



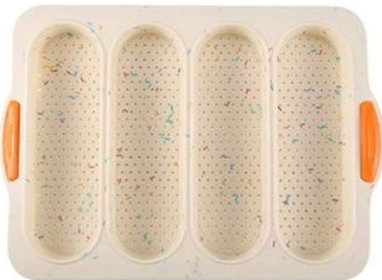
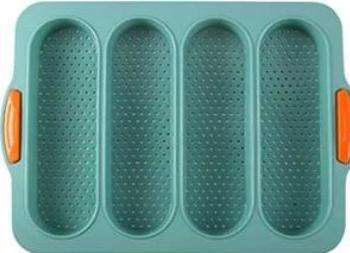


# Product Info



284g

# More Color Options



## Insulated handle



Comfortable handle design, heat insulation,  
anti scalding



## Perforation design



Perforated surface design, good breathability,  
and baking crisp crust



## Easy demoulding



Smooth surface, non adhesive, easy demoulding and cleaning



## Food grade silicone



Direct contact with food, safe and hygienic



## Moderate softness



Silicone material has good flexibility and is not easily deformed when pulled









## 如何選擇蒸籠？蒸籠的選購要點

蒸籠是廚房中不可或缺的烹飪工具，能蒸出美味又健康的點心。選購時，除了考量容量與外觀，更重要的是蒸籠的材質與設計。蒸籠的材質有陶瓷、竹、不銹鋼、塑膠等，其中陶瓷蒸籠耐用且易於清洗，但較重；竹蒸籠則輕便，但易受潮霉變；不銹鋼蒸籠堅固耐用，且易於清洗，是較理想的选择。蒸籠的設計則有單層、雙層、多層之分，多層蒸籠能同時蒸多個點心，節省時間與空間。此外，蒸籠的內部設計也很重要，有穿孔蒸籠和無孔蒸籠之分，穿孔蒸籠能均勻加熱，但易於滲水；無孔蒸籠則能防止滲水，但加熱較不均勻。

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