

# Marui Donabe Instruction Manual

This product is intended for use in general household. Please read this instruction manual thoroughly prior to use. After reading the manual, keep it in a safe place for future reference.

## ■ Before the first use

Make sure that there is no damage to the main body and lid, wash thoroughly with water. When cleaning, do not use metal scrubbers or cleansers.

**It's important to season your donabe before the first use because the pot is made from clay, and it is porous. The process of seasoning is called medome. Without seasoning, the porous clay can form small cracks, resulting in water leakage, odors, mold or damage.**

## How to season a donabe

Fill the donabe about 80% with water, then add cooked rice (can be substituted with starchy ingredients such as potato starch). The amount of cooked rice is about 1/10 of the volume of water. Then boil with low heat. Turn the heat off after boiling for 5 minutes, leave the porridge and Donabe cool down for 6 hours. After that, discard the porridge, wash and dry the pot thoroughly.

## ■ Precautions for use

- Do not place directly on the table while it is hot as the table may get scorched. Always use a trivet.
- Due to its high heat retention nature, it takes time to cool down completely.
- Do not pour or soak the pot in water when it is in a high temperature state. Rapid cooling or excessive temperature difference may cause crack or damage.
- Keep out of reach of children.
- Do not leave the fire source while heating.
- Adjust the heat so that the flames do not extend from the base of the pot.
- Do not heat the pot while the bottom of pot is wet as it may cause cracks.
- The pot becomes hot during and after cooking. Please use mittens to hold and do not touch with bare hands. The pot is heavy, carry it with both hands and be careful not to drop it.
- Never use the pot for deep-fried cooking such as tempura or fries.

## ■ Precautions after use

- Please wash it as soon as possible after use. As time passes, the pot will absorb the liquid, causing odor and burning.
- Please do not soak the pot in water for a long time or wash by soaking.
- Please avoid using cleansers or metal scrubbers as this may cause invisible scratches and cracks.
- After cleaning, dry thoroughly before storing. Insufficient drying may cause mold.
- Avoid humid places. Store in a dry place.
- Due to the characteristics of ceramics, the outside of the pot (where it is exposed to direct fire) may darken. Some burnt marks may remain even after cleaning.

## ■ Precautions in handling

**Due to the nature of pot, after repeated use, cracks or fissures may appear near the bottom of the pot, but it is a normal phenomenon with Donabe and can continue to use.  
\*If the cracks reach the handle or edge of the pot, or if there are any cracks or chips, please stop using immediately.**

- If water seeps out near the bottom of pot, please season the pot again. If the water leakage does not stop even after seasoning, please discontinue to use.
- Please do not apply strong impacts to the pot as it may cause cracks. Also, do not heat the pot while the outside is wet or cooling it rapidly.
- Please do not drag it on the table as it may damage the table.
- If the pot cannot cook well anymore, please season the pot again.
- Do not heat an empty pot as it may cause deformation, damage or fire.
- If the pot has smell: fill the pot about 80% with water, add 3 tablespoons of used tea leaves or vinegar, heat until boiling.
- If the pot is burnt: fill the pot about 80% with water, add 3 tablespoons of baking soda, heat until boiling.
- Compatible with household dishwashers. Be careful not to let the dishes or cutlery hit the pot.
- Due to the manufacturing method, there may be glaze unevenness and color difference.
- Follow local rules on garbage disposal when disposing of this product.

## ■ Product Specifications

Product name Ceramic Cooking Utensils  
Material Body: Heat-resistant ceramic ; Lid: ceramic  
Usage category For open flames (high heat resistance)

Size	Diameter	Full water capacity
6	about 18.5 cm	about 750 ml
8	about 25 cm	about 1800 ml

## ■ How to cook rice with Donabe

The taste of rice cooked in a donabe is completely different from that of rice cooked in an electric rice cooker.

This recipe is for 1 cup, so please adjust the amount of water according to the amount you want to cook. (As a guide, size 6 can be used to cook up to 1 cup, size 8 can be used to cook up to 3 cups.)

## ■ Ingredients

- Rice (1 cup)
- Water (200ml) \*For 1 cup of rice

\*1cup is about 180ml

## ■ Procedure

- ① Put the rice in a bowl and rinse with cold water.
- ② Drain the water thoroughly and put the rice in the pot.
- ③ Pour water into the pot and soak rice in water for 30 minutes.
- ④ Place the lid on and cook rice with medium heat until it boils, then reduce to low heat. Cook with low heat for 10 to 15 minutes.
- ⑤ Turn off the heat. Steam for about 10 minutes with the lid on.
- ⑥ Open the lid, stir gently and evaporate excess water.

## ■ Points

- The heating time is only a guideline. There will be differences depending on the heat of your stove and the type of rice. So please adjust the heat accordingly.
- Please be careful of boiling over.
- Cooking will be more delicious if keep the lid on as much as possible. But please open the lid and check the cooking condition at first.
- Observe the rice cook and adjust the heating time and amount of water based on your preference.
- For rinse-free rice, add more water and soak in water for 1 hour.

**\*When use in microwave or oven, please remove the lid.**

