

Chinese cast-iron frying pan **WOK**

User`s manual

Before using the product, carefully read the user manual and keep it for future reference.
This product is made for domestic use, do not use it for other purposes.

Warranty service is not provided in the following cases:

- Impossibility of presenting Yi Wu Yi Shi warranty card or expiration of the warranty period.
- Incorrect use of the product, such as frying without oil, heating the product without cooking, strong bumps, using of liquids with high corrosive activity, long-term storage of food products, that have corrosive properties, damage to the surfaces of the frying pan by sharp objects, falls, that damage the product.
- Use for other purposes, than cooking.
- Damages and malfunctions, that occurred in case of force majeure.
- Deformation of the frying pan due to frying without oil, yellowing or blackening of the hull, falling of the bottom does not belong to the warranty service.
- Guarantee for the lid of the frying pan is 1 year, if there are damage to the lid due to improper operation, the lid is bought separately.

Returning and replacement of goods

1. Before return of the goods, the buyer must contact the customer service department to ensure that the condition of the product does not affect re-sale, the product must be free of contamination, without damage, be washed, fully packaged, only under these conditions it is possible to use the free return service without cause ads within 7 days.

2. To avoid causing trouble for the next buyer, if the return of the goods due to a violation of the original packaging resulted in scratches, chips and other damage to the appearance, this is considered to be factors affecting the re-sale, in such cases, the return of the goods within 7 days without explanation reasons is impossible.

3. In all cases, except for returning of goods for reasons of poor quality, a cost of delivery for returning of the product is borne by the buyer.

Additional costs for changes during delivery due to the buyer (errors in the address, phone number, refusal to accept the departure), the buyer bears himself.

4. If you have any questions about quality of the product, immediately contact customer support, make sure that there is no damage to the appearance of the product and packaging.

5. If you have a receipt and gifts, return them together with the goods, in the absence of a fee according to market value.

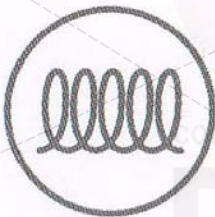



Manufacturer: Yi Wu Yi Shi (Shenzhen) Technology Co., Ltd;

Phone: 400-968-9610;

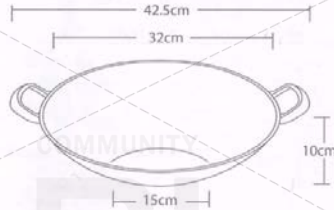
ZIP: 5180000;

Address: Shenzhen City, Nanshan District, Yuehai Subdistrict, 11 Keji Road, Weijie Building, Room 302.

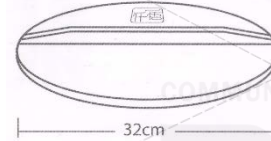
Compatibility with heat sources

			
Induction Cookers	Gas Cookers	Electro Cookers	Electroceramic Panels

Specifications



Iron Pan



Cunninghamia cover

Wall thickness of the frying pan: 3,5 mm	Bottom of the pan: 4,5 mm
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The body of the frying pan is made by iron, the Chinese cast-iron WOK frying pans are bolder, than conventional. The frying pan retains heat longer, which reduces the cooking time. Heat transfer index of cast iron is 0.64, which is 6 times higher, than that of aluminum, promotes better heat transfer to food, dishes are cooked faster, they are more delicious, they lose less nutrients compared to dishes that have been cooked for a longer time, food more nutritious and healthy.

Diameter: 32 sm	Thickness: 1,6 sm
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Wood from cunninghamia does not get dirty, dissipates wet toxins, promotes air circulation in a frying pan. It also has a natural wood flavor, anti-corrosion properties, is useful for the human body. The lid of cunninghamia effectively protects from burns, dense, does not shake during a strong boil, guarantees safety during cooking.

Standard: QB / T 3648-1999, GB 4806.9-2016, Net Weight: 3.7 kg

Preparation for use

1. Rinse the frying pan with water and a soft brush, do not use a metal scraper for washing dishes, or similar cleaning agents. After washing, proceed immediately to the procedure for preparing the frying pan for use.
2. Put the frying pan on a heat source for drying, cook a few slices of lard, put them in a frying pan, set a weak fire, wipe the surface of the frying pan with fat, leaving no missed places (for Islamic people, preparing for frying, you can use mutton fat, cow fat , vegetable oil, the use of animal fats is more effective when using vegetable oil)

3. Pour the remaining fat, hot water (without detergent), rinse the frying pan, repeat the frying procedure 3-4 times, then wash the frying pan and dry it on the fire, add a few drops of vegetable oil, and evenly wipe the surface of the frying pan. When the surface of the frying pan becomes shiny black, the preparation is complete, if dry and rough areas remain in the pan, repeat the preparation procedure, and use this method to care for old, rough cast-iron frying pans.

Cautions

1. During the first wash, or during use, small black pieces can fall off the surface of the pan, these are charred pieces of a layer of vegetable oil, they do not contain harmful substances, do not pay attention to them. If you want to eliminate this phenomenon: Rinse the frying pan with warm water and a brush or fry Chinese cabbage without adding oil.
2. If rust appears during use or improper maintenance in the pan, remove the rust stains, repeat the procedure for preparing the frying pan for use, this will completely restore the surface of the frying pan (use baking soda

and a small amount of water to remove rust, after rust removal do not forget to perform the preparation procedure frying pans).

3. During washing, to avoid damage to the oil film, do not use detergents, for best cleaning use hot water and a soft brush.
4. A cast iron frying pan can be used on an induction cooker, but you cannot use a large heating power for drying.

Trivia

1. Cast iron frying pan is made by casting from gray cast iron, without oiling with vegetable oil, it has a silvery white color, to prevent rust in the pan, a thin layer of vegetable oil is applied to its surface, put in a furnace with a high temperature and calcined. On the surface of the frying pan a protective layer is formed, preventing the appearance of rust. But because of improper use, it can be damaged, and gray cast iron under the influence of air or a moist environment can become rusted.
2. Cast iron frying pan has no artificial coating, during cooking you can use metal, wooden and silicone

scapula. Using a metal spatula, do not apply excessive force if you press the blade against the surface of the pan with great force, this can lead to scratches, damage to the protective layer, and the appearance of rust.

3. Pans made of cast iron and stainless steel have no artificial coating, have non-stick properties. With sufficient heating and after the uniform distribution of heat in a frying pan, it reveals its non-stick properties that persist during frying with oil, frying without oil, cooking, frying in oil.

Care of frying pan

1. After each use, wash the frying pan, wipe dry the moisture left on the surface, or dry it on the fire, then put it in the storage space.
2. After drying, wipe the frying pan with vegetable oil, thus you will extend the service life, also it will speed up the process of care of the frying pan.
3. If rust appears on the frying pan, remove it with a metal scraper for the dishes, then wipe the frying pan with food fat, after which the surface will recover; these methods will help to achieve the best non-stick effect, during use and care, oil and fat will be absorbed more deeply into the frying pan, the more, the better.

4. To prevent damage to the protective layer and rust, do not use sharp or hard objects to clean the surface of the frying pan.