



one
two

User Manual

Cookware set OneTwo Home Basic 5

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 dishes on gas, electric, and induction stoves and cooktops.

Specifications

- Model: Home Basic 5.
- Trademark: OneTwo.
- Wall thickness:
 - Frying pan: 0.8 mm.
 - Pots and saucepan: 0.6 mm.
- Product diameter:
 - Saucepan: 16 cm.
 - Frying pan: 26 cm.
 - Pots: 20, 22, 24 cm.
- Product capacity (recommended for cooking):
 - Saucepan: 1.5 L (up to 1 L).
 - Pots: 2.5 L (up to 2 L); 4 L (up to 3.5 L); 5.5 L (up to 5 L).
- Non-stick coating:
 - Frying pan: Yes.
 - Pots and saucepan: No.
- Bottom thickness: 3.5 mm.
- Handle material: Bakelite.
- Lid material: Glass.
- Body material: Stainless steel.
- Scope of application: Domestic.

Package Contents

- 2.5 L pot.
- 4 L pot.
- 5.5 L pot.
- Saucepan.
- 26 cm frying pan.
- User manual.

Safety Precautions

- This device is not intended for commercial use.
- 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 or dark spots.

- Place the product only on burners of the appropriate size. When using a gas stove, adjust the flame so that it does not reach the side walls of the cookware.
- Always use oven mitts when handling hot cookware.
- Do not leave the cookware on the burner unattended while cooking.
- Do not process food with a mixer or blender using metal attachments while the food is in the cookware. This may damage the coating and cause permanent marks on polished surfaces.
- Do not cut food with a knife inside the cookware.
- Do not allow liquid to freeze inside the cookware to prevent deformation and damage to the coating and walls.
- Do not pour salt onto a hot pan bottom or into cold water to avoid stains on the cookware walls. Dissolve salt in warm liquid or add it directly to the food.

Operating Instructions

- Before using the cookware for the first time, remove all packaging materials, labels, and stickers.
- 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 oven use.
- Make sure the diameter of the product matches the diameter of the burner. When using gas stoves, ensure that the flame only touches the bottom of the product. If the flame reaches the side walls, it may cause discoloration. When using other types of cooktops, the heating element should not exceed the base diameter of the product, otherwise damage to the handles and exterior coating may occur.
- It is recommended to cook over low to medium heat. Frequent cooking at maximum power may damage the product.
- The capacity indicated on the packaging and in the product description corresponds to the total volume of the cookware. However, the cookware should not be filled beyond 3/4 of its total capacity to prevent liquids from boiling over.

Cleaning and Maintenance

- The product is dishwasher safe.
- After each use, allow the cookware to cool down naturally, then wash it with a soft sponge, drain the water, and dry thoroughly.
- Do not use cold water to cool down the cookware, especially glass lids! Sudden temperature changes may damage the coating and cause the glass to break!
- Do not use hard objects, metal scouring pads, abrasive cleaners, harsh detergents, or organic solvents when cleaning the cookware. For cleaning glass lids, do not use cleaners containing abrasive additives, as scratches on the glass significantly reduce its thermal resistance. Avoid sudden temperature changes when using glass products.
- To remove stubborn stains, soak the product in warm soapy water for several hours, then wipe with a soft cloth or sponge. You can also use baking soda to remove stains.
- Due to certain foods, salt, vinegar, or minerals in drinking water, white or gray spots may appear inside the saucepans. These can be easily removed

with a small amount of vinegar or lemon juice. Such spots do not affect the functionality or hygiene of the cookware, are not a defect, and are not grounds for a claim 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: 3 years

Service Life: 3 years

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

- This product requires no assembly or 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 in a dry place.
- 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 product damage is detected, 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



