



# Black Carbon Steel **WOK**

## ***PREPARE WOK FOR FIRST USE***

1. **Wash** wok in warm, soapy water before first use.
2. **Dry thoroughly** - place wok on Stovetop on Low Heat.
3. Once wok is completely dry, use a soft lint-free cloth or towel to **apply a THIN LAYER of Cooking Oil**. Remove any excess oil.
4. Increase heat to med-low, then turn up to high. Rotate wok to ensure even oil coverage and all-over heating.

***Protect hands from burns - wok will be hot!***

5. Heat wok until oil smokes 1-2 minutes. Turn heat off and leave wok to fully cool down before cooking.

---

*Do not use soap or abrasives to clean  
once wok is seasoned.*