

Tefal 32406064294

T-fal Ultimate Hard Anodized Nonstick Wok 14 Inch User Manual

Model: 32406064294

1. INTRODUCTION AND OVERVIEW

This manual provides essential information for the safe and effective use of your T-fal Ultimate Hard Anodized Nonstick Wok, 14 Inch. Designed for versatile cooking, this wok features a durable hard anodized aluminum construction and a titanium-reinforced nonstick interior. It is suitable for various cooking methods including frying, browning, sautéing, steaming, and slow cooking.

Key features include:

- **Hard Anodized Aluminum Construction:** Provides excellent heat retention, corrosion resistance, and scratch resistance.
- **Titanium Reinforced Nonstick Interior:** Ensures effortless food release and simplifies cleanup.
- **Thermo-Spot Technology:** A patented heat indicator that turns solid red when the pan is perfectly preheated for optimal cooking results.
- **Riveted Silicone Handle:** Designed for comfortable and secure handling.
- **Even Heat Base:** Promotes superior heat distribution to prevent hot spots and ensure consistent cooking.
- **Oven and Dishwasher Safe:** Offers convenience for both cooking and cleaning (oven safe up to 400°F).



Image: The T-fal Ultimate Hard Anodized Nonstick Wok, 14 Inch, showcasing its deep, rounded shape and ergonomic handle.

HARD ANODIZED EXTERIOR: With forged construction for ultimate durability



Image: Top-down view of the wok, highlighting its hard anodized exterior and forged construction for durability.

2. SETUP AND FIRST USE

2.1 Unpacking

Carefully remove the wok from its packaging. Inspect the wok for any signs of damage. Dispose of all packaging materials responsibly.

2.2 Initial Cleaning

Before first use, wash the wok thoroughly with warm, soapy water using a soft sponge or cloth. Rinse completely and dry immediately. This removes any manufacturing residues.

2.3 Preparing for First Use

While the nonstick coating does not require traditional seasoning, for optimal performance and longevity, it is recommended to condition the cooking surface. Lightly coat the interior with a small amount of cooking oil (e.g.,

vegetable, canola, or grapeseed oil) using a paper towel. Heat the wok over low heat for 30 seconds, then remove from heat and wipe off any excess oil.

3. OPERATING INSTRUCTIONS

3.1 Stovetop Compatibility

This wok is suitable for use on all stovetops, **except induction**. Ensure the wok is centered on the burner for even heat distribution.

3.2 Preheating with Thermo-Spot

The T-fal Thermo-Spot heat indicator in the center of the pan will turn solid red when the wok has reached the optimal cooking temperature. This ensures proper preheating for consistent and delicious results. Avoid overheating an empty pan.



TITANIUM NON-STICK:
For effortless food release and clean up

Image: Close-up of the wok's interior showing the Thermo-Spot indicator and titanium nonstick surface, with cooked food.

3.3 Cooking Temperatures

Use low to medium heat for most cooking tasks. High heat should only be used for short periods, such as searing, and always with food in the pan. Excessive high heat can damage the nonstick coating over time.

3.4 Recommended Utensils

To protect the nonstick coating, always use wooden, silicone, or heat-resistant plastic utensils. Avoid using metal utensils, sharp objects, or abrasive pads, as these can scratch and damage the surface.

3.5 Oven Safety

The wok is oven safe up to 400°F (204°C). This allows for versatile cooking, such as finishing dishes in the oven or keeping food warm.

RIVETED SILICONE HANDLES

For a comfortable and secure grip



Image: A hand demonstrating the comfortable grip of the riveted silicone handle while cooking.

4. MAINTENANCE AND CARE

4.1 Cleaning

The T-fal Ultimate Hard Anodized Nonstick Wok is dishwasher safe for convenience. However, for best results and to prolong the life of the nonstick coating, hand washing with warm, soapy water and a soft sponge is recommended.

- Allow the wok to cool completely before washing to prevent warping.
- Do not use steel wool, abrasive scouring pads, or harsh detergents, as these can damage the nonstick surface and the hard anodized exterior.
- For stubborn food residues, soak the wok in warm, soapy water for a few minutes before cleaning.



Image: The T-fal wok being placed into a dishwasher, illustrating its dishwasher-safe feature.

4.2 Storage

When storing the wok, especially if stacking with other cookware, place a soft cloth or paper towel between the cooking surfaces to prevent scratches to the nonstick coating.

5. TROUBLESHOOTING

5.1 Food Sticking

- **Issue:** Food sticks to the nonstick surface.
- **Solution:** Ensure the wok is properly preheated (Thermo-Spot solid red). Use a small amount of cooking oil or butter. Avoid using cooking sprays that can leave a sticky residue over time. Clean the pan thoroughly after each use to prevent buildup.

5.2 Uneven Heating

- **Issue:** Food cooks unevenly.
- **Solution:** Ensure the wok is centered on the burner. Use a burner size appropriate for the wok's base. The even heat base is designed to distribute heat efficiently, but proper burner alignment is crucial.



Image: The underside of T-fal pans, highlighting the even heat base designed to prevent hot spots.

5.3 Scratches on Nonstick Surface

- **Issue:** Scratches appear on the nonstick coating.
- **Solution:** Always use non-metal utensils (wood, silicone, plastic). Avoid cutting food directly in the pan. Store the wok carefully, using pan protectors if stacking.

6. SPECIFICATIONS

Feature	Detail
Brand	Tefal
Model Name	Ultimate
Model Number	32406064294
Material	Hard Anodized Aluminum (Body), Silicone (Handle)
Nonstick Coating	Titanium Reinforced
Color	Black
Diameter	14 Inches
Oven Safe Temperature	Up to 400°F (204°C)
Stovetop Compatibility	Gas, Electric, Ceramic (Not Induction)
Dishwasher Safe	Yes
Item Weight	4.85 pounds
PFOA, Lead, Cadmium Free	Yes

7. WARRANTY AND SUPPORT

7.1 Limited Lifetime Warranty

The T-fal Ultimate Hard Anodized Nonstick Wok is backed by a Limited Lifetime Warranty. This warranty covers defects in material and workmanship under normal household use. Please refer to the warranty documentation included with your purchase for full terms and conditions.

7.2 Customer Support

For any questions, concerns, or warranty claims, please contact T-fal customer support. Contact information can typically be found on the T-fal official website or on the product packaging.

Online Resources: For additional tips, recipes, and product information, visit the official T-fal website www.t-fal.com

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question