

# 12" (30cm) Wok

Before you cook

Remove all labels and packaging materials.

Before using your new cookware, wash thoroughly in hot soapy water using a soft cloth or sponge. Dry completely.

General cooking tips

Prior to each use, it is recommended to add a teaspoon of cooking oil for better cooking results.

Never heat an empty utensil. Be sure there is oil, butter, liquid or food before placing the cookware on the range

or burner.

This cookware utensil heats up rapidly. We recommend using low to medium heat to avoid burning your food or damaging

your pan.

Never cut anything in the cookware or use utensils with sharp edges as to avoid damaging the surface.

General safety recommendations

If using a ceramic stovetop, lift the cookware rather than sliding it across the glass plate.

Never put cold water into a hot utensil. Sudden changes of temperature may cause metal to warp, resulting in an uneven

bottom. Instead, let cookware cool in lukewarm soapy water.

This cookware is suitable on all hob types including induction and is oven safe up to 350 F / 176 F. Always use gloves

or oven mitts when using as the handle may become hot.

Cleaning

After use, clean utensil with a nylon brush and hot soapy water. Towel dry immediately.

Never use bleach, abrasive cleansers or metal scouring pads to clean the surface.

Store in a cool, dry place.

Do not put in the dishwasher.

If your pan is not cared or dried properly after each use, minor rust spots might appear. Simply scour off the

rust using a non-metallic scouring pad