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› [Ravelli](#) /

› [Ravelli Italia Linea 30 Non-Stick Wok Pan Instruction Manual](#)

### Ravelli Linea 30 Wok Pan

# Ravelli Italia Linea 30 Non-Stick Wok Pan Instruction Manual

Model: Linea 30 Wok Pan

[Introduction](#) [Features](#) [Setup](#) [Operation](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

## 1. INTRODUCTION

Thank you for choosing the Ravelli Italia Linea 30 Non-Stick Wok Pan. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.



Image 1: Ravelli Italia Linea 30 Non-Stick Wok Pan, showcasing its design and non-stick interior.

## 2. PRODUCT FEATURES

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- **Made in Italy:** The Linea 30 Classic Black Wok Pan is designed and manufactured in Italy.
- **Advanced Non-Stick Coating:** Features 5 layers of proprietary PFOA-free non-stick coating, allowing for healthier cooking with less oil.
- **Even Heat Distribution:** Unique Spitfire grooved bottom ensures uniform heat distribution for efficient energy use.
- **Heat-Resistant Handle:** Ergonomic soft-touch Bakelite handle remains comfortable and cool to the touch during cooking.
- **Easy Maintenance:** Designed for easy cleaning and is dishwasher safe.
- **Versatile Compatibility:** Suitable for gas burners, electric plates, and electric and glass-ceramic hobs.



Image 2: The base of the Ravelli Wok Pan, highlighting the "Made in Italy" mark and Spitfire grooved bottom for heat distribution.

### 3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the wok pan.
2. **Initial Cleaning:** Wash the wok pan thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry with a soft cloth.
3. **Conditioning (Optional but Recommended):** Lightly rub a small amount of cooking oil (e.g., vegetable or canola oil) over the entire non-stick interior surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let it cool. Wipe off any excess oil. This helps to maintain the non-stick properties.

### 4. OPERATING INSTRUCTIONS

#### 4.1 Heat Management

- **Preheating:** Always preheat the wok pan for a few minutes over low to medium heat before adding food. This ensures even cooking and prevents sticking.
- **Avoid High Heat:** Due to its excellent heat conductivity, high heat is rarely necessary. Using excessive heat can damage the non-stick coating over time and may cause food to burn. Medium heat is generally sufficient for most cooking tasks.
- **Stovetop Compatibility:** This wok pan is suitable for gas burners, electric plates, and electric and glass-ceramic hobs. Ensure the pan is centered on the heat source.

#### 4.2 Cooking with Non-Stick

- **Oil Usage:** The advanced non-stick coating allows you to cook with minimal oil or butter, promoting healthier meals.
- **Utensils:** Always use wooden, silicone, or plastic utensils to protect the non-stick surface. Avoid metal utensils, as they can scratch and damage the coating.
- **Oven Use:** This wok pan is **not oven safe**. Do not place it in an oven.



Image 3: Top-down view of the wok pan, illustrating the spacious cooking surface and non-stick interior.

### 5. MAINTENANCE AND CARE

#### 5.1 Cleaning

- **Cool Down:** Always allow the wok pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand wash with warm, soapy water and a soft sponge or cloth.
- **Dishwasher Safe:** The wok pan is dishwasher safe, but hand washing is recommended for extended durability.
- **Stubborn Food:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, let

it soak for 15-20 minutes, then clean with a soft sponge. Do not use abrasive cleaners, steel wool, or scouring pads.

## 5.2 Storage

- When storing, place a soft cloth or paper towel between pans if stacking to protect the non-stick surface from scratches.

## 6. TROUBLESHOOTING

Issue	Possible Cause	Solution
Food sticking to the pan	Pan not properly preheated; too high heat; damaged non-stick coating.	Ensure pan is preheated over medium heat. Avoid excessive heat. Use appropriate cooking oils. If coating is damaged, consider replacement.
Pan warping or deforming	Sudden temperature changes (e.g., hot pan under cold water); excessive heat.	Always allow the pan to cool completely before washing. Avoid using very high heat settings.
Non-stick coating peeling or scratching	Use of metal utensils; abrasive cleaning; overheating.	Use only wooden, silicone, or plastic utensils. Clean with soft sponges. Avoid high heat.

## 7. SPECIFICATIONS

Attribute	Detail
Brand	Ravelli
Model Name	Linea 30
Product Type	Wok Pan
Material	Aluminum body with Ceramic non-stick coating
Coating Description	PFOA-free, 5-layer non-stick
Color	Black
Capacity	4 Liters
Item Weight	2.2 pounds (1 Kilogram)
Handle Material	Silicone (Bakelite soft-touch)
Compatible Devices	Electric Coil, Gas, Electric Hobs, Glass-Ceramic Hobs
Is Oven Safe	No
Is Dishwasher Safe	Yes
Recommended Uses	Stir Frying, Wok cooking, Frying

Attribute	Detail
GTIN	80580938104354

## 8. OFFICIAL PRODUCT VIDEO

Your browser does not support the video tag.

Video 1: An official video from Ravelli showcasing the manufacturing process of their Italian cookware, including the quality and care taken in production.

## 9. WARRANTY AND SUPPORT

Ravelli products are manufactured to high-quality standards. For specific warranty details, please refer to the documentation included with your purchase or visit the official Ravelli website. If you encounter any issues or require support, please contact Ravelli customer service through their official channels.

For more information, visit the [Ravelli Store on Amazon](#).

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