

W385R



A105971

W385F



A105973

Technical specification

Name	Wok pan W385R
Code-no.:	A105971
Material:	Stainless steel
Realization:	<ul style="list-style-type: none"> ▪ Suitable for cooking with induction woks, gas wok table cookers, and wok attachments ▪ Capacity: 6 litres ▪ Base type: round ▪ Suitable for induction ▪ Handle: heat-resistant
Diameter:	internal 360 mm / external 385 mm
Dimensions:	W 385 x D 645 x H 160 mm
Weight:	1.7 kg

Suitable for

- table top induction woks: 105832, 105840, A105935, A105936, A105937, A105939
- gas wok table cookers: 1052303, 1052103, 1053103

Name	Wok pan W385F
Code-no.:	A105973
Material:	Stainless steel
Realization:	<ul style="list-style-type: none"> ▪ Suitable for cooking with gas, electric, ceramic, and induction cookers. ▪ Capacity: 5.5 litres ▪ Base type: flat ▪ Suitable for induction ▪ Handle: heat-resistant
Diameter:	internal 360 mm / external 385 mm, footprint: 145 mm
Dimensions:	W 385 x D 645 x H 140 mm
Weight:	1.7 kg

Suitable for

- Induction cookers / table top induction cookers: 105940, 105820, 105848, 105936S, 105836S, 105932, 105932S, 105843, 105843S, 105837, 105841, 105838, A105942, A105954, A105946, A105948, A105949

We reserve the right to make technical changes!

Operation and maintenance instructions

- Unpack wok, remove and dispose of all package material according to the environment protection regulations. Remove label from the wok.
- Before the first use wash wok with hot water and gentle dishwashing liquid. Use soft cloth or sponge. It allows for removing the manufacturing and packaging residuals. Rinse wok with clean water for a few times and dry it thoroughly.
- Before use always make sure that wok is clean and thy, otherwise high temperatures may cause discolouration of external surface.
- **Never** leave empty wok on hot burner or on cooking surface.
- During cooking try to use the lowest possible temperatures to minimize wok discolouration.
- Avoid impacts and sudden temperature changes. Do not cool the wok abruptly.
- During cooking do not use any metal kitchen utensils or sharp objects as they may scratch the surface. We recommend using thermally resistant plastic or wooden paddles and spoons.
- After each use wash wok with dishwashing brush, soft cloth, or sponge. Use soft cleaning agent when required.

Hint: Wok may be washed in the dishwashing machine!

- In case of stubborn stains we recommend leaving wok immersed in water and then cleaning it according to the instructions above.
- **Never** use any bleaching or chlorine containing agents for cleaning.
- Wok discoloration may be removed with vinegar or liquid citric acid. **After cleaning** soak soft cloth in vinegar or citric acid and wipe wok external and internal surfaces. Wok will be as shiny as new.