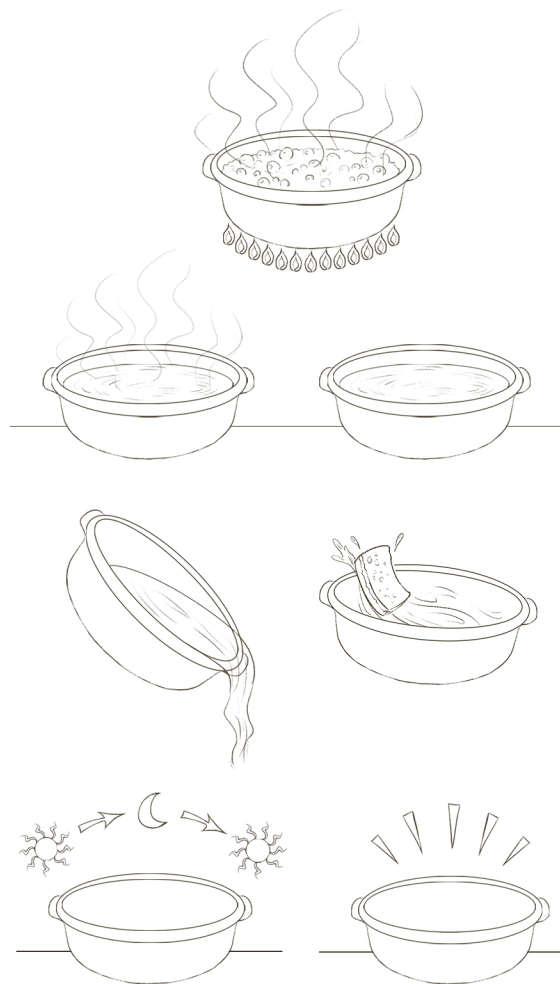


# Preparing the Rice Donabe Pot

Earthenware is a porous and must be prepared before first time use

## How to Prepare Donabe:



1. Cook porridge or heat water mixed with cornstarch in the pot until it boils.

2. Allow the porridge to cool completely

3. Remove the porridge and rinse the pot with water. Do not use soap.

4. Allow the pot to air dry overnight.

\*This process does not need to be repeated everytime

Trouble shooting: Completely dry the pot before use. If you notice that the pot is leaking water or seeping through, re-prepare the donabe pot with porridge to fill in the pores.

## Caution:

\*The earthenware will absorb anything it cooks first. Please be sure to cook starchy rice or a water and cornstarch mixture to fill the porous earthenware.

\*Never leave food in the earthenware overnight or for long periods of time.

\*Never leave detergents in the earthenware.

\*Wash the earthenware quickly after use and allow it to air dry.

\*Never dishwash

\*Do not heat the pot while empty.

\*Do not deep fry.

\*Avoid using a hard brush to clean.

\*We recommend using a tawashi brush.

\*Gas stove is recommended to heat the donabe evenly.

\*Please properly dry the outside of the pot before setting on the stove to avoid damage.