



Carbon Steel Wok

CARE & SEASONING INSTRUCTIONS

WOK-34
WOK-36

Your carbon steel wok is designed to develop a natural cooking surface over time. Before first use, follow the steps below to properly prepare and season your wok.

BEFORE FIRST USE

1. Wash Thoroughly

- Wash the wok with warm water and mild dish soap to remove any manufacturing oils or residues. Rinse thoroughly and dry completely.

2. Apply a Light Coat of Oil

- Using a paper towel or soft cloth, apply a thin layer of cooking oil to the entire surface of the wok, inside and out.
- Remove any excess oil. The surface should appear lightly coated, not wet or greasy.

3. Heat and Season

- Place the wok over medium-low heat and gradually increase the temperature while rotating the wok to distribute heat evenly.
- Continue heating until the oil begins to smoke lightly.
- **Caution:** The wok will become hot during this process. Use appropriate hand protection and exercise caution while handling.

4. Cool and Repeat

- Allow the wok to cool completely. For best results, repeat the seasoning process two to three times before cooking.

ONGOING CARE

- Hand wash only.
- Dry thoroughly after each use.
- Apply a light coat of oil after cleaning to help maintain seasoning and prevent rust.
- Avoid abrasive cleaners or scrubbers, which may remove the seasoning layer.

With regular use and proper care, your wok will develop a natural seasoned finish that helps improve cooking performance over time.

QUESTIONS?

If you have questions regarding the care or use of your wok, please contact our customer support team for assistance.



1-888-946-2682



cs@wincous.com



www.wincous.com

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