

CLASSIC SERIES CARBON STEEL WOK

Each JOYCE CHEN® Classic Series Carbon Steel Wok is crafted of premium carbon steel, perfectly weighted and balanced to craft all your favorite Asian dishes. Uncoated carbon steel is traditional in the Chinese kitchen and preferred by most chefs for the demands of traditional Asian cooking. Carbon steel heats up quickly, giving the cook complete control and quick response to every cooking need. The flat bottom makes efficient use of any heat source — gas, electric, induction or halogen ranges. You must “season” your uncoated carbon steel cookware to prevent rusting. Seasoning seals the carbon steel cooking surface and with consistent use, the seasoning will build up to a rich, black patina that will provide a natural non-stick surface and inhibit the formation of rust. So, the more you use your stir fry pan the richer and smoother the patina.

Initial Cleaning • The protective factory coating on your pan must be removed before first use. Fill your pan one-half to two-thirds full with water. Boil for 5 to 7 minutes. Pour the water out of the pan. Immediately scrub with hot soapy water and a harsh scouring pad. CAUTION: This pan is hot... handle with care. Scrub vigorously both inside and out, then rinse and wipe dry. Immediately season your pan as directed below.

Initial Seasoning • Rub 2 tablespoons cooking oil (vegetables, peanut, corn or soy bean oil) over the entire interior surface of the pan. Place over medium heat for about 10 minutes. Using a pair of tongs gripping a paper towel, distribute the oil over the inside and outside of the pan while it is heating. Tilt the pan over the burner so that the sides of the pan heat as well as the bottom. The pan will darken. CAUTION: This pan is hot... handle with care. Remove the pan from the heat and cool. Repeat 3 or 4 times. Your pan is now seasoned and ready to use.

Basic Care • Wash with hot water only and immediately dry thoroughly. Soaps or detergent will remove the seasoning. Remove burned food with a scouring pad and hot water. Apply a light film of cooking oil before storing to prevent rusting. If you use soap to clean your pan, simply follow the initial seasoning instructions to restore the protective finish. If your pan becomes rusted, simply scour and re-season. A well-seasoned pan will naturally darken with use. Do not leave food in pan after cooking. DO NOT wash in the dishwasher.