

PRODUCT DESCRIPTION

This unique wok set has been designed and optimised for use with induction cooktops. It will give you all the advantages of traditional round bottom Wok cooking, but with the speed and control of induction. Before you use this kit, we recommend you read through the whole instruction leaflet.

For future reference, please store this leaflet in a safe place.



WARNING!

Do NOT use on gas cooktops or conventional electric cooktops (coil, solid or ceramic element).

You can use the wok pan also on a suitable wok gas cooktop.

BEFORE FIRST USE

Clean the wok and the stand with warm water and dish detergent before first use.

DAILY USE

Correct operation

- Use only induction cooktops
- Its recommended for maxisense zone and zone diameters of 180mm and 280mm.
- Place support centrally on the induction zone, with the rubber feet sitting on the ceramic glass of the appliance.
- Place wok on support.

Safety during operation

- Do not use the Wok when the glass ceramic is damaged.
- Do not drop the Wok pan on the stand. It can damage the cooktop.
- To avoid damage, ensure that the wok does not boil dry.
- Do not place the wok or the stand on the interface area.
- To avoid spillage accidents, turn the handles away from the front of the bench.



WARNING!

Risk of fire ! Too hot fats and oils can occur with ignition very quickly.

CARE AND CLEANING

Clean the cookware after each use.

To clean use hot soapy water and a soft brush or sponge.

Sharp objects and abrasive cleaning agents will damage the cookware.

We not recommend to use a dishwasher.



WARNING!

For your safety, do not clean the cookware with steam blasters or high-pressure cleaners.

