

W510F



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- DE – Bedienungsanleitung**
- EN – Manual Instruction**
- FR – Manuel d'utilisation**
- NL – Gebruiksaanwijzing**
- PL – Instrukcja obsługi**
- RU – Инструкция по эксплуатации**

Operation and maintenance instructions wok pan

- Unpack wok, remove and dispose of all package material according to the environment protection regulations.
- 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 dry, otherwise high temperatures may cause discoloration 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 discoloration.
- 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.

EN

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.