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MasterChef VRD159102080

MasterChef 28cm Non-Stick Wok Stir Fry Pan Instruction Manual

Model: VRD159102080

INTRODUCTION

This manual provides essential information for the safe and efficient use of your MasterChef 28cm Non-Stick Wok Stir Fry Pan. Please read these instructions carefully before first use and retain them for future reference.

The MasterChef wok is designed for versatile cooking, including stir-frying, steaming, and simmering. It features a high-quality aluminum base for even heat distribution and a Swiss-engineered non-stick, scratch-resistant coating for healthy cooking and easy cleaning.

SAFETY INSTRUCTIONS

- Do not leave the wok unattended while cooking.
- Always use appropriate heat settings for your hob type. Overheating can damage the non-stick coating.
- The handle is designed to remain cool, but always exercise caution and use oven mitts if necessary, especially during prolonged cooking.
- Do not use metal utensils on the non-stick surface to prevent scratches. Use wooden, silicone, or plastic utensils.
- Keep out of reach of children.
- This wok is not oven safe.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the wok from its packaging. Dispose of all packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wash the wok thoroughly with warm soapy water and a soft sponge. Rinse and dry completely.
3. **Conditioning (Optional but Recommended):** Lightly rub a small amount of cooking oil (e.g., vegetable oil) over the entire non-stick interior surface with a paper towel. Heat the wok 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.



Image: The MasterChef 28cm Non-Stick Wok Stir Fry Pan, showcasing its black finish and wood-look handle.

OPERATING INSTRUCTIONS

Hob Compatibility

Your MasterChef wok is designed for use on a variety of cooktops:

- **Induction Hobs:** Fully compatible with smooth surface induction cooktops.
- **Gas Stoves:** Suitable for gas burners. Ensure the flame does not extend beyond the base of the pan.
- **Halogen Stoves:** Compatible.
- **Ceramic Stoves:** Compatible.



Suitable for both induction & gas stoves



Image: The MasterChef wok being used on both an induction cooktop and a gas stove, demonstrating its versatility.

Cooking with Your Wok

- **Heat Management:** The heavy-gauge forged aluminum construction ensures excellent and even heat distribution. Use medium to medium-high heat for most cooking tasks. High heat is rarely necessary with non-stick cookware and can shorten the lifespan of the coating.
- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick surface from scratches.
- **Oil Usage:** While the wok is non-stick, a small amount of cooking oil or fat is recommended for flavor and to further enhance the non-stick properties.
- **Ergonomic Handle:** The soft-touch flameguard handle is designed for a safe grip and remains cool during normal cooking.



Swiss engineered non-stick coating



Image: Close-up view of vegetables being stir-fried in the wok, highlighting the Swiss-engineered non-stick coating.



Ergonomic handle with flameguard protection



Image: A hand holding the wok by its ergonomic wood-look handle, demonstrating the flameguard protection during cooking.

MAINTENANCE AND CLEANING

- **Cool Down:** Always allow the wok to cool completely before cleaning. 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. Avoid abrasive cleaners, scouring pads, or steel wool.
- **Dishwasher Safe:** The wok is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Food:** If food is stuck, fill the wok with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean as usual.
- **Storage:** When storing, place a soft cloth or paper towel between pans if stacking to protect the non-stick surface.

TROUBLESHOOTING

• Food Sticking:

Ensure you are using a small amount of oil or fat. Avoid excessively high heat, which can degrade the non-stick coating over

time. Ensure the pan is clean and free of residue from previous cooking.

- **Wok Warping:**

Warping can occur if a hot pan is exposed to sudden temperature changes, such as being placed under cold water immediately after cooking. Always allow the wok to cool gradually before cleaning.

- **Handle Loosening:**

While the handle is designed for durability, if it becomes loose, check for a screw at the base of the handle where it attaches to the pan. Tighten gently with a screwdriver if accessible. If the handle is permanently attached and becomes loose, contact customer support.

- **Scratches on Non-Stick Coating:**

This typically results from using metal utensils or abrasive cleaning tools. Always use wooden, silicone, or plastic utensils and soft sponges for cleaning.

SPECIFICATIONS

Brand	MasterChef
Model Name	Wokpfanne Hoher Rand, Beschichtete Pfanne, Für Gaskocher Induktionskochfeld & Ceranfeld (VRD159102080)
Material	Aluminium (Heavy-gauge forged)
Coating	Swiss engineered ILAG Non-stick & Scratch resistant
Capacity	3.6 Liters
Product Dimensions	11.02 x 17.32 x 3.54 inches (28cm diameter)
Item Weight	2.27 pounds (1.03 Kilograms)
Compatible Devices	Gas, Smooth Surface Induction, Halogen, Ceramic
Dishwasher Safe	Yes
Oven Safe	No
Handle Material	Ceramic (Wood-look, soft-touch flameguard)

Wok Pan Measurements



Image: Diagram illustrating the dimensions of the wok, including its 28cm (11 inch) diameter and 17.5cm (6.9 inch) base diameter.



Forged aluminium for durability & strength



Image: Close-up of the wok's base, showing the forged aluminum construction and MasterChef branding, indicating durability and strength.

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the packaging or contact MasterChef customer service directly. You can also visit the official MasterChef store for more information:

[MasterChef Official Store](#)

