

## The CAP

-a very special lid for pans-

By using the CAP you are able to pour off boiling water from a pan, without scalding your fingers.

You do not need to hold the lid while you are pouring. The CAP is easy to put on and to take off. You are able to regulate the steam carrying out of the pan. The CAP is made for pans in sizes of 1-3,5 liters. The CAP doesn't need to be washed in a dishwasher and mustn't be exposed to that.



### How to use the CAP.

When you are boiling potatoes or vegetables and want to pour off the water, you first have to push the crown of the cap in the same direction as you are going to pour the hot water. Now you will find a part of the **crown** outside the pan. At the same moment you can find two claws getting hold of the rim of the pan. When you see this happen you are able to pour off the hot water without holding on the lid. It is most convenient to lean the pan against the sink.

If you are boiling sliced vegetables, rice or macaroni, you just have to push the **peak** of the cap in the same direction as you are going to pour off the hot water.

While boiling the steam will carry off, if the crown of the lid is placed outside the pan.

The CAP is intended to be used for your own pans at home. The small CAP is made for 1-2½ litre pans and the large CAP for 2-3½ litre pans.

*Enjoy cooking with the CAP.*

### **BRUKA** produkter

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