

## WP WOK-14S

# WP 14" Single Handle Stainless Steel Chinese Wok Instruction Manual

Model: WOK-14S

## INTRODUCTION

This manual provides essential information for the safe and effective use of your WP 14" Single Handle Stainless Steel Chinese Wok. Please read these instructions carefully before first use and retain them for future reference.

## SAFETY INSTRUCTIONS

- Always use caution when cooking with high heat.
- The wok handle can become hot. Use oven mitts or a heat-resistant cloth when handling.
- Do not leave the wok unattended on a heat source.
- Keep out of reach of children.
- This wok is not oven safe.
- Do not use abrasive cleaners or metal scouring pads, as these can damage the surface.

## SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the wok from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the wok thoroughly with warm soapy water and a soft sponge. Rinse completely and dry immediately to prevent water spots.
3. **Seasoning (Optional):** While this wok is primarily stainless steel, a light seasoning can enhance its performance and help prevent sticking, especially if it contains iron. To season, heat the wok over medium-high heat until a few drops of water evaporate instantly. Add a small amount of high smoke point oil (e.g., grapeseed, peanut, or canola oil) to a paper towel. Using tongs, carefully wipe a thin layer of oil over the entire interior surface of the wok. Continue heating until the oil begins to smoke lightly. Turn off the heat and let the

wok cool. Wipe out any excess oil. The wok is now ready for use.



Figure 1: The WP 14" Single Handle Stainless Steel Chinese Wok. This image shows the wok's round shape, single handle, and polished stainless steel finish.

## OPERATING INSTRUCTIONS

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This wok is designed for stir-frying and other high-heat cooking methods. It is compatible with smooth surface induction cooktops.

1. **Preheating:** Place the wok on your heat source (gas, electric, or induction). Heat the wok over medium-high to high heat until it is hot. A good test is to flick a few drops of water into the wok; if they evaporate instantly, it's ready.
2. **Adding Oil:** Add your preferred cooking oil to the hot wok. Swirl to coat the bottom and sides.
3. **Cooking:** Add ingredients in stages, starting with those that require longer cooking times. Keep ingredients moving constantly with a spatula or wok shovel to ensure even cooking and prevent burning.
4. **Adjusting Heat:** Adjust heat as needed. The high heat compatibility of this wok allows for efficient stir-frying.

## MAINTENANCE AND CARE

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Proper care will extend the life of your WP wok.

- **Cleaning:** Hand wash only. After each use, allow the wok to cool slightly. Wash with warm water and a mild dish soap using a soft sponge or brush. Avoid harsh detergents or abrasive scrubbers.
- **Drying:** Dry the wok immediately and thoroughly after washing to prevent water spots and potential rust (if any iron content is exposed).
- **Storage:** Store the wok in a dry place. If stacking with other cookware, place a soft cloth or paper towel between the wok and other items to prevent scratches.
- **Stains:** For stubborn food residue, soak the wok in warm soapy water for a short period before cleaning. A paste of baking soda and water can be used for gentle scrubbing of stainless steel stains, followed by thorough rinsing.

# TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticks to the wok.	Wok not hot enough; insufficient oil; wok not properly seasoned (if applicable).	Ensure wok is thoroughly preheated before adding oil and ingredients. Use enough oil. Consider re-seasoning the wok.
Wok discolours after use.	High heat cooking; mineral deposits from water.	This is normal for stainless steel with high heat. For water spots, use a vinegar solution or stainless steel cleaner.
Rust spots appear.	Improper drying; exposure to moisture; presence of iron in the material.	Ensure the wok is completely dry after washing. Remove rust spots with a mild abrasive (e.g., baking soda paste) and re-season if necessary.

# SPECIFICATIONS

- **Model:** WOK-14S
- **Brand:** WP
- **Material:** Iron, Stainless Steel
- **Diameter:** 14 inches
- **Thickness:** 1.0 mm
- **Handle Material:** Stainless Steel
- **Color:** Silver
- **Item Weight:** 2.35 pounds
- **Compatible Devices:** Smooth Surface Induction
- **Product Care:** Hand Wash Only
- **Oven Safe:** No
- **Dishwasher Safe:** No

# WARRANTY AND SUPPORT

For warranty information or product support, please contact your retailer or the manufacturer directly. Keep your purchase receipt as proof of purchase.  
Manufacturer: P&W

