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ZWILLING 1005537

ZWILLING Plus Wok 32cm Instruction Manual

Brand: ZWILLING

Model: 1005537

1. INTRODUCTION

The ZWILLING Plus Wok 32cm is a high-quality stainless steel wok designed for versatile cooking. It features advanced Sigma Clad floor technology for even heat distribution and a perfectly fitting glass lid with a silicone seal for energy-efficient cooking. This wok is suitable for a variety of cooking methods and is built for durability and ease of use.



Figure 1: ZWILLING Plus Wok with its elegant glass lid, showcasing the polished stainless steel finish and sturdy handles.

2. KEY FEATURES

- **High-Quality Material:** Constructed from 18/10 stainless steel, ensuring durability, hygiene, and resistance to scratches.
- **Sigma Clad Technology:** Features a 3-layer Sigma Clad material with a strong aluminum core for rapid and even heat distribution up to the rim.
- **Versatile Compatibility:** Suitable for all hob types, including induction cooktops.
- **Oven Safe:** Can be used in the oven up to 200 degrees Celsius.
- **Energy-Efficient Lid:** Includes a perfectly fitting glass lid with an integrated silicone seal to prevent vapor leakage, promoting energy-saving and low-water cooking.
- **Ergonomic Handles:** Designed with distinctive, sturdy welded stainless steel handles for secure handling.
- **Easy Maintenance:** Dishwasher safe for convenient cleaning.



Figure 2: The ZWILLING Plus Wok featuring its stainless steel grid insert, useful for steaming or keeping cooked food warm.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the wok and all accessories from the packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the wok and lid thoroughly with warm soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.
3. **Inspection:** Inspect the wok for any signs of damage. Do not use if damaged.

4. OPERATING INSTRUCTIONS

4.1. Heat Source Compatibility

The ZWILLING Plus Wok is designed for use on all types of cooktops, including:

- Gas hobs
- Electric hobs
- Ceramic hobs
- Induction hobs (smooth surface induction compatible)

It is also oven safe up to 200 degrees Celsius (392 degrees Fahrenheit).

4.2. Cooking Tips

- **Preheating:** Always preheat the wok for a few minutes before adding oil and ingredients to ensure even cooking and prevent sticking.
- **Oil Usage:** Use a sufficient amount of cooking oil, especially for stir-frying, to prevent food from sticking to the stainless steel surface.
- **Heat Settings:** Due to its efficient heat distribution, medium to medium-high heat is often sufficient for most cooking tasks. High heat should be used with caution to avoid overheating and potential sticking.
- **Recommended Uses:** Ideal for stir-frying, Asian cooking, and preparing dishes like Kada. The deep, rounded shape allows for easy tossing and mixing of ingredients.
- **Lid Usage:** Use the glass lid to retain heat and moisture, especially for simmering or steaming, contributing to energy-saving cooking.



Figure 3: The ZWILLING Plus Wok actively used for cooking a vibrant stir-fry, demonstrating its capacity and design for dynamic cooking.

5. CARE AND MAINTENANCE

- **Cleaning:** The wok is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge or cloth. Avoid steel wool or harsh scourers that can scratch the surface.
- **Stubborn Food Residue:** For burnt-on food, fill the wok with water and a small amount of dish soap, then bring to a simmer on low heat for 10-15 minutes. This will loosen the residue for easier cleaning.
- **Drying:** Always dry the wok thoroughly after washing to prevent water spots and maintain its polished finish.
- **Storage:** Store the wok in a dry place. If stacking, place a soft cloth between the wok and other cookware to prevent scratches.



Figure 4: The ZWILLING Plus Wok with its lid, keeping food warm, highlighting its functional design for serving.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the wok is properly preheated and a sufficient amount of oil is used. Stainless steel requires adequate heat and oil to prevent sticking. Avoid cooking on excessively high heat.
- **Discoloration:** High heat can sometimes cause blue or rainbow discoloration on stainless steel. This is harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **Uneven Heating:** While the Sigma Clad base is designed for even heating, ensure your hob size matches the base of the wok as closely as possible for optimal performance.

7. SPECIFICATIONS

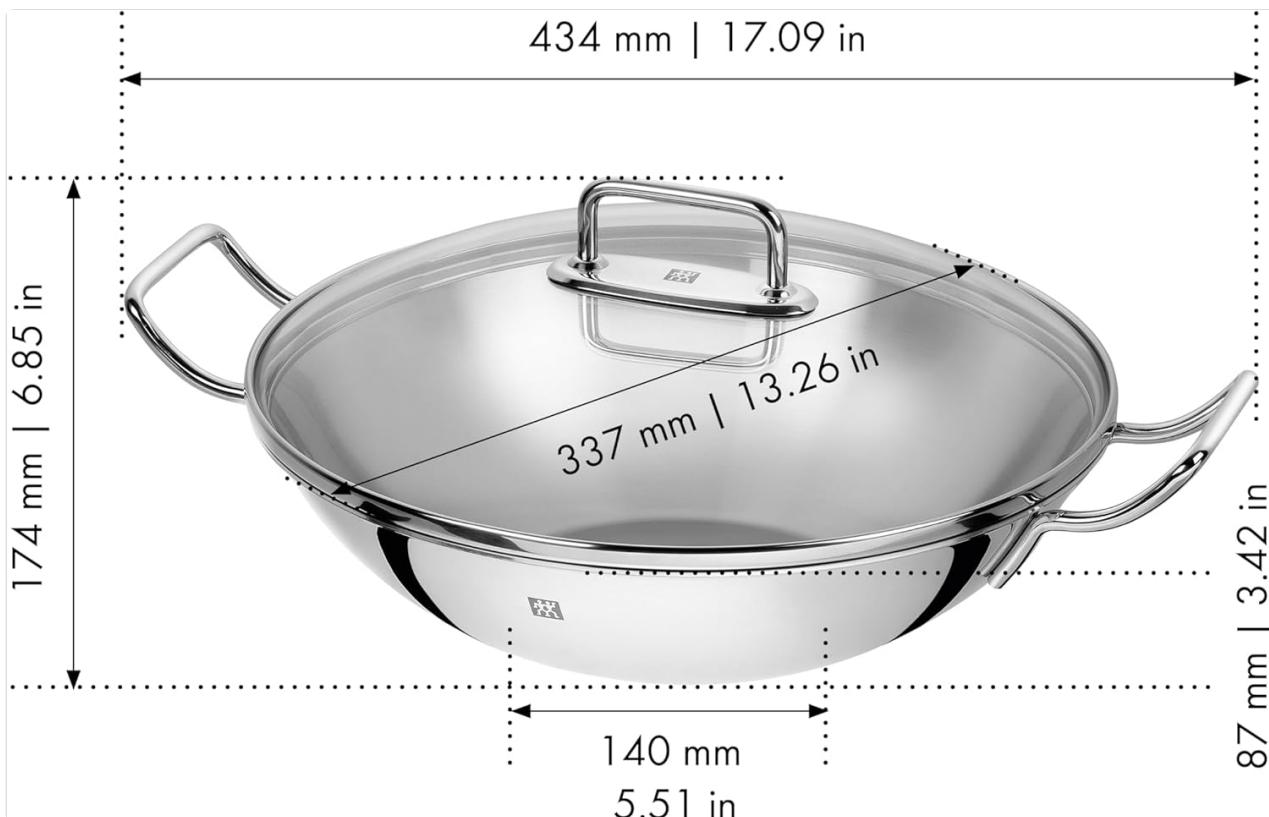


Figure 5: Detailed dimensions of the ZWILLING Plus Wok, including overall width, height, and base diameter.

Feature	Detail
Brand	ZWILLING
Model Name	ZWILLING Plus
Item Model Number	1005537
Material	Stainless Steel (18/10)
Color	Silver
Diameter	32 cm (12.6 inches)
Capacity	4 Liters
Product Dimensions	13.78 x 15.75 x 5.91 inches
Item Weight	3.6 Kilograms (7.92 pounds)
Handle Material	Stainless Steel
Special Feature	Induction Stovetop Compatible, Sigma Clad Base
Compatible Devices	Smooth Surface Induction
Is Oven Safe	Yes (up to 200°C)
Is Dishwasher Safe	Yes
Has Nonstick Coating	No
Recommended Uses	Stir-frying, Asian cooking, Kadai

8. WARRANTY AND SUPPORT

For warranty information, product support, or any inquiries regarding your ZWILLING Plus Wok, please refer to the official ZWILLING website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

You can visit the official ZWILLING store for more information:[ZWILLING Store](#)

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