

[Manuals.plus](#) /

› [HexClad](#) /

› HexClad 14-Inch Hybrid Nonstick Wok with Lid Instruction Manual

HexClad HEX14WOK

HexClad 14-Inch Hybrid Nonstick Wok with Lid Instruction Manual

Model: HEX14WOK

PRODUCT OVERVIEW

The HexClad 14-inch Hybrid Nonstick Wok with Lid combines the durability of stainless steel with the convenience of a nonstick surface. Its unique laser-etched hexagonal design provides both excellent searing capabilities and easy food release. This wok is designed for versatile cooking, compatible with various heat sources, and built for long-lasting performance.



Image: The HexClad 14-inch Hybrid Nonstick Wok with Lid, showcasing its design and included lid.



Image: The HexClad wok filled with a prepared dish, demonstrating its capacity and suitability for various meals.

SETUP

1. **Unpacking:** Carefully remove the wok and lid from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the wok and lid thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth.
3. **Seasoning (Optional but Recommended):** For optimal nonstick performance, especially for the first few uses, lightly season the wok. Heat the wok over low heat for 30 seconds, then add one teaspoon of cooking oil (such as vegetable or canola oil). Swirl the oil to coat the entire cooking surface. Remove from heat and let cool. Wipe away any excess oil with a paper towel.

THE HEXCLAD DIFFERENCE



CUTTING-EDGE HYBRID TECHNOLOGY

Our innovative cooking surface is made up of hexagonal stainless peaks for the ultimate in searing and nonstick valleys for easy release.



NO HASSLE PERFORMANCE

Metal utensil-safe, dishwasher-safe for effortless cleanup, compatible with all stovetops, and oven-safe up to 480°C / 900°F.



FREE FROM FOREVER CHEMICALS

Our proprietary TerraBond™ ceramic nonstick is certified by a third-party lab to be free from forever chemicals.

Image: An illustration detailing the HexClad hybrid technology, highlighting the raised stainless steel peaks for searing and recessed nonstick valleys for easy release.

OPERATING INSTRUCTIONS

- **Heat Management:** HexClad cookware heats efficiently due to its tri-ply construction with an aluminum core. Use medium heat for most cooking tasks. High heat is rarely necessary and can lead to overheating, potentially damaging the nonstick surface over time.
- **Cooktop Compatibility:** This wok is compatible with all home cooktops, including gas, electric, and induction stovetops.
- **Oven Safety:** The wok is oven-safe up to 900°F (480°C). The included domed steel lid is oven-safe up to 900°F (480°C).
- **Utensil Use:** HexClad cookware is designed to be metal utensil-safe. However, for extended longevity of the nonstick surface, silicone, wood, or plastic utensils are recommended.
- **Preheating:** Always preheat your wok for 1-2 minutes on medium heat before adding oil or food. This ensures even heat distribution and optimal cooking results.



Image: A person using the HexClad wok on a stovetop to stir-fry vegetables and chicken, illustrating typical use.

Your browser does not support the video tag.

Video: An official HexClad video featuring Nancy Silverton, demonstrating the product's use and features in a culinary setting.

CARE AND MAINTENANCE

- **Cleaning:** The HexClad wok and lid are dishwasher safe. For best results and to prolong the life of your cookware, hand washing with warm, soapy water and a soft sponge is recommended.
- **Stubborn Stains:** For tougher stains or residue, allow the wok to soak in warm, soapy water for 10-15 minutes before cleaning. A non-abrasive scrubber can be used if necessary. Avoid harsh scouring pads or abrasive cleaners that could damage the surface.
- **Storage:** Store the wok and lid in a manner that prevents scratching of the cooking surface. Using pan protectors or placing a soft cloth between stacked cookware is advisable.

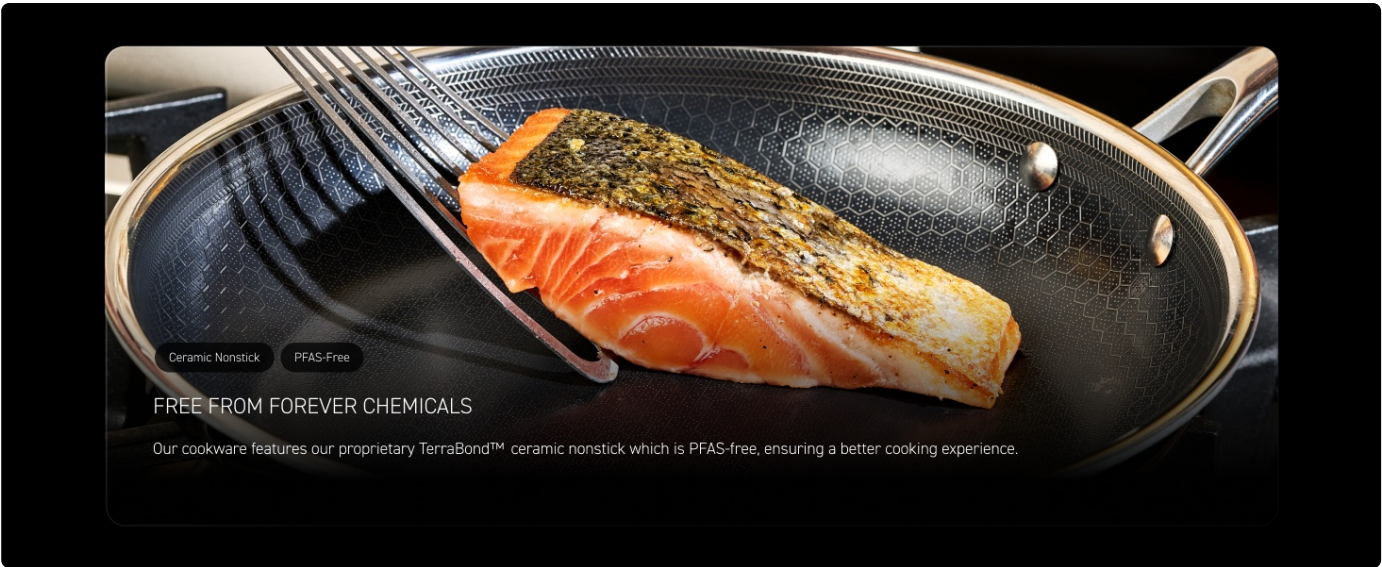


Image: The HexClad wok being cleaned in a dishwasher, highlighting its dishwasher-safe feature.

TROUBLESHOOTING

- **Food Sticking:** If food begins to stick, ensure the wok is properly preheated before adding ingredients. Use a small amount of oil or butter. Overheating can also cause sticking; reduce heat if necessary. Re-seasoning the pan as described in the Setup section can help restore nonstick properties.
- **Discoloration:** Stainless steel cookware can sometimes show discoloration, especially after high heat use. This is normal and does not affect performance. It can often be removed with a stainless steel cleaner or a paste of baking soda and water.
- **Warping:** Avoid extreme temperature changes, such as placing a hot wok under cold water, as this can cause warping. Allow the wok to cool gradually before cleaning.

SPECIFICATIONS

14" HYBRID WOK & LID

14"

3.5"

19"

Build Specifications:

Tri-ply construction: Stainless steel with an aluminum core and a hybrid nonstick surface

Diameter: 14" Overall Lenght: 19" Height: 3.5" Height with Lid: 9"

Image: Technical drawing illustrating the dimensions of the HexClad 14-inch Hybrid Wok and Lid.

Feature	Detail
Brand	HexClad
Model Name	14-Inch Wok with Lid

Model Number	HEX14WOK
Material	Aluminum, Ceramic, Stainless Steel, Tempered Glass
Color	Silver
Capacity	3 liters
Diameter	14 inches
Height	3.5 inches (Wok), 9 inches (Wok with Lid)
Item Weight	6.5 pounds (Wok), 7 pounds (Total)
Maximum Temperature	900°F (Wok), 400°F (Tempered Glass Lid), 900°F (Stainless Steel Lid)
Cooktop Compatibility	Electric Stovetop, Gas Stovetop, Induction Stovetop
Special Feature	Hybrid Nonstick Surface, Stay-Cool Handles, Metal Utensil Safe, Dishwasher Safe

WARRANTY INFORMATION

The HexClad 14-Inch Hybrid Nonstick Wok with Lid is backed by a**Lifetime Warranty**. This warranty covers manufacturing defects and ensures your cookware performs as expected under normal household use. For specific terms, conditions, and to register your product, please refer to the official HexClad website or contact customer support.

HEXCLAD IS BUILT TO LAST

With incredible durability that lives up to the promise, our Hybrid pans feature heavy gauge tri-ply construction and are almost indestructible.



Image: A cross-section view of HexClad cookware, illustrating its multi-layer construction designed for durability and even heating.

CUSTOMER SUPPORT

For further assistance, questions, or warranty claims regarding your HexClad 14-Inch Hybrid Nonstick Wok with Lid, please visit the official HexClad website or contact their customer service department. Detailed contact information can typically be found on the product packaging or the manufacturer's website.

ASK A QUESTION ABOUT THIS MANUAL

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