
one
two

User Manual

Cookware Set OneTwo Home Basic 4

Dear Customer,

Thank you very much for the trust you have shown in us by purchasing «OneTwo» products. Our products are designed and manufactured in accordance with high standards of quality, functionality, and design. Please read this manual before using the product, as it contains important safety information, as well as recommendations for proper use and care.

Intended Use

The cookware set is designed for cooking and reheating food on gas, electric, and induction stoves and cooktops.

Specifications

- Model: Home Basic 4.
- Trademark: OneTwo.
- Body material:
  - Pots: Stainless steel.
  - Frying pans: Aluminum.
- Wall thickness:
  - Pots: 0.6 mm.
  - Frying pans: 3.5 mm.
- Bottom thickness:
  - Pots: 3.5 mm.
  - Frying pans: 4.5 mm.
- Non-stick coating:
  - Pots: No.
  - Frying pans: Yes.
- Product diameter:
  - Pots: 20 cm, 24 cm.
  - Frying pans: 24 cm, 26 cm.
- Pot capacity (recommended for cooking):
  - 2.5 L (up to 2 L).
  - 5 L (up to 4.5 L).
- Handle material: Bakelite.
- Lid material: Glass.
- Scope of application: Domestic.

Package Contents

- 2.5 L pot.
- 5 L pot.
- 24 cm frying pan.
- 26 cm frying pan.
- User manual.

Safety Precautions

- Do not use the product for commercial purposes.
- Handle the product with care.
- Avoid sudden temperature changes.
- Do not heat empty cookware. This may cause overheating, discoloration of the exterior coating, and the appearance of rainbow and dark spots.
- Place the product exclusively on burners of the appropriate size. When using on a gas stove, adjust the flame size so that it does not reach the side walls of the product.
- Always use oven mitts when handling hot cookware.
- Do not leave the product on the burner unattended while cooking.
- Do not use a mixer or blender with metal attachments inside the cookware. This may damage the surface and leave permanent marks on polished areas.
- Do not cut food with a knife inside the cookware.
- Do not allow liquids to freeze inside the cookware to avoid deformation and damage to the coating and walls.
- Do not pour salt onto a hot pot bottom or into cold water to avoid staining the walls. Dissolve salt in warm liquid or add it directly to the dish.

Operating Instructions

- Before first use, remove all packaging materials, tags, and labels.
- Wash the product in hot soapy water. Rinse thoroughly and dry completely to prevent water spots on the polished surface.
- The product can be used on all types of stoves.
- The product is not suitable for use in an oven.
- Ensure that the diameter of the product matches the diameter of the burner. When using on gas stoves, ensure that the flame only touches the bottom of the product. If the flame touches the sides, it may cause discoloration. When using other types of stoves, the heating element diameter should not exceed the diameter of the cookware base; otherwise, the handles and exterior coating may be damaged.
- It is recommended to cook on low to medium heat. Frequent cooking at maximum power may damage the product.
- The volume indicated on the packaging and in the product description corresponds to the actual total capacity of the cookware. However, the cookware should not be filled more than 3/4 of its total volume to prevent liquids from spilling over the edges during boiling.

Cleaning and Storage

- The products are dishwasher safe.
- After each use, allow the cookware to cool down naturally, then wash it with a soft sponge, drain the water, and dry it thoroughly.
- Do not use cold water to cool the cookware, especially the glass lids. Sudden temperature changes can damage the coating and cause the glass to shatter.

- Do not use hard objects, metal scouring pads, abrasive compounds, aggressive detergents, or organic solvents when washing. Do not use detergents containing abrasive additives for glass lids, as scratches significantly reduce their thermal resistance. Avoid sudden temperature changes when using glass items.
- To remove stubborn stains, soak the product in warm soapy water for a few hours, then wipe it with a soft cloth or sponge. You can also use baking soda to remove dirt.
- White or gray spots may appear inside the pots due to certain foods, salt, vinegar, or minerals present in drinking water. They can be easily removed with a small amount of vinegar or lemon juice. These spots do not affect the functionality or hygiene of the cookware, are not manufacturing defects, and cannot be grounds for claims against the manufacturer.
- Store the cookware in a well-ventilated cabinet.

Warranty Information

The manufacturer guarantees that the product is free from defects in materials and workmanship. The warranty period begins from the date of purchase and applies only to new products. Warranty service includes free repair or replacement of parts that fail due to reasons beyond the consumer's control during the warranty period, provided that the product has been used in accordance with the user manual. Repairs or replacements are carried out at authorized service centers. Failure to follow the safety precautions described in this manual will void the warranty.
The warranty does not cover damage resulting from the following circumstances:

- Use of the cookware in violation of the safety precautions described in this manual (negligent handling, use of the cookware for purposes other than its intended purpose, washing with cleaning agents not suitable for this type of product).
- Damage resulting from improper use (overheating, dropping, other mechanical and thermal stress), intentional breakage, or use of the product for commercial or professional purposes.
- Damage caused by excessive force when tightening or loosening parts.
- Self-repair or modification of the product.
- External changes resulting from normal use and natural wear that do not affect the functionality of the cookware (mechanical damage to the exterior or interior surface (scratches, abrasions, dents, etc.), natural discoloration of the metal, including the appearance of rainbow or dark spots).
- Any damage to glass lids.
- The appearance of limescale and scale deposits resulting from normal use of the cookware.

Warranty Period: 24 months
Service Life: 24 months

For the up-to-date list of authorized service centers, please visit:
https://www.dns-shop.ru/service-center/

Rules and Conditions for Installation, Storage, Transportation, Sale (Distribution), and Disposal

- The product does not require installation or permanent mounting.
- The product must be stored in its original packaging, on heated premises, both at the manufacturer's and at the consumer's sites. The ambient temperature should be between +5 °C and +40 °C, and the relative humidity should not exceed 80% (non-condensing). The storage area must be free from aggressive contaminants (e.g., acid or alkali vapors) that could cause corrosion.
- The product must be transported under dry conditions.
- The product requires careful handling. Protect it from exposure to dust, dirt, impact, moisture, fire, and other hazards.
- Sale or distribution of the product must be carried out in accordance with local legislation.
- Disposal of this product must be carried out in accordance with local waste recycling regulations. By ensuring proper disposal of this product, you help prevent potential harm to the environment and human health resulting from uncontrolled waste disposal and promote the sustainable reuse of material resources. For more detailed information on collection and disposal points for this product, please contact your local municipal authorities or household waste collection service.
- If the product is damaged, immediately contact an authorized service center or dispose of the product.

Additional Information

Manufacturer: GUANGDONG SHENGFA INDUSTRIAL CO., LTD.
NO. 19 XINXING ROAD, EAST CHINA VILLAGE, CAITANG TOWN, CHAO'AN DISTRICT, CHAOZHOU CITY, P. R. CHINA.

Made in China.

The product meets the requirements of the applicable GOST standards of the Russian Federation.

Product specifications, information and appearance are subject to change without prior notice, for quality improvement of our products.

Production date (mm.yyyy):_____v.1