



Manuals.plus /

› IKOHS /

› IKOHS UMA & Noa Cookware Set Instruction Manual

IKOHS UMA & Noa

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1. INTRODUCTION

1.1 Product Overview

The IKOHS UMA & Noa Cookware Set is a 3-piece collection designed for efficient and healthy cooking. This set includes two casserole-style pots and one frying pan, all crafted from high-density die-cast aluminum with a non-stick coating. The cookware features ergonomic bakelite handles for comfortable and safe use. It is free from PTFE and PFOA, ensuring a toxin-free cooking experience.

This manual provides essential information on the setup, operation, care, and maintenance of your new cookware set to ensure optimal performance and longevity.

1.2 Key Features

- **Durable Materials:** Constructed from high-density die-cast aluminum with a non-stick coating for easy cleaning and to prevent flavor transfer.
- **Easy to Clean:** The non-stick surface ensures food cooks perfectly without sticking, making cleanup simple.
- **Toxin-Free:** Cookware is free from PTFE and PFOA for healthy meal preparation.
- **Even Heat Distribution:** Designed to distribute heat uniformly for consistent cooking results.
- **Versatile Compatibility:** Suitable for induction, ceramic, and gas cooktops.



Image 1.1: The complete IKOHS UMA & Noa 3-piece cookware set, showcasing the two casserole-style pots and the frying pan, all in a pink finish with bakelite handles.

2. PRODUCT COMPONENTS

The IKOHS UMA & Noa Cookware Set includes the following items:

- 1 x Casserole-style Pot (20 cm) with lid
- 1 x Casserole-style Pot (24 cm) with lid
- 1 x Frying Pan
- 1 x Set of Kitchen Utensils (specific utensils may vary)



Image 2.1: A casserole-style pot from the UMA & Noa set, shown with its matching lid, highlighting the integrated bakelite handles.



Image 2.2: The frying pan from the UMA & Noa set, featuring the non-stick interior and ergonomic bakelite handle.



Image 2.3: A detailed view of the bakelite handle on one of the pots, designed for a comfortable and secure grip.

3. SETUP

3.1 Unpacking

1. Carefully remove all cookware pieces and accessories from the packaging.
2. Inspect each item for any signs of damage. If any damage is found, do not use the product and contact customer support.
3. Remove all protective materials, labels, and stickers from the cookware surfaces.

3.2 First Use Preparation

1. Before first use, wash all cookware pieces (pots, pan, and lids) thoroughly with warm, soapy water.
2. Rinse thoroughly with clean water and dry completely with a soft cloth.
3. For optimal non-stick performance, lightly condition the cooking surface by rubbing a small amount of cooking oil (e.g., vegetable oil) over the interior with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This step helps to maintain the non-stick properties.

4. OPERATING INSTRUCTIONS

4.1 Compatible Cooktops

The IKOHS UMA & Noa cookware set is designed for use on a variety of heat sources:

- **Gas Cooktops:** Ensure the flame size does not extend beyond the base of the pan to prevent damage to the exterior finish and handles.
- **Induction Cooktops:** The cookware is fully compatible with induction hobs, providing efficient heating.
- **Ceramic Hobs:** Suitable for use on ceramic cooktops.



Image 4.1: The IKOHS UMA & Noa cookware set in use on a gas stove, demonstrating its compatibility with various cooktop types.



Image 4.2: The base of an IKOHS UMA & Noa pot, displaying symbols indicating compatibility with gas, induction, and ceramic cooktops.

4.2 Cooking Recommendations

- **Medium to Low Heat:** Due to the excellent heat conductivity and even heat distribution of die-cast aluminum, it is recommended to cook on medium to low heat settings. High heat is generally not necessary and can damage the non-stick coating over time.
- **Use Appropriate Utensils:** Always use wooden, silicone, or plastic utensils to protect the non-stick surface. Avoid metal utensils, which can scratch and damage the coating.
- **Avoid Overheating Empty Pans:** Do not preheat empty pans on high heat for extended periods, as this can damage the non-stick coating.
- **Lids:** Use the tempered glass lids to retain heat and moisture, speeding up cooking and enhancing flavors.

5. CARE AND MAINTENANCE

5.1 Cleaning Instructions

- **Hand Washing Recommended:** This cookware set is **not dishwasher safe**. Hand washing is

recommended to preserve the non-stick coating and the exterior finish.

- **Cool Before Cleaning:** Always allow the cookware to cool completely before washing to prevent warping and thermal shock.
- **Gentle Cleaning:** Wash with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or steel wool, as these can damage the non-stick surface and exterior.
- **Stubborn Food Residue:** For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning.
- **Dry Thoroughly:** Dry all pieces thoroughly after washing to prevent water spots and maintain appearance.



Image 5.1: An interior view of one of the pots, highlighting the speckled non-stick coating that facilitates easy cleaning.

5.2 Storage

- Store cookware in a dry place.
- When stacking, place a soft cloth or pan protector between pieces to prevent scratching the non-stick surface.

5.3 Important Notes

- Do not use the cookware in an oven, microwave, or under a broiler.
- Avoid sudden temperature changes, such as placing a hot pan under cold water.

6. TROUBLESHOOTING

6.1 Food Sticking

- **Issue:** Food is sticking to the non-stick surface.
Solution: Ensure you are using a small amount of cooking oil or butter. Avoid cooking on excessively high heat. Re-season the pan by lightly rubbing cooking oil on the surface and heating gently for 30

seconds.

6.2 Discoloration or Stains

- **Issue:** Exterior or interior surfaces show discoloration or stubborn stains.

Solution: For exterior stains, ensure flames on gas cooktops do not extend up the sides of the pan. For interior stains, ensure thorough cleaning after each use. Avoid using abrasive cleaners.

6.3 Uneven Cooking

- **Issue:** Food cooks unevenly.

Solution: Ensure the cookware is placed centrally on the heat source. Use medium to low heat settings, as the cookware is designed for even heat distribution at these temperatures.

7. SPECIFICATIONS

Feature	Detail
Brand	IKOHS
Model	UMA & Noa
Color	Pink
Material	Die-cast Aluminum
Coating	Non-stick (PFOA-free, PDFE-free)
Handle Material	Bakelite
Lid Material	Tempered Glass
Number of Pieces	3 (2 pots, 1 frying pan) + kitchen utensils
Pot Sizes	20 cm, 24 cm
Cooktop Compatibility	Gas, Induction, Ceramic Hobs
Dishwasher Safe	No

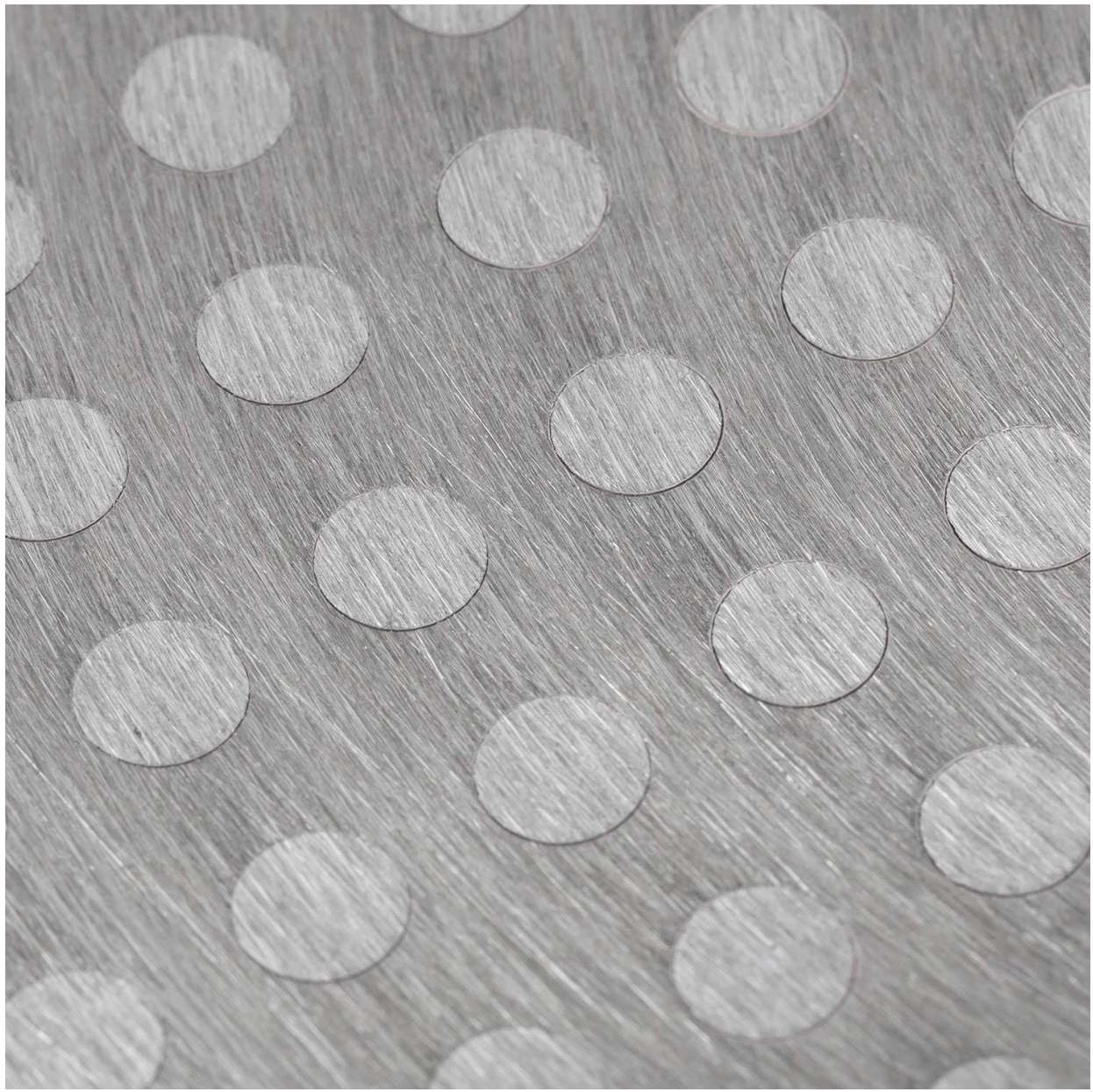


Image 7.1: A close-up view of the textured base of the cookware, designed for efficient heat transfer and cooktop compatibility.

8. WARRANTY AND SUPPORT

Information regarding the specific warranty period and support contact details for the IKOHS UMA & Noa Cookware Set was not available in the provided product data. For warranty claims, technical support, or spare parts inquiries, please refer to the product packaging, the manufacturer's official website, or contact the retailer where the product was purchased.

Always retain your proof of purchase for any warranty-related requests.