Stainless Steel Splatter Guard User Guide

I. Product Information

- Product Name: 29cm Food-Grade Stainless Steel Splatter Guard
- Material: Food-grade 304 stainless steel
- Suitable Cookware: Frying pans, skillets, saucepans, etc. with a diameter of ≤29cm
- Uses: Splatter guard, strainer, steaming rack, cooling rack, etc.

II. Safety Precautions (Must Read)

Please read the following safety instructions carefully before use to avoid burns or damage to the product.

1. **Burn Warning: When the product is in operation, the mesh surface and metal frame may retain residual heat due to contact with high temperatures. The handle remains cool only when held in the normal grip position. Do not touch the mesh surface or metal frame; we recommend wearing heat-resistant gloves during use.**
2. **Pot Compatibility: Please ensure the pot rim diameter is ≤29cm and that the mesh surface sits securely on the rim to prevent it from slipping due to an incorrect fit, which could cause hot oil to splash.**
3. **Open Flame Safety: Do not allow the flame to burn directly onto the mesh surface. When using a gas hob, ensure the flame height does not exceed the height of the pot to prevent the flame from coming into contact with the mesh surface, which could cause discolouration or deformation.**
4. **Keep out of reach of children: During use and whilst the product is still hot immediately after use, please place it out of reach of children to prevent accidental burns.**
5. **5. Functional limitations: This product is an auxiliary tool and cannot completely eliminate oil splashes. When handling ingredients with high moisture content (such as defrosted meat or fish with skin), please maintain a safe distance.**

III. Instructions for Use

Use as a splash guard (primary application)

1. Place the ingredients in the pan and heat over a medium-low heat. Before the oil reaches a high temperature, carefully position the splash guard over the rim of the pan, ensuring it completely covers the surface.

2. During cooking, you can monitor the ingredients through the fine mesh without needing to lift the lid frequently, thereby reducing the risk of oil splashes.

3. Once cooking is complete, turn off the heat and wait 10–20 seconds for the residual oil to cool. Then, grasp the handle to remove the splash guard and place it on a heat-resistant worktop or heat-resistant mat.

IV. Cleaning and Maintenance

1. Daily Cleaning: After use, allow the product to cool completely. Clean grease from the mesh surface using warm water, a neutral washing-up liquid and a soft sponge. Rinse thoroughly and wipe dry.

2. Stubborn Grease: Soak the product in warm soapy water for 10–15 minutes, then gently scrub the mesh gaps with a soft brush. Avoid vigorous scrubbing with steel wool to prevent scratching or damaging the mesh surface.

3. Dishwasher Compatibility: The product is dishwasher safe. We recommend placing it on the top rack to prevent contact with sharp cutlery.

4. Storage: Once cleaned and dried, hang the product by its handle or stack it in a dry, well-ventilated area to prevent oxidation caused by damp conditions.

V. Frequently Asked Questions

Q1: The mesh surface has turned yellow or discoloured after use. Is this a quality issue? A: No. Stainless steel may undergo slight oxidation and discolouration when exposed to high-temperature cooking fumes; this is a normal phenomenon that does not affect food safety or functionality. Soaking and wiping the surface regularly with baking soda and warm water can help reduce discolouration.

Q2: Does the handle get hot during use? A: When cooking over a normal to medium heat, most of the handle remains cool; however, during prolonged high-heat cooking or when close to a flame, the base of the handle may become slightly warm. We recommend wearing heat-resistant gloves throughout use.

Q3: Can it be used in an air fryer or microwave? A: No! As this product is made of stainless steel, it must not be placed in a microwave; the dimensions of the air fryer chamber are incompatible, and the high-temperature airflow may cause the mesh surface to shift, so please do not use it.

VI. Important Notes

Do not strike or drop the product on hard surfaces, as this may cause the mesh to become misshapen or tear.

If the mesh becomes severely misshapen, the mesh holes come loose or the product shows signs of corrosion, please stop using it immediately.

If the product is not going to be used for an extended period, apply a small amount of cooking oil to the mesh before storing it to help prevent oxidation.