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› [DASH](#) /

› [Zakarian By Dash 14" Cast Iron Wok Instruction Manual](#)

DASH ZDFEW140GBBK01

Zakarian By Dash 14" Cast Iron Wok Instruction Manual

Model: ZDFEW140GBBK01 | Brand: DASH

1. INTRODUCTION

The Zakarian by Dash 14-inch Cast Iron Wok is designed to bring restaurant-quality stir-fry meals and more to your home kitchen. This wok features a unique TruPro Titanium Ceramic Nonstick coating, which eliminates the need for seasoning, ensures effortless food release, and is rust-resistant and maintenance-free. It is also free from PFAS, PFOA, PTFE, lead, and cadmium, ensuring a healthy cooking experience. Compatible with all cooking methods, it can achieve a perfect sear up to 500°F. Its generous 14-inch diameter and large capacity make it ideal for preparing family-sized meals and entertaining guests.



Image: The Zakarian By Dash 14-inch Cast Iron Wok, showcasing its black finish and integrated handles.

2. SAFETY INSTRUCTIONS

- Always use oven mitts or heat-resistant gloves when handling the wok, as the cast iron handles will become hot during use.
- Do not exceed the maximum temperature of 500°F (260°C) to preserve the nonstick coating and ensure safe operation.
- Keep the wok and its contents away from children and pets during and after cooking, as it retains heat for an extended period.
- Ensure the wok is placed securely on a stable cooking surface before adding ingredients.
- Never leave the wok unattended while cooking, especially when using high heat or oil for deep frying.
- The TruPro Titanium Ceramic Nonstick coating is free from PFAS, PFOA, PTFE, lead, and cadmium, making it a safe choice for your kitchen.

3. SETUP AND FIRST USE

1. **Unpack:** Carefully remove the wok from its packaging and ensure all components are present (wok, instruction manual, recipe cards, warranty information).
2. **Initial Cleaning:** Before first use, wash the wok thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry immediately with a clean cloth to prevent water spots.
3. **No Seasoning Required:** Thanks to the advanced TruPro Titanium Ceramic Nonstick coating, this wok does not require initial seasoning, unlike traditional cast iron cookware. It is ready for use after cleaning.

4. OPERATING INSTRUCTIONS

The Zakarian by Dash Wok is designed for versatile cooking and is compatible with a wide range of heat sources.

Compatible Cooktops and Oven Use:

This wok is safe for use on all stovetops, including smooth surface induction, gas, electric coil, and ceramic. It is also oven and grill safe up to 500°F (260°C), allowing for seamless transitions from stovetop to oven for finishing dishes or keeping food warm.



DURABLE & OVEN SAFE UP TO 500°F

Image: The wok shown with icons indicating compatibility with induction, electric, gas, ceramic, and grill cooktops.

Cooking Applications:

- **Stir-Frying:** The wok's shape and nonstick surface are ideal for quick and even stir-frying of vegetables, meats, and noodles.
- **Deep Frying:** Its deep design and cast iron construction provide excellent heat retention for deep frying various foods.
- **Steaming:** Use with a compatible steaming rack (not included) for healthy steaming of vegetables, dumplings, and seafood.
- **Seafood and Other Dishes:** Perfect for cooking a wide array of dishes, from delicate seafood to hearty stews, with superior heat distribution and effortless food release.



MAKE RESTAURANT QUALITY MEALS AT HOME

Image: The wok filled with colorful stir-fried vegetables, demonstrating its capacity for restaurant-quality meals.

5. MAINTENANCE AND CARE

- **Hand Wash Only:** To preserve the nonstick coating and the integrity of the cast iron, always hand wash your wok. Do not place it in a dishwasher.
- **Cleaning:** After each use, allow the wok to cool completely. Wash with warm, soapy water and a non-abrasive sponge or cloth. Avoid using harsh detergents, steel wool, or abrasive scrubbers, as these can damage the nonstick surface.
- **Drying:** Dry the wok thoroughly immediately after washing to prevent water spots and maintain its appearance.
- **Storage:** Store the wok in a dry place. If stacking with other cookware, place a soft cloth or paper towel between the wok and other items to protect the nonstick surface.



NONSTICK COATING FOR EASY CLEANUP

Image: Chef Geoffrey Zakarian demonstrating the easy cleanup of the nonstick wok.

6. TROUBLESHOOTING

- **Food Sticking:** While the wok features a nonstick coating, ensure you are using a small amount of cooking oil or fat, especially for high-heat cooking. Overheating an empty pan can also affect nonstick performance over time.
- **Uneven Heating:** Ensure the wok is properly centered on your heat source. For induction cooktops, verify the wok's base fully covers the induction zone.
- **Rusting:** The wok is designed to be rust-resistant. If minor rust spots appear, they can often be removed with a gentle scrub and then thoroughly dried. Ensure the wok is always dried completely after washing and before storage.
- **Handles Getting Hot:** This is normal for cast iron cookware. Always use oven mitts or heat-resistant gloves when handling the wok during and immediately after cooking.

7. SPECIFICATIONS

Feature	Detail
Model Name	Zakarian By Dash 14" Cast Iron Wok - Black
Model Number	ZDFEW140GBBK01
Brand	DASH
Material	Cast Iron with TruPro Titanium Ceramic Nonstick Coating
Color	Black
Diameter	14 Inches
Capacity	9.5 Liters
Item Weight	10.7 Pounds
Maximum Temperature	500°F (260°C)
Compatible Devices	Smooth Surface Induction, Gas, Electric Coil, Oven, Grill
Product Care	Hand Wash Only (Not Dishwasher Safe)
Nonstick Coating	Yes, TruPro Titanium Ceramic (PFAS, PFOA, PTFE, lead, cadmium free)
Included Components	Wok, Instruction Manual, Recipes, Warranty Information
UPC	810051858426

8. WARRANTY AND SUPPORT

Your Zakarian by Dash 14" Cast Iron Wok comes with a **Limited Lifetime Warranty**, ensuring peace of mind regarding its quality and durability.

For any questions, concerns, or warranty claims, please contact our **US-Based Customer Service** team. Our dedicated support staff is ready to assist you.

Contact Information:

- Website:** [Visit the DASH Store on Amazon](#)
- Email:** support@bydash.com (Example)
- Phone:** 1-800-XXX-XXXX (Example)

Please have your model number (ZDFEW140GBBK01) and proof of purchase ready when contacting support.

	<p><u>Dash Digital Tasti-Crisp Air Fryer: Instruction Manual & Recipe Guide</u></p> <p>Comprehensive guide for the Dash Digital Tasti-Crisp Air Fryer (#DCAF260), featuring safety precautions, operating instructions, troubleshooting tips, and a collection of delicious recipes.</p>
	<p><u>Dash 10L Compact Air Fryer Oven: Instruction Manual & Recipe Guide</u></p> <p>Comprehensive guide for the Dash 10L Compact Air Fryer Oven (model DAFT100), covering important safeguards, parts, features, operating instructions, cleaning, tips, troubleshooting, and a collection of recipes.</p>
	<p><u>Dash Egg Cooker Quick Start Guide</u></p> <p>A comprehensive guide to setting up, using, and cleaning your Dash Egg Cooker, including cooking times and tips for perfect eggs.</p>
	<p><u>Dash Go Rapid Egg Cooker DEC005: Instruction Manual and Recipe Guide</u></p> <p>Official instruction manual and recipe guide for the Dash Go Rapid Egg Cooker (Model DEC005). Learn how to safely operate, maintain, and use the appliance for boiling, poaching, and making omelettes, plus discover delicious egg recipes.</p>
	<p><u>DASH Air Fryer & Rice Cooker User Manual and Recipe Guide</u></p> <p>Comprehensive user manual and recipe guide for the DASH Tasti-Crisp™ Digital Air Fryer (DCAF260) and the DASH Mini Rice Cooker Steamer (DRCM200), featuring setup, operation, maintenance, troubleshooting, and recipes.</p>
	<p><u>Dash Rapid Egg Cooker Instruction Manual and Recipe Guide</u></p> <p>Official instruction manual and recipe guide for the Dash Rapid Egg Cooker (Model # DEC005). Learn how to safely use, clean, and troubleshoot your egg cooker, and discover delicious recipes for boiled eggs, poached eggs, omelets, deviled eggs, and more.</p>