

MICHELANGELO B0CWD7BXCX

MICHELANGELO 12-inch Non-Stick Wok Instruction Manual

Model: B0CWD7BXCX

1. INTRODUCTION

Thank you for choosing the MICHELANGELO 12-inch Non-Stick Wok set. This versatile cookware is designed to enhance your culinary experience with its durable construction, healthy non-stick coating, and multi-functional accessories. This manual provides essential information for the safe and effective use, care, and maintenance of your new wok.

The set includes a 12-inch (30.5 cm) non-stick wok, a glass lid, a stainless steel steamer plate, and a stainless steel fryer basket, offering a wide range of cooking possibilities from stir-frying to steaming and deep-frying.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before first use.
- Do not leave cookware unattended while cooking.
- Always use oven mitts or pot holders when handling hot cookware, although the handle is designed to stay cool, extreme heat can affect it.
- Keep children away from the cooking area.
- Do not heat an empty wok for extended periods, as this can damage the non-stick coating.
- Ensure the wok is placed securely on the cooktop burner.
- Avoid using metal utensils that can scratch the non-stick surface. Use wooden, silicone, or plastic utensils.
- Do not use abrasive cleaners or scouring pads on the non-stick surface.

3. PACKAGE CONTENTS

Your MICHELANGELO 12-inch Non-Stick Wok set includes the following items:

- 1 x 12-inch (30.5 cm) Non-Stick Wok

- 1 x Tempered Glass Lid
- 1 x Stainless Steel Steamer Plate
- 1 x Stainless Steel Fryer Basket

4. SETUP: BEFORE FIRST USE

1. Unpack all components and remove any packaging materials or labels.
2. Wash the wok, lid, steamer plate, and fryer basket thoroughly with warm, soapy water.
3. Rinse all items completely and dry them with a soft cloth.
4. For optimal non-stick performance, lightly condition the wok by rubbing a small amount of cooking oil over the entire non-stick surface with a paper towel. Heat the wok over low heat for 30 seconds, then let it cool and wipe off any excess oil.

5. OPERATING INSTRUCTIONS

General Cooking

The MICHELANGELO wok features a healthy non-stick granite coating, ensuring food releases easily and requires less oil for cooking. Its durable aluminum body provides rapid and even heat distribution, reducing cooking time and energy consumption.



Image: Fried eggs cooking in the wok, demonstrating its natural granite non-stick coating for easy food release and reduced oil usage.

Cooktop Compatibility

The wok's flat bottom with a stainless steel alloy base makes it compatible with all cooktop types, including:

- Induction
- Gas
- Electric Coil
- Ceramic
- Halogen
- Glass

SUITABLE FOR ALL COOKTOPS

Heats Quickly & Evenly



Induction



Gas



Ceramic



Halogen



Electric



Glass



Image: The MICHELANGELO wok positioned on a gas cooktop, illustrating its compatibility with various heat sources including induction, gas, ceramic, halogen, electric, and glass cooktops.

Using the Cool-Touch Handle

The ergonomic bakelite handle is designed to remain cool to the touch during cooking, providing a comfortable and secure grip. Always ensure flames on gas cooktops do not extend up the sides of the wok to prevent overheating the handle.



Image: A hand demonstrating the comfortable and secure grip on the ergonomic, cool-touch handle of the wok while cooking vegetables.

Versatile Cooking Methods

This wok set allows for multiple cooking techniques:

- **Stir-Frying:** Use the wok for quick and even stir-frying of vegetables, meats, and noodles.
- **Steaming:** Place the stainless steel steamer plate inside the wok with a small amount of water below it. Cover with the glass lid to steam vegetables, seafood, or dumplings.
- **Deep-Frying:** Use the stainless steel fryer basket for deep-frying items like french fries or chicken wings. Ensure the oil level is appropriate and follow all deep-frying safety guidelines.



VERSATILE USE

Image: A visual representation of the wok's versatility, showcasing its use for stir-frying, steaming with the included plate, and deep-frying with the basket.

Using the Glass Lid

The transparent glass lid allows you to monitor your cooking progress without lifting it, helping to retain heat and moisture for delicious results.

6. MAINTENANCE AND CARE

Cleaning

The non-stick coating ensures effortless cleanup. For best results and to prolong the life of your wok:

- Allow the wok to cool completely before washing. Sudden temperature changes can warp the pan.
- Hand wash with warm, soapy water and a soft sponge or cloth.
- Avoid using steel wool, abrasive cleaners, or harsh detergents, as these can damage the non-stick surface.
- While the product description mentions 'Dishwasher Safe', hand washing is generally recommended for non-stick cookware to preserve the coating over time.
- Rinse thoroughly and dry immediately to prevent water spots.

EFFORTLESS CLEANUP



Less Time
Cleaning



Dishwasher
Safe



Image: A hand easily wiping the non-stick surface of the wok, highlighting the effortless cleanup process.

Non-Stick Coating Care

- Always use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the non-stick surface.
- Do not cut food directly in the wok.
- Store the wok carefully to prevent scratching. If stacking, place a soft cloth or pan protector between the wok and other cookware.

7. TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of oil or butter. Avoid excessively high heat, as this can degrade the non-stick properties over time. Ensure the wok is clean and free of residue from previous cooking.
- **Uneven Heating:** Verify that the wok is centered on the burner and that the burner size is appropriate for the wok's base. On gas cooktops, ensure flames do not extend beyond the base.
- **Handle Getting Hot:** On gas cooktops, reduce flame size so it does not extend up the sides of the wok. On electric or induction cooktops, ensure the heat setting is not excessively high for prolonged periods.
- **Wok Warping:** This can occur due to extreme temperature changes. Always allow the wok to cool

gradually before washing. Avoid placing a hot wok under cold water.

8. SPECIFICATIONS

Feature	Specification
Brand	MICHELANGELO
Model Number	B0CWD7BXCX
Color	White
Product Dimensions	48.26 x 30.48 x 12.7 cm (19 x 12 x 5 inches)
Capacity	5 Quarts
Material	Aluminum body, Stainless Steel alloy base, Bakelite handle
Special Features	Non-stick, Lid included, Cool-Touch Handle, Steamer Plate, Fryer Basket
Compatible Devices	Gas, Electric Coil, Smooth Surface Induction, Ceramic, Halogen
Item Weight	2.89 Kilograms (6.37 lbs)

9. WARRANTY AND SUPPORT

For warranty information or customer support regarding your MICHELANGELO 12-inch Non-Stick Wok, please refer to the product packaging or contact the retailer where the product was purchased. You may also visit the official MICHELANGELO website for further assistance.