

尺寸: 18x18cm

Carbon Steel Wok

Must Season Before First Use

✓ Most carbon steel woks do require a seasoning process before the first use and continued care and maintenance to build that perfect seasoned cooking surface.

- 1 Thoroughly clean the wok prior to first use with either a soft-bristled brush or sponge, soap and warm water.
- 2 After thoroughly heating, add fatty pork or 1.5–2 tablespoons of high heat oil (sesame, sunflower, avocado, grape seed, etc.) into the pan.
- 3 Using a spoon, carefully spoon the pork or oil around the pan, ensuring it is distributed up the sides evenly. Heat and move the oil around for 1–2 mins.
- 4 Rinse the pot in the sink with water (no soap) and then dry.
- 5 Use a hand or paper towel to lightly wipe any excess out of the pan so only a thin layer of oil remains.

Note:

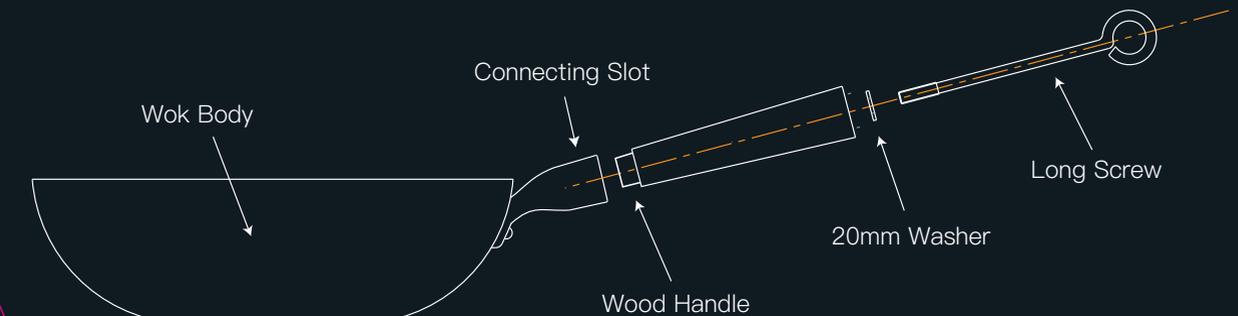
Prior to cooking any food in the wok, put the wok on the heat and wait until the wok starts slowly smoking. This is when you can add oil or other foods. This process will help eliminate any sort of food sticking to the wok surface.

- ▶ Do not put the wok in a dishwasher. It may harm the seasoned surface.
- ▶ Use minimal detergent. Rinse the wok in hot water and use a soft sponge until all food particles are removed. Excess detergent may strip away seasoned surface.
- ▶ Gently lift off or scrub away food particles with a nonmetallic scrubber. If residue is stuck on the wok, soak the wok in hot water for five minutes and then proceed to remove the residue.
- ▶ Wok must be cleaned as soon as it has cooled down after use. If wok is left without cleaning right after, a black patina will develop and the wok will start rusting.

Daily Maintenance

- 1 After cooking, please transfer the food to other containers, because the salt and acid components in the food will penetrate the iron surface, which may ruin the special treatment effect of the surface.
- 2 It needs to be cleaned promptly, but the dishwasher cannot be used. Keep it dry after cleaning. Try to use a sponge or a soft cloth when cleaning to prevent the oil film on the surface of the wok from being affected.
- 3 After cooking, clean, dry and grease to prevent rust.
- 4 If there are any signs of rust on the wok, it can be washed away with vinegar.
- 5 Whenever you feel the seasoned surface to be lacking, you may reseason the wok. Consistent maintenance and seasoning will ensure a long and happy life for your wok.

Handle Installation Instruction



Insert the wood handle into the connecting slot. Then put the 20mm washer through the long screw. Put the long screw into the wood handle then screw on and tighten the handle.

Suitable for cooking on gas, electric, ceramic & induction cooktops.