

Dowshata B092QN3R8R

Dowshata Carbon Steel Wok Pan 13-Piece Set Instruction Manual

INTRODUCTION

This manual provides detailed instructions for the proper use, care, and maintenance of your Dowshata Carbon Steel Wok Pan 13-Piece Set. Please read this manual thoroughly before first use to ensure optimal performance and longevity of your cookware.

PRODUCT OVERVIEW

The Dowshata Carbon Steel Wok Pan is designed for versatile cooking, suitable for various methods including stir-frying, deep-frying, braising, boiling, and steaming. It features a durable carbon steel construction and a flat bottom for stability on all stove types.

Included Components:

- 1 x Carbon Steel Wok Pan
- 1 x Wooden Cover Lid
- 1 x Wok Brush
- 1 x Pair of Chopsticks
- 1 x Rice Spoon
- 1 x Wok Spatula
- 1 x Slotted Spatula
- 1 x Slotted Spoon
- 1 x Spaghetti Spoon
- 1 x Soup Ladle
- 1 x Carving Fork
- 1 x Wok Ring
- 1 x Drain Oil Rack



Figure 1: The complete Dowshata 13-Piece Carbon Steel Wok Set, including the wok, wooden lid, and various cooking utensils.

ACCESSORIES INCLUDED



Figure 2: A detailed view of the various accessories included in the set, such as spatulas, spoons, chopsticks, wok brush, wok ring, and drain oil rack.

SETUP AND INITIAL PREPARATION

1. Initial Cleaning:

Before first use, wash the wok thoroughly with hot water and a mild dish soap to remove any manufacturing oils or residues. Rinse completely and dry immediately to prevent rust.

2. Seasoning the Wok:

Seasoning is crucial for creating a natural non-stick surface and preventing rust. This process should be done before the first use and periodically thereafter.

1. **Clean:** Ensure the wok is clean and completely dry.
2. **Heat:** Place the wok over high heat on your stove. The wok will begin to change color, turning blue or brown in areas. This indicates the metal is opening up.
3. **Oil:** Once the wok is smoking and changing color, reduce heat to medium. Add a thin layer of high smoke point oil (e.g., grapeseed, flaxseed, or vegetable oil) to the interior of the wok. Use a paper towel held with tongs to spread the oil evenly over the entire cooking surface, including the sides.
4. **Smoke:** Continue heating until the oil begins to smoke. This means the oil is polymerizing and

forming a protective layer.

5. **Repeat:** Turn off the heat, let the wok cool slightly, then wipe out any excess oil. Repeat the oiling and heating process 2-3 more times, allowing the wok to cool between layers. The wok should develop a dark, even patina.

A properly seasoned wok will have a dark, slightly glossy finish and will be naturally non-stick.

OPERATING INSTRUCTIONS

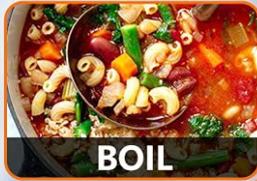
Cooking with Your Wok:

- **Preheating:** Always preheat your wok before adding oil and ingredients. Heat the wok over medium-high to high heat until a drop of water evaporates instantly upon contact.
- **Adding Oil:** Add cooking oil to the hot wok, swirling to coat the surface. Wait until the oil shimmers or just begins to smoke before adding ingredients.
- **Stir-Frying:** For stir-frying, add ingredients in stages, starting with those that take longer to cook. Keep ingredients moving to ensure even cooking and prevent sticking.
- **Deep-Frying:** Use the drain oil rack for deep-frying. Heat oil to the desired temperature, fry food, then place on the rack to drain excess oil.
- **Using Accessories:** Utilize the included wok spatula, slotted spoon, and other utensils for efficient cooking and serving. The wok ring provides stability for round-bottom woks (though this wok has a flat bottom, the ring can still be used for additional stability if desired or for other woks).

MULTI-PURPOSE



STIR FRY



BOIL



DEEP FRY



FRY



Figure 3: The wok is suitable for various cooking methods, including stir-frying, boiling, deep-frying, and pan-frying.

Stove Compatibility:

The Dowshata Carbon Steel Wok Pan features a flat bottom design, making it compatible with all types of stoves, including:

- Gas Ranges
- Electric Stoves (Coil and Smooth Surface)
- Induction Cooktops
- Open Fire (e.g., outdoor cooking)

SUITABLE FOR ALL STOVES



GAS



OPEN FIRE



ELECTRIC



CERAMIC



INDUCTION



No Chemical Coating



Rust Resistant



Even and fast heating



Easy to Place



Easy to Drain



Easy to Clean

Figure 4: Illustration showing the wok's compatibility with gas, open fire, electric, ceramic, and induction stoves.

Detachable Handle:

The wok features a detachable wooden handle for convenience. To attach or detach, align the handle with the wok's bracket and twist securely. Ensure the handle is firmly attached before use.



Figure 5: The detachable wooden handle, illustrating how it can be removed for storage or cleaning.

CARE AND MAINTENANCE

Proper care is essential for maintaining the performance and longevity of your carbon steel wok.

Cleaning After Use:

1. **Cool Down:** Allow the wok to cool slightly after cooking.
2. **Hand Wash Only:** Wash the wok by hand with hot water and a soft sponge or the included wok brush. Avoid using harsh detergents or abrasive scrubbers, as these can strip the seasoning.
3. **No Dishwasher:** The wok is **not** dishwasher safe. Dishwasher detergents are too harsh and will remove the seasoning, leading to rust.
4. **Immediate Drying:** After washing, immediately dry the wok thoroughly with a towel or by placing it back on low heat for a minute to evaporate all moisture.
5. **Light Oiling:** Once dry, apply a very thin layer of cooking oil to the entire interior surface of the wok using a paper towel. This helps protect the seasoning and prevent rust.

Storage:

Store the wok in a dry place. If stacking with other cookware, place a paper towel or cloth between the wok and other items to protect the seasoned surface.

TROUBLESHOOTING

Common Issues and Solutions:

- **Rusting:** If rust appears, it means the seasoning has been compromised or the wok was not dried properly. Scrub the rusted area with a steel wool or abrasive sponge to remove the rust. Wash, dry, and then re-season the wok immediately. Timely cleaning and keeping dry can reduce rusting.
- **Food Sticking:** If food sticks, the wok may not be properly seasoned or not hot enough before adding ingredients. Ensure the wok is thoroughly seasoned (refer to "Seasoning the Wok" section) and always preheat it sufficiently before cooking.
- **Uneven Heating:** Carbon steel heats quickly and evenly. If you experience uneven heating, ensure your stove burner is appropriately sized for the wok's flat bottom and that the wok is centered on the heat source.

SPECIFICATIONS

Feature	Detail
Brand	Dowshata
Model Number (ASIN)	B092QN3R8R
Material	Carbon Steel
Handle Material	Wood
Special Feature	Non-Stick (after seasoning)
Color	Black
Capacity	Approximately 1 Kilogram
Item Weight	1 kg
Compatible Devices	Electric Coil, Gas, Smooth Surface Induction, Open Fire
Product Care Instructions	Hand Wash Only
Dishwasher Safe	No
Oven Safe	No
UPC	789481973989



Figure 6: Key dimensions of the wok, including diameter (13.0"), depth (3.5"), and handle length.

WARRANTY AND SUPPORT

Specific warranty information is not provided with this product. For any questions, concerns, or support regarding your Dowshata Carbon Steel Wok Pan 13-Piece Set, please contact the seller or manufacturer directly through your purchase platform.

Manufacturer: alaza