NutriChef NCS3PWOK

NutriChef 12-inch Stainless Steel Wok Instruction Manual

Model: NCS3PWOK | Brand: NutriChef

Introduction

Thank you for choosing the NutriChef 12-inch Stainless Steel Wok. This manual provides essential information for the proper use, care, and maintenance of your new cookware. Please read it thoroughly before first use to ensure optimal performance and longevity of your product.



Image: The NutriChef 12-inch Stainless Steel Wok, showcasing its design and capacity for stir-frying.

Product Features

- **NutriChef Patented Technology:** Features PFOA/PFOS-free DAKIN etching non-stick coating for easy food release and cleaning.
- **Scratch-Resistant Surface:** Raised honeycomb and fire textured pattern provides an outstanding scratch-resistant surface, making it safe for metal utensils.
- **Tri-ply Composite Structure:** An aluminum core fused between two layers of stainless steel ensures quick and even heat transfer.
- **Cool Touch Handle Grips:** Firm riveted brushed stainless steel long handle provides a comfortable grip and remains cool during stovetop cooking.
- **Versatile Compatibility:** Suitable for all cooktops, including gas, electric, ceramic, and induction.
- **Oven Safe:** Can be used in the oven up to 500°F (232°C).
- **Dishwasher Safe:** Designed for easy cleaning.
- **See-Through Tempered Glass Lid:** Includes a lid with a strong stainless steel rim to seal in heat and

moisture.



Image: Cross-section diagram illustrating the tri-ply construction with durable polished stainless steel, aluminum layer, and food-grade stainless steel with non-stick coating.

What's in the Box

- 12-inch Wok with Side Handle
- Tempered Glass Lid

Setup and First Use

Before First Use:

1. Remove all packaging materials, labels, and tags from the wok and lid.

2. Wash the wok and lid thoroughly with warm, soapy water using a soft sponge or cloth.
3. Rinse completely and dry immediately with a soft towel to prevent water spots.
4. While the wok features a non-stick coating, some users prefer to lightly season the pan before first use. To do so, apply a thin layer of cooking oil (e.g., vegetable oil, grapeseed oil) to the interior surface of the wok. Heat the wok over low heat for 2-3 minutes, then let it cool and wipe off any excess oil. This step is optional but can enhance non-stick performance.

Operating Instructions

Cooktop Compatibility:

The NutriChef wok is designed for use on all cooktop types, including:

- Gas Stovetops
- Electric Coil Stovetops
- Smooth Surface Induction Cooktops
- Smooth Surface Non-Induction Cooktops



Image: The NutriChef wok positioned on an induction cooktop, demonstrating its compatibility.

Heat Management:

Due to its tri-ply construction, the wok heats quickly and evenly. It is recommended to use medium to medium-high heat for most cooking tasks. High heat should be used sparingly and only for short durations, as excessive heat can damage the non-stick coating over time and is generally not necessary for efficient cooking with this wok.
The wok is oven safe up to 500°F (232°C), allowing for versatile cooking methods from stovetop to oven.



Image: The NutriChef wok placed inside an oven, illustrating its oven-safe capability.

Non-Stick Performance and Utensils:

The DAKIN etching non-stick coating provides excellent food release. While the scratch-resistant surface is designed to be safe for metal utensils, using silicone, wooden, or nylon utensils is recommended to prolong the life of the non-stick coating.
The cool-touch handle is designed to remain comfortable to the touch during stovetop use. Always use oven mitts when handling the wok after oven use.



Image: The NutriChef wok with food cooking, highlighting the cool-touch handle and the durable non-stick surface.

Maintenance and Cleaning

For best results and to maintain the appearance and performance of your NutriChef wok, follow these cleaning guidelines:

- **Cool Down Before Cleaning:** Always allow the wok to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** For optimal longevity of the non-stick coating and overall finish, hand washing with warm, soapy water and a soft sponge or cloth is recommended.
- **Dishwasher Safe:** The wok is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Food Residue:** If food residue is difficult to remove, soak the wok in warm, soapy water for a few minutes before cleaning. Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the non-stick surface.
- **Drying:** Dry the wok immediately after washing to prevent water spots and maintain its shine.

Troubleshooting

Food Sticking:

- Ensure the wok is properly preheated before adding food.
- Use a small amount of cooking oil or fat, even with non-stick surfaces, for best results.
- Avoid using excessively high heat, which can cause food to burn and stick.
- If the non-stick performance diminishes over time, re-seasoning the pan (as described in the "Setup and First Use" section) may help.

Uneven Heating:

- Ensure the wok is centered on the heat source.
- For induction cooktops, verify that the burner size matches the base of the wok for optimal heat distribution.

Discoloration:

- High heat or certain foods can sometimes cause slight discoloration on stainless steel. This is normal and does not affect the performance or safety of the wok.
- To remove stubborn stains, a stainless steel cleaner or a mixture of vinegar and water can be used.

Product Specifications

Specification	Detail
Model Number	NCS3PWOK
Material	Triply Composite Structure (Stainless Steel, Aluminum Core)
Coating	DAKIN Etching Non-Stick Coating (PFOA/PFOS Free)
Wok Size (L x W x H)	22.83" x 12.4" x 5.9" (with Lid and Handle)
Capacity	3.6 Quarts
Item Weight	4.84 pounds (2.2 Kilograms)
Maximum Temperature	500°F (232°C)
Compatible Cooktops	Gas, Electric, Ceramic, Induction
Care Instructions	Dishwasher Safe, Hand Wash Only
UPC	842893130804

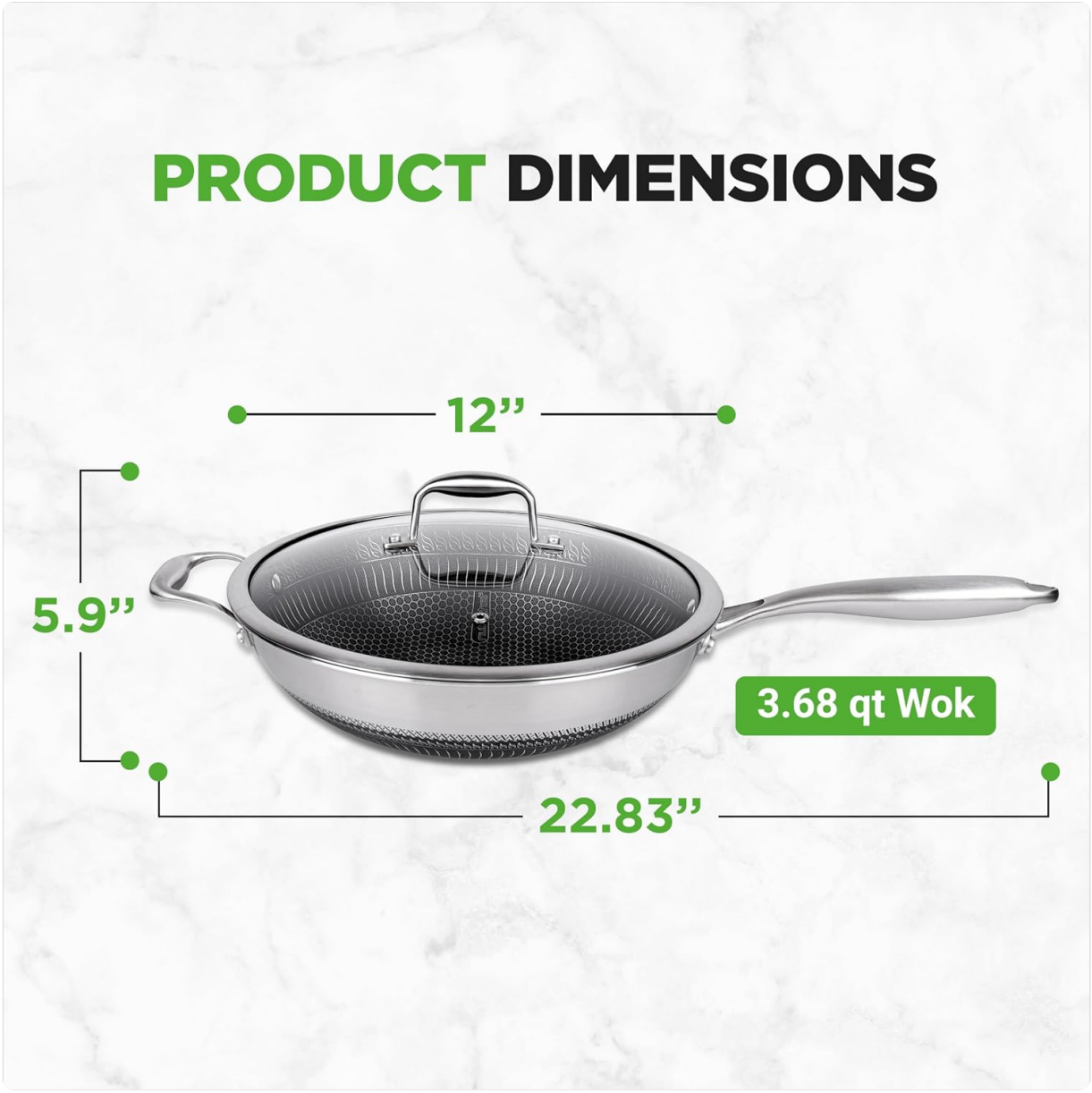


Image: Visual representation of the NutriChef wok's dimensions, including length, width, height, and capacity.

Warranty and Support

For warranty information or technical support, please refer to the official NutriChef website or contact their customer service department. Keep your purchase receipt for any warranty claims.
A digital version of this user guide may also be available for download from the product's support page. For additional assistance, you may refer to the User Guide (PDF).

© 2025 NutriChef. All rights reserved.