版 iCook™ 不粘鍋，為健康烹飪量身定製，擁有多重優勢，設有24厘米及28厘米兩款不同呎吋，助您輕鬆入廚，發揮有營「煮」意，為家人煮出健康好滋味。

The limited edition iCook™ Non-Stick Frypan is specially designed for healthy cooking. With multiple advantages and two sizes – 24 cm and 28 cm, it helps you to cook easily, healthily for your family.



全新 iCook™ 不粘鍋

iCook™ Non-Stick Frypan

- ★ 一級不粘 一級耐磨 Excellent non-stick performance and abrasion resistance
- ★ 七層設計 導熱均勻 Seven-layer design for even heat conduction
- ★ 安全塗層 權威認證 Safety coating with authoritative certification
- ★ 輕油少煙 輕鬆清洗 Less greasy and smoky, easy to clean
- ★ 匠心設計 品質卓越 Ingenious design, excellent quality
- ★ 兩款呎吋 選擇靈活 Comes with two sizes, providing more flexibility



iCook™不粘鍋 24cm (4694)

iCook™ Non-Stick Frypan (24 cm) (4694)



(直銷價目港幣\$1,200/澳門幣1,238.5)
(DP HK\$1,200/MOP1,238.5)

- + 呎吋: 24厘米直徑 (方便實用, 小家庭首選)
Size: 24 cm in diameter (convenient and practical, preferably for small families)
- + 適用所有常見爐面, 包括煤氣爐、玻璃/陶瓷爐、電磁爐
Suitable for all common stoves, including gas stoves, glass/ceramic stoves, induction cookers

iCook™不粘鍋 28cm (4695)

iCook™ Non-Stick Frypan (28 cm) (4695)



(直銷價目港幣\$1,500/澳門幣1,548)
(DP HK\$1,500/MOP1,548)

- + 呎吋: 28厘米直徑 (特大容量, 適合多人家庭)
Size: 28 cm in diameter (high capacity, preferably for big families)
- + 適用所有常見爐面, 包括煤氣爐、玻璃/陶瓷爐、電磁爐
Suitable for all common stoves, including gas stoves, glass/ceramic stoves, induction cookers



選擇iCook™不粘鍋的6大原因

6 Reasons to Choose iCook™ Non-Stick Frypan

一級不粘 一級耐磨

Excellent non-stick performance and abrasion resistance

通過65,000次不粘性測試，仍持久保持一級不粘*；同時通過250,000次耐磨測試**，持久耐用

Passed **65,000** non-stick tests and still maintains excellent non-stick performance*；passed **250,000** abrasion tests** for long-lasting durability

* 一級不粘：用耐熱塑膠鍋鏟可將雞蛋無損傷取出並不留殘渣

* Excellent non-stick performance: Eggs can be removed without damage with a heat-resistant plastic spatula

** 耐磨測試判定標準：是否磨穿塗層，露出底部金屬基材

** Standard of abrasion tests: Whether the coating is worn through, exposing the underlying metal substrate



65,000次
不粘性測試 non-stick tests

250,000次
耐磨測試 abrasion tests

備註 Remarks:

「一級不粘」是基於SGS依據GB/T 32095.2-2015測試，證明不粘鍋符合煎蛋不粘性一級標準。

“Excellent non-stick performance” is based on GB/T 32095.2-2015 test of SGS, proving that the non-stick frypan meets excellent standard of pan-frying eggs.

「一級耐磨」是基於SGS依據GB/T 32095.2-2015測試，證明不粘鍋符合平面耐磨性一級標準。

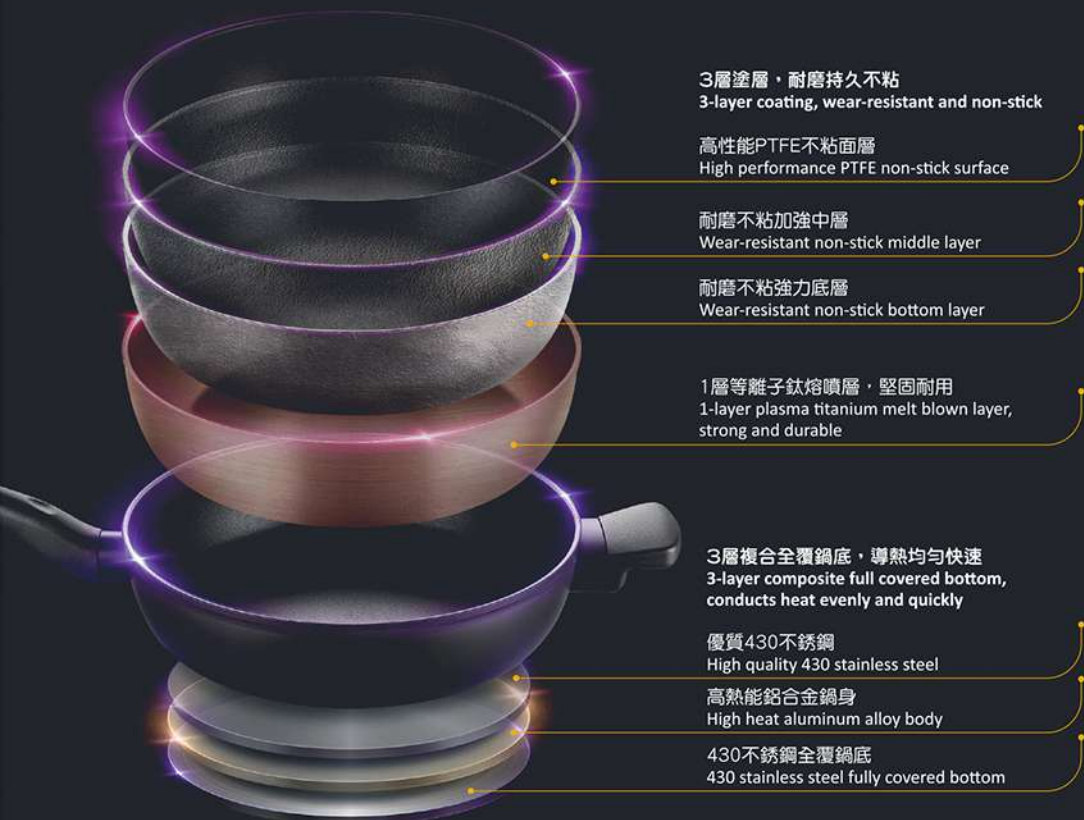
“Excellent abrasion resistance” is based on GB/T 32095.2-2015 test of SGS, proving that the non-stick frypan meets excellent standard of flat surface abrasion resistance.

七層設計 導熱均勻

Seven-layer design for even heat conduction

採用七層設計複合壓鑄，導熱均勻快速，更利用極高溫的電漿噴塗技術強化鈦的堅硬特性，提升鍋具耐用性

Seven-layer composite die-casting design which conducts heat evenly and quickly. It uses extremely high temperature plasma spraying technology to strengthen the hardness of titanium and improve the durability of the cookware



適用於所有常見爐面，包括煤氣爐、玻璃/陶瓷爐、電磁爐
Suitable for all common stoves, including gas stoves, glass/ceramic stoves and induction cookers

安全塗層 權威認證

Safety coating with authoritative certification

- 採用安心不沾塗層，不含有害物質PFOA及重金屬
- 榮獲NSF International家居產品認證和CQC食品接觸產品安全認證，證實產品安全可靠、品質卓越、持久耐用
- Safe non-stick coating, free of harmful substances PFOA and heavy metals
- Receive NSF International certification of household product and CQC Safe Certificate of Food Contact Product, ensuring product safety, reliability, excellent quality and durability



輕油少煙 輕鬆清洗

Less greasy and smoky, easy to clean

- 鍋底受熱均勻，適合少油中細火烹飪，輕油少煙，助您建立健康飲食習慣
- 優質不沾材質，配搭Dish Drops™濃縮洗潔精，即可輕鬆洗淨，省時省力
- The bottom can be evenly heated, suitable for low to medium heat cooking with less oil. Less greasy and less smoky, helping you establish a healthy diet
- High-quality non-stick material. Use Dish Drops™ Concentrated Dishwashing Liquid for easy cleaning, saving time and effort



匠心設計 品質卓越

Ingenious design, excellent quality

- 採用人性化設計，包括專利鍋柄，握持更自如；7厘米防漏鍋身，隨心翻炒更輕鬆
- 無鉚釘鍋身，不易藏污垢；鍋蓋可反向收納，節省空間
- 意大利生產，工藝精湛
- User-friendly design including a patented handle which is more comfortable to hold; 7 cm leak-proof body, easier to stir fry
- The rivet-free body leaves dirt no place to hide; the lid can be stored in reverse to save more space
- Made in Italy with superb craftsmanship



兩款呎吋 選擇靈活

Comes with two sizes, providing more flexibility

- 兩款呎吋可供選擇，不論小家庭或多人家庭都適合
- Two sizes to choose from, suitable for small and big families



使用與保養 Instructions and Maintenance

首次使用 Use for the First Time

首次使用前，請使用Dish Drops™濃縮洗潔精加水清洗鍋具，然後用溫水沖洗，內外擦淨。

Use Dish Drops™ Concentrated Dishwashing Liquid with water to clean the pan before use. Wash with warm water and wipe to dry inside out.

烹飪時 During Cooking

- **請使用中小火烹飪**
選用煤氣爐等明火煮食時，火焰不宜溢出鍋底，鍋耳、鍋柄最高耐熱溫度為204°C，溢出的火焰可能灼燒到鍋柄、鍋耳，造成損壞。切勿將鍋具放入超過204°C的烤箱，以免燒壞鍋柄。
- **Use medium to low heat for cooking**
When cooking with an open fire such as a gas stove, the flame should not overflow the bottom of the pan. The maximum heat-resistant temperature of the long handle and the side handles is 204°C. The overflowing flame may burn the long handle and the side handles and cause damage. Do not put the pan in an oven over 204°C to avoid burning of the handles.
- **請勿長時間空鍋乾燒或過熱使用**
過度加熱會加速不粘塗層老化甚至損壞鍋體，為延長鍋具使用壽命，建議使用中小火進行烹飪，較好地保留食材中的營養成分，減少流失。
- **Do not heat an empty pan for a long time or overheat the pan**
Overheating will accelerate the aging of the non-stick coating or even damage the body. To prolong the life of the pan, it is recommended to use medium and low heat for cooking to better retain the nutrients in the ingredients and reduce the loss of nutrition.
- **請勿使用金屬鍋鏟**
在鍋具中翻炒時請使用矽膠、木製或耐熱塑膠鍋鏟，以保護鍋體表面塗層，延長使用壽命。
- **Do not use metal spatula**
Use silicone, wooden or heat-resistant plastic spatulas when frying to protect the coating of the pan and prolong its life.
- **請勿使用刀具或金屬用具在鍋內切割食物**
請勿使用刀具或金屬用具在鍋內切割食物及在無人看管情況下加熱鍋具。
- **Do not use knives or metal utensils to cut food in the pan**
Do not use knives or metal utensils to cut food in the pan and do not heat the pan unattended.
- **避免翻炒帶銳利邊角或堅硬外殼的食物**
烹飪帶銳利邊角或堅硬外殼的食物可能會刮花鍋具表面，因此不建議用於翻炒如螃蟹、貝殼、肉骨類食物，但輕微刮花不會影響正常使用。
- **Avoid frying foods with sharp edges or hard shells**
Frying foods with sharp edges or hard shells may scratch the surface of the pan, therefore it is not recommended to use the pan for frying foods like crabs, shells and bones. But slight scratches will not affect normal use.
- **請勿直接將食鹽撒在空鍋表面及使用噴淋油**
以免損壞鍋具表面塗層。
- **Do not sprinkle salt directly on the surface of an empty pan and use spray oil**
Avoid damaging the coating of the cookware.
- **油炸食物時，建議鍋內食用油不要超過鍋體容量的三分之一**
以確保加入食物後滾油不會溢出。
- **When deep frying food, it is recommended that the oil should not exceed one-third of the capacity of the pan**
To ensure that the oil does not overflow after adding the food.
- **請勿轉動鍋蓋**
以免鍋蓋與鍋具摩擦損傷塗層。烹飪過程中如需蓋上鍋蓋，請平穩放置於鍋具上。
- **Do not turn the lid**
Avoid the friction between the lid and the pan which may damage the coating. If you need to use the lid during cooking, please place it on the pan steadily.

- **避免兒童靠近熱鍋**
以免燒燙傷。
- **Keep hot pan out of children's reach**
Avoid burning.

使用後 After Use

- **烹飪完畢後請及時盛出食物並清潔鍋具**
避免殘留食物、湯汁和油污反覆加熱後附著在鍋具表面，影響不粘塗層性能。
 - **Serve out the food and clean the pan right after cooking**
Avoid the residue, gravy and oil stains attached to the surface of the pan after repeated heating, which will affect the performance of the non-stick coating.
 - **請勿用鍋具存放食物或醬料**
長時間接觸含鹽或酸性食物可能腐蝕鍋具表面，影響鍋具使用。
 - **Do not store food or sauces in the pan**
Prolonged contact with salty or acidic food may corrode the surface of the pan and affect its use.
 - **請勿使用冷水清洗熱鍋**
烹飪後請勿立即用冷水清洗鍋蓋，以免玻璃因冷熱衝擊出現破裂。需待鍋具自然冷卻至室溫，加入溫水和Dish Drops™濃縮洗潔精進行清洗，並用抹布擦乾。
 - **Do not use cold water to wash hot pan**
Do not wash the lid with cold water immediately after cooking to prevent the glass from breaking due to sudden heat or cold. Allow the pan to cool to room temperature, add warm water and Dish Drops™ Concentrated Dishwashing Liquid to clean, and dry with a cloth.
 - **請勿使用含研磨成分的清潔用品或鋼絲刷**
這些產品會損壞不粘鍋內壁並刮花鍋具外部。針對因超過建議烹飪溫度而導致的燒焦斑點，請使用非研磨性清潔劑。
 - **Do not use abrasive cleaners or wire brushes**
These products will damage the inside of non-stick pan and scratch the outside of the pan. For burnt spots caused by overheating, use non-abrasive cleaners.
 - **請勿使用自動洗碗機清洗鍋具**
以免磨損鍋柄及鍋耳。
 - **Do not put in dishwashers**
Avoid damaging the long handles and the side handles.
 - **每次清潔後請及時擦乾鍋具**
以免出現水垢（白色薄膜）。對於鍋具自然風乾後出現的水垢，可以使用檸檬汁或食用醋擦拭鍋具內部。
 - **Dry the pan immediately after washing**
Avoid water stains (white film). For water stains that appear after the pan is naturally blow-dried, you can use lemon juice or vinegar to wipe the inside of the pan.
 - **請保持鍋體乾燥並在通風處保存**
切勿在表面沒有保護層的情況下堆疊或嵌套鍋具，以免對不粘塗層造成損壞和刮痕。
 - **Keep the pan dry and store in a ventilated places**
Do not stack the pan without a protective layer on the surface to avoid damage and scratches to the non-stick coating.
- * 正確使用不粘鍋將有助獲得更佳的使用體驗和延長鍋具使用壽命。鍋具的不粘性會隨時間和使用方法的不同（如大火高溫加熱）會有一定程度上的減弱，當不粘性減退時，建議及時更換本產品。
- * Proper use of non-stick pan will help you get the best experience and prolong the life of the pan. The non-stick performance of the pan will be weakened to a certain extent with time and different methods of use (such as high-temperature heating). When the non-stick performance declines, it is recommended to replace the product in time.




掃描QR碼，瀏覽關於iCook™不粘鍋的常見問題
Scan the QR code for FAQ



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