

## BUFFALO B07MTQY4SF

# BUFFALO Clad Stainless Steel Wok Pan User Manual

Model: B07MTQY4SF (13 inch / 32cm)

## 1. INTRODUCTION

Thank you for choosing the BUFFALO Clad Stainless Steel Wok Pan. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read it thoroughly before first use and retain it for future reference.

This 13-inch (32cm) wok features a tri-ply construction for efficient heat distribution and is designed for various cooking methods, including stir-frying. It is compatible with gas, electric, and induction cooktops.



Image 1: The BUFFALO Clad Stainless Steel Wok Pan with its lid and double handles.

## 2. SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling hot cookware.
- Do not leave cookware unattended on a hot stovetop.
- Ensure handles are securely attached before lifting. Although designed for one-piece construction,

always verify stability.

- Keep children and pets away from the cooking area.
- Avoid sudden temperature changes, such as placing a hot wok under cold water, as this can cause warping.
- Do not use the wok in an oven, as it is not oven safe.

### 3. SETUP AND FIRST USE

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#### 3.1 Initial Cleaning

1. Remove all packaging materials and labels from the wok and lid.
2. Wash the wok and lid thoroughly with warm, soapy water and a soft sponge.
3. Rinse completely and dry immediately to prevent water spots.

#### 3.2 Handle Design

The BUFFALO Clad Wok features a one-piece construction from the pot to the handle, ensuring a firm and secure hold. The handles are designed for safe transport of the wok.

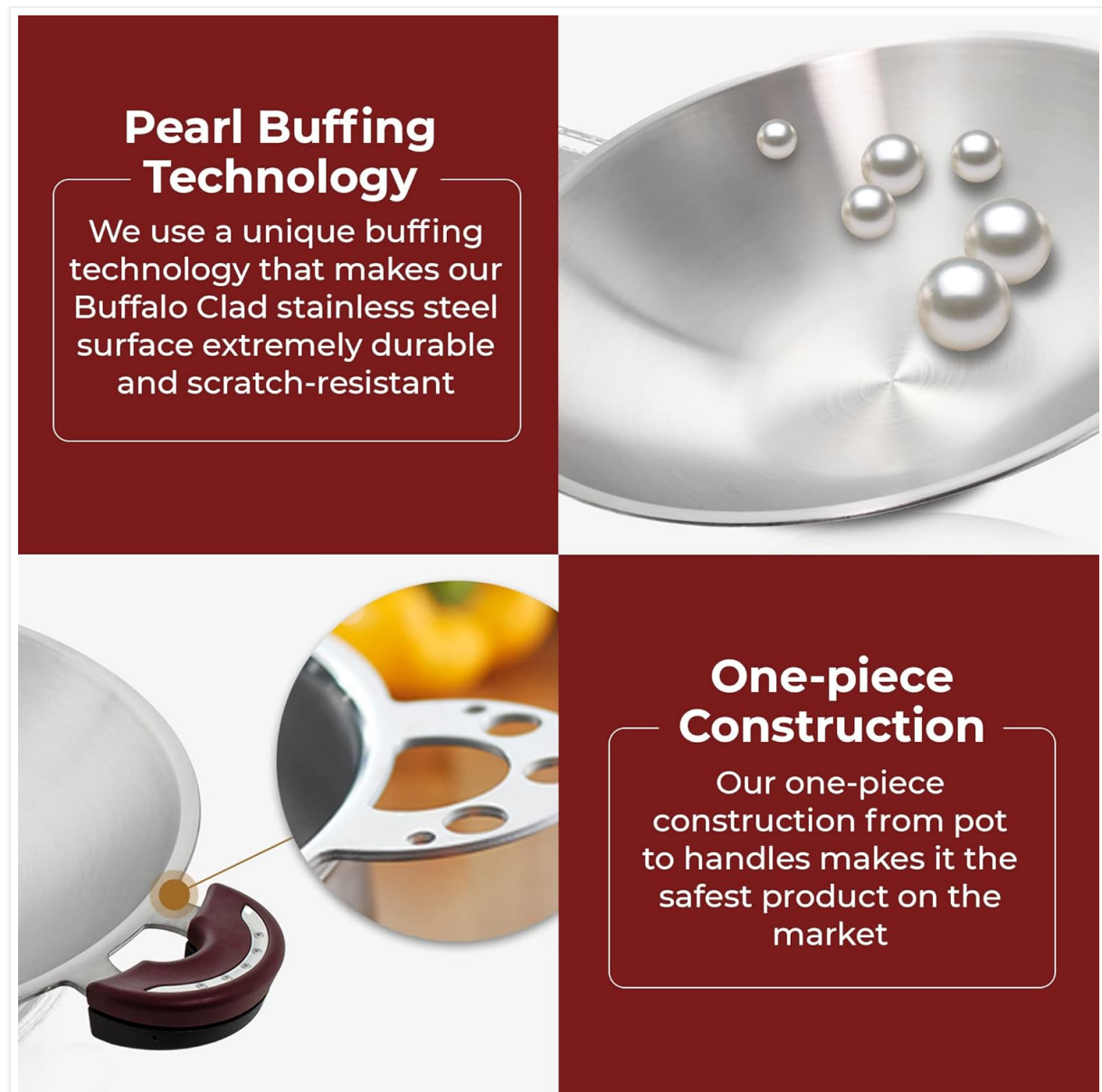


Image 2: Detail showing the one-piece construction of the wok and its handles, enhancing safety and durability.

## 4. OPERATING INSTRUCTIONS

### 4.1 Compatible Heat Sources

Your BUFFALO Clad Wok is versatile and can be used on the following cooking surfaces:

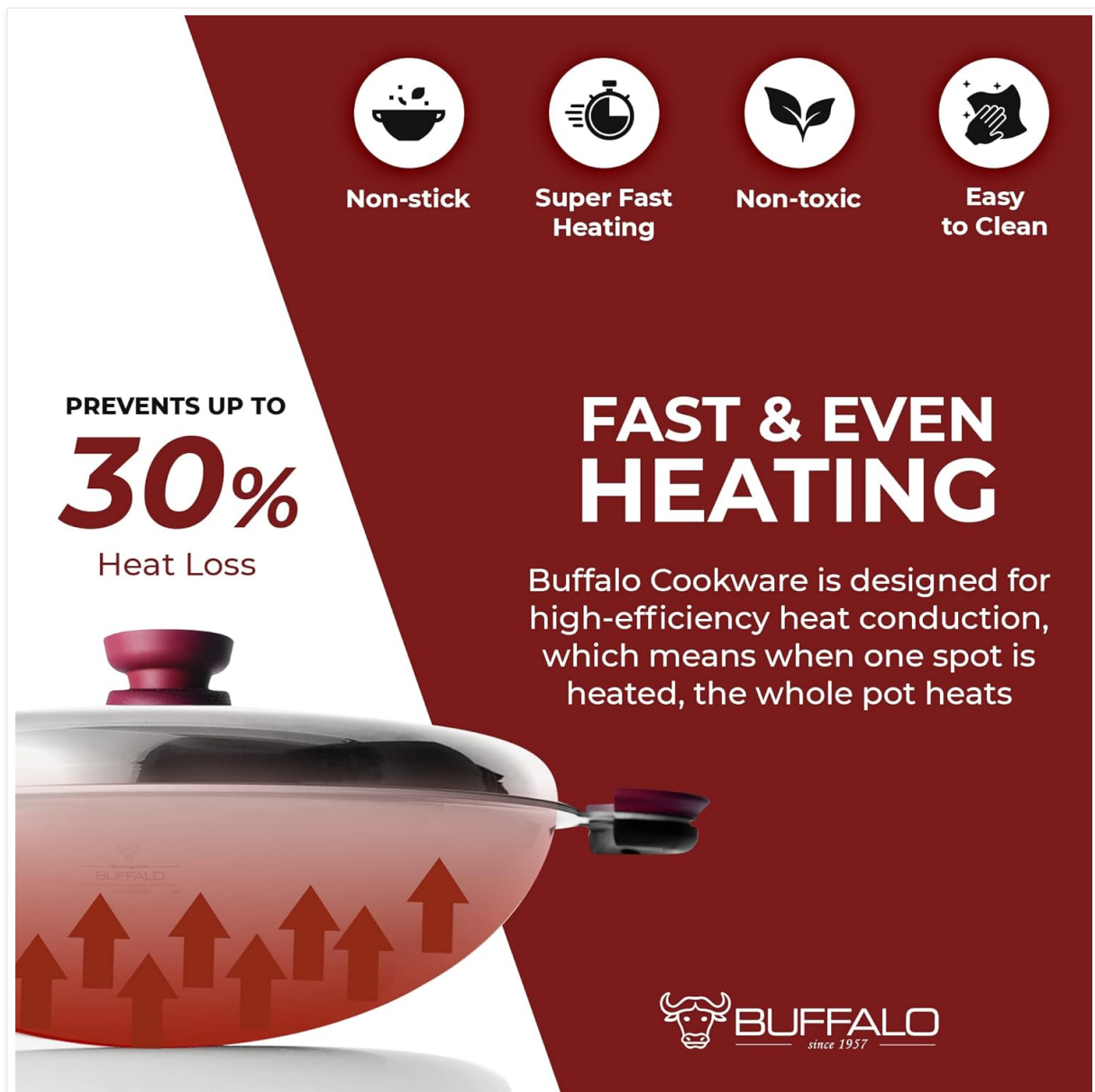
- Gas Stoves
- Electric Stoves (Coil and Smooth Surface)
- Induction Cooktops



Image 3: The wok positioned on a gas stovetop, illustrating its compatibility with various heat sources.

### 4.2 Heat Management

The tri-ply construction of the wok ensures rapid and even heat conduction, which helps in saving energy. Due to its high efficiency, it is recommended to start with medium heat and adjust as needed to prevent food from burning.



The advertisement features a dark red background. At the top, four circular icons represent the product's benefits: a bowl with steam for 'Non-stick', a stopwatch for 'Super Fast Heating', a leaf for 'Non-toxic', and a hand cleaning a surface for 'Easy to Clean'. Below these, the text 'PREVENTS UP TO 30% Heat Loss' is displayed next to a wok. The wok's lid is silver with a red knob, and its body is red with several white arrows pointing upwards, symbolizing heat distribution. To the right of the wok, the text 'FAST & EVEN HEATING' is written in large, bold, white letters, followed by a descriptive sentence. The Buffalo logo, featuring a bull's head and the text 'BUFFALO since 1957', is located in the bottom right corner.

Non-stick      Super Fast Heating      Non-toxic      Easy to Clean

PREVENTS UP TO  
**30%**  
Heat Loss

**FAST & EVEN HEATING**

Buffalo Cookware is designed for high-efficiency heat conduction, which means when one spot is heated, the whole pot heats

**BUFFALO**  
since 1957

Image 4: A visual representation of the wok's efficient heat conduction, minimizing heat loss.

#### 4.3 Non-Stick Properties

While made of stainless steel, the wok features a unique polished surface with non-stick technology. For optimal results and to prevent food from sticking, ensure the wok is properly preheated and use an adequate amount of cooking oil.

#### 4.4 Smart Air Ventilator

The lid is equipped with an exclusively designed breathable air ventilator that can be adjusted according to your cooking needs, allowing for better control over steam and pressure during cooking.

## Buffalo Clad™ Stainless Steel

Buffalo Wok is manufactured with only the highest-grade surgical stainless steel and metal alloys



## Smart Air Ventilation

Exclusively designed breathable air ventilator that adjusts according to cooking needs, making it a more intelligent cookware



Image 5: Close-up of the wok lid highlighting the Smart Air Ventilation system.

### 4.5 General Usage

The wok is suitable for a variety of dishes, from stir-fries to steaming. Its design facilitates efficient cooking for small families and energy-efficient meal preparation.

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Video 1: An overview of the Buffalo Function Series Wok, demonstrating its features like space-tech grade stainless steel, non-chemical coating, non-stick properties, 3-ply construction, and one-piece handle design. It also shows the smart air ventilator in action and various cooking applications.

## 5. MAINTENANCE AND CARE

### 5.1 Cleaning

To maintain the longevity and appearance of your wok, follow these cleaning instructions:

- **Hand Wash Only:** The wok is not dishwasher safe. Hand wash with warm, soapy water and a non-abrasive sponge or cloth.
- For stubborn food residues, soak the wok in warm water before cleaning.



- Avoid using harsh chemicals, steel wool, or abrasive cleaners, as these can damage the surface.
- Dry the wok immediately after washing to prevent water spots and maintain its luster.

## 5.2 Wok Restoration

Over time, woks may develop discoloration or stubborn stains. The following video demonstrates a method for restoring your BUFFALO wok to its original condition.

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Video 2: A step-by-step guide on how to restore a BUFFALO wok, including boiling water, removing handles and knobs for thorough cleaning, and reassembling the parts.

# 6. TROUBLESHOOTING

## 6.1 Food Sticking

- **Issue:** Food sticks to the wok surface.
- **Solution:** Ensure the wok is properly preheated before adding oil and ingredients. Use sufficient cooking oil. Stainless steel woks require proper heat management and oil to prevent sticking, unlike traditional non-stick coatings.

## 6.2 Discoloration

- **Issue:** Wok surface discolors or develops stains.
- **Solution:** This is common with stainless steel cookware. Refer to the 'Wok Restoration' section (5.2) for cleaning methods to restore the surface.

# 7. SPECIFICATIONS

Feature	Detail
Brand	BUFFALO
Material	Stainless Steel (Tri-Ply)
Special Feature	Electric Stovetop Compatible, Non Stick (polished surface)
Color	Stainless Steel
Capacity	5 Liters
Compatible Devices	Electric Coil, Gas, Smooth Surface Induction
Product Care Instructions	Hand Wash Only
Handle Material	Stainless Steel
Item Weight	5 Pounds
Is Oven Safe	No
Has Nonstick Coating	Yes (polished surface technology)
Is Dishwasher Safe	No

Feature	Detail
Recommended Uses	Stir-frying, cooking for small families, energy-efficient meal preparation
Shape	Cylindrical (with flat bottom)
Product Dimensions	12.6 x 12.6 x 6.77 inches

## 8. WARRANTY AND SUPPORT

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For warranty information or product support, please refer to the official BUFFALO website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

For further assistance, you may visit the [BUFFALO Store on Amazon](#).