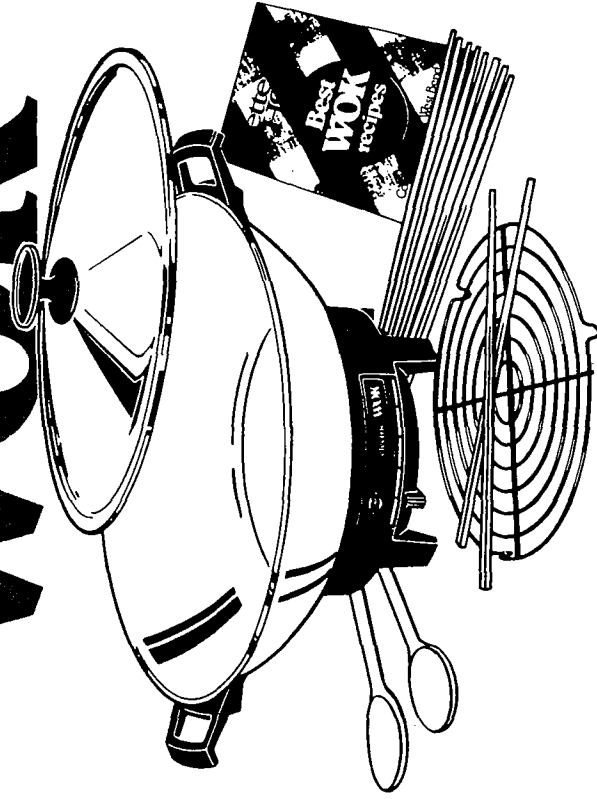




Stainless Steel WOK



CARE AND USE INSTRUCTIONS



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The Oriental Wok has existed for centuries without basic change. In fact, it is considered by many culinary experts to be the most utilitarian cooker ever invented. It's a skillet, a sauce pan, a soup kettle, a fryer, a steamer, a warmer and more.

It's fast cooking! And economical! The Wok's conical shape confines high temperatures and cooking oils or liquids to the base area. Heat lessens as it travels up the widely-angled sides, maintaining a warming temperature at the outer edges.

It's convenient, yet encourages imagination in meal-making! A natural for turning out authentic Oriental dishes, the Wok is equally suited to making countless Western-style favorites.

And the West Bend Wok offers more—it is equipped with an automatic heat control. It's crafted of durable stainless steel for long lasting beauty.

Add up these features and the result is not only an efficient cooker, but a handsome server as well. The West Bend Wok—a cooking classic with contemporary, universal appeal.

IMPORTANT SAFEGUARDS

Use electricity safely and wisely. Observe safety precautions when using your Wok including the following:

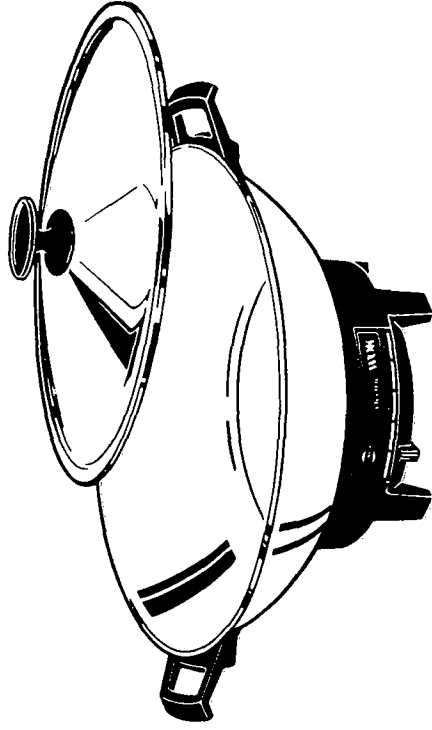
- Read all instructions before using.
- Always attach cord to Wok first, then plug cord into wall outlet. After cooking and serving, unplug cord from wall outlet. Let Wok cool before removing cord. Do not leave Wok plugged in when it is not being used.
- Your Wok should always be unplugged before cleaning.
- Do not let cord touch hot surfaces or hang over the edge of a counter or table.
- Your Wok, its cord and plugs should not be used outdoors, immersed in liquid, placed near a hot gas or electric burner or placed in a heated oven.
- Do not touch Wok or its cover when they are hot. Use handles and knob for lifting and carrying. Be very careful when moving Wok if it contains hot liquid. Let cool before pouring out.
- Supervise closely when Wok is being used by or near children.
- Use your Wok only for the cooking tasks described in this booklet. Do not use attachments with your Wok unless recommended by The West Bend Company.
- Do not use your Wok if it or its cord have been damaged or if it is not working properly. Return your Wok to an authorized West Bend Service Center for examination or repair.
- Do not attempt to repair the Wok yourself.

SAVE THESE INSTRUCTIONS.

WOK USE AND CARE

Before Using Wok The First Time:

- Clean before using
- Fill Wok with a small amount of hot soapy water, about 1 to 2 cups. **DO NOT IMMERGE WOK, ITS CORD OR PLUGS IN WATER OR OTHER LIQUID.** Wash the interior of the Wok with a dishcloth or sponge. Drain and rinse carefully to prevent water from dripping down outside of Wok into base, then dry. Wipe the exterior of Wok with a damp soapy cloth, then wipe with a clean damp cloth and dry.
- Wash cover, steaming rack, spoons and chopsticks in hot soapy water with a dishcloth or sponge, rinse and dry. Do not use any type of abrasive scouring pad or cleanser on cover or rack as scratching may occur. The Wok is now ready to use.



GENERAL COOKING INSTRUCTIONS

Important: Since Wok cooking is very rapid, all foods should be prepared (peeled, shelled, sliced, diced, cubed, etc.) before the Wok is plugged in.

- Operating the Wok
- Always use the Wok on a dry, level surface. Be sure hands are dry. The heat resistant base allows for safe table use.
- When ready to cook, attach cord to the Wok. Plug cord in a 120-volt AC electrical outlet **ONLY**. The Wok will begin to heat as soon as it is plugged into the outlet. Your Wok has a short cord as a safety precaution. If you must use a longer cord set or an extension cord, be careful not to trip or become entangled with the cord! Arrange the longer cord so it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally. The electrical rating of the extension cord you use should be the same or more than the wattage of the Wok (1000 watts).

Follow recipe as directed. If recipe requires preheating, do so with Wok uncovered and containing oil at recommended heat setting for recommended time, normally 2 to 3 minutes when heating oil for stir-frying. **DO NOT ADD OIL TO HOT WOK.** Heat may be increased or decreased during the cooking period.

The automatic temperature control will maintain the selected heat setting. The lever may be positioned directly below the LO, MED, and HI settings as well as in the center of the two unmarked colored zones which represent MED-LO and MED-HI, or anywhere between the settings. The approximate temperatures of the five settings are: LO = 175°, MED-LO = 225°, MED = 300°, MED-HI = 350° and HI = 400°.

At the end of cooking time, set heat control at LO for serving or unplug Wok from electrical outlet if food will be removed immediately from the Wok. If possible, let the Wok cool before removing cord from base as the base becomes hot. If cord is removed from a hot base, always use a hot pad.

• **Cooking Tools**

Plastic, rubber and wooden tools are recommended for use in the Wok. Smooth-edged metal cooking tools may be used with care. Do not use sharp-edged metal tools (forks, knives, mashers, whips, beaters or food choppers) as scratching may occur. Minor scratching will affect only the appearance of the Wok. Two long handled wooden spoons are recommended for stir-frying. Smooth-edged metal cooking tools should be used when tempura cooking with oil. Do not use plastic cook tools when cooking with hot oil.

• **To Use Steaming Rack**

Pour 2 cups of water into Wok. Place steaming rack inside Wok, making sure rack is level. Cover Wok and plug into electrical outlet. Bring water to a boil at the MED setting. Uncover Wok, being careful of escaping steam, and place food directly onto rack. If food is cut into small pieces, a sheet of aluminum foil or an 8 to 9 inch shallow heat-proof plate may be placed on the rack to prevent foods from slipping through the rack. Cover the Wok and steam at MED until food reaches desired doneness. If foods are steamed more than 20 minutes, more water may need to be added to prevent Wok from boiling dry. After steaming, unplug Wok from outlet, uncover carefully and remove food. Allow Wok to cool before cleaning.

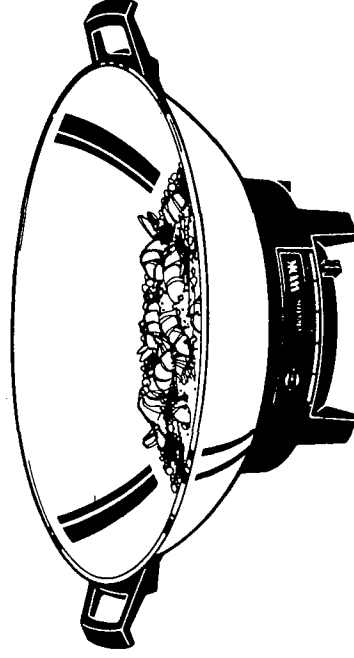
Following are some steaming times for fresh vegetables. Additional steaming recipes can be found in the recipe booklet packed with your Wok.

Fresh Vegetables	Steaming Time
Asparagus, 1 pound,	
3-4 inch spears	15-20 minutes
Broccoli, 1 pound,	
3-4 inch spears	15-20 minutes
Brussels Sprouts,	
½ pound	10-15 minutes

- Cauliflower,
medium head 15-20 minutes
- Spinach, ½ pound 5- 7 minutes

• **Tempura Frying**—bite size pieces of food batter dipped and fried in oil.

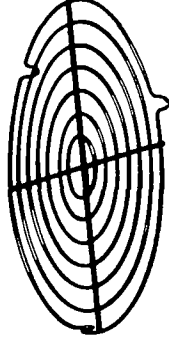
1. Prepare favorite tempura batter for dipping of tempura foods.
2. Pour 2 to 3 cups of vegetable oil into dry Wok. Do not use more than 3 cups of oil. Preheat oil, uncovered, at HI for 9 to 10 minutes. Oil will reach approximately 375°F.
3. Before dipping food into batter, always remove excess moisture or ice crystals with paper toweling. This will help prevent spattering and foaming of hot oil when frying.
4. Use metal or mesh skimmers, tongs or slotted spoon to place foods into hot oil. Do not use plastic or rubber tools. Dip up to 8 pieces of selected food in batter and gently place in hot oil. When food rises to surface of oil and batter has puffed and browned, turn over and fry other side, about 3 to 4 minutes. Remove with metal tool and place onto paper toweling to drain. Repeat frying remaining foods.
5. Do not move Wok containing hot oil. Always unplug Wok from outlet after frying and allow to cool completely before handling.



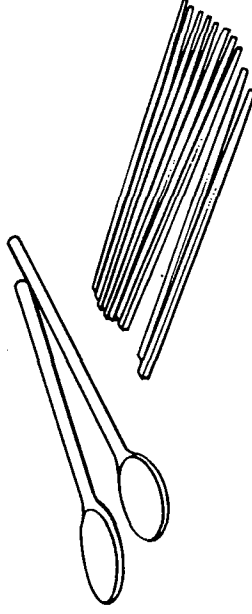
REGULAR CLEANING INSTRUCTIONS

- **Clean After Every Use**
To keep the Wok looking attractive and cooking efficiently, clean it thoroughly after every use. Be sure to use the right cleaning aids as follows.
- **Let Wok Cool By Itself**
At the end of cooking time, let the Wok cool by itself. Do not hasten cooling by pouring cold water into it. After Wok has cooled, remove the cord from base. **DO NOT IMMERGE WOK, ITS CORD OR PLUGS IN WATER OR OTHER LIQUID.** Cord may be wiped with a clean damp cloth or sponge if necessary.
- **Cleaning Inside of Wok**
Fill Wok with a small amount (1-2 cups) of hot soapy water. Use a nylon scouring pad such as Dobie® or Scotch Brite Cookware Scrub 'n Sponge® to clean the interior of Wok. If necessary, allow Wok to soak briefly with water to loosen dried-on food. Drain Wok, rinse carefully to prevent water from dripping down the outside into the base, then dry. **DO NOT IMMERGE WOK IN WATER OR OTHER LIQUID.**
- To remove bluish-colored heat or food stains from the inside of Wok, scour with a damp pad and a non-abrasive cleanser such as Bon Ami®, Copper Glo® or Soft Scrub®. Scour in the direction of the polish lines. Rinse inside of Wok thoroughly, drain and dry.
- **Cleaning Outside of Wok**
Use a damp soapy cloth or sponge to clean the outside of Wok. Wipe with a clean damp cloth and dry. Do not use any type of scouring pad or cleansers on outside of Wok. **DO NOT IMMERGE WOK IN WATER OR OTHER LIQUID.**

- **Cleaning Cover**
Wash cover in hot soapy water using a dishcloth or sponge. Rinse and dry. If necessary, a non-abrasive cleanser as recommended above may be used with cloth or sponge to remove food stains.
- **Cleaning Steaming Rack**
Wash rack in hot soapy water using a dishcloth, sponge or nylon scouring pad. Rinse and dry. Do not use metal scouring pads or abrasive cleaners on the rack as damage to the finish will occur.



- **Cleaning Spoons and Chopsticks**
Wash spoons and chopsticks in hot soapy water with a dishcloth or sponge, rinse and dry.



SPECIAL CLEANING INSTRUCTIONS

- Removing White Mineral Deposits from Wok Interior
After steaming foods, a white layer of mineral deposits may remain on the interior of the Wok. Remove by adding 1 to 2 cups of white distilled vinegar to the Wok and allow to soak until the deposits are dissolved. Drain the Wok, rinse carefully and dry.

Your Wok needs no special care other than cleaning. If service becomes necessary, please take your Wok to an authorized West Bend service center. Do not attempt to repair it yourself.

To Use Chopsticks

Place one stick between your thumb and forefinger, about $\frac{3}{4}$ up its length. Lightly rest the tapered end against the tips of your ring finger and little finger. With this "stationary" stick in position, grasp the "moving" stick with the tips of your thumb and forefinger and rest it on your middle finger. Move stick by bending forefinger and middle finger. The thumb remains still. Make certain sticks are parallel to one another, they're even at the ends and are kept about an inch apart under the thumb. And don't apply too much pressure. Relax, and have fun, your guests will, too.

FULL 1 YEAR WARRANTY

Your West Bend Warranty covers defects in the materials and workmanship of this Wok for one (1) year from the date of original purchase. Any defective part of the Wok will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This warranty does not cover damage caused by misuse, accidents or alterations to the appliance.

If service becomes necessary, take your Wok to a West Bend service center. A list of all authorized service centers is packed with all West Bend appliances. If you choose, return the product with a description of the claimed defect to:

THE WEST BEND COMPANY

Attn: Customer Service Department
West Bend, Wisconsin 53095

For Household Use Only.

a product of THE WEST BEND COMPANY, West Bend, Wisconsin 53095

This booklet contains important and helpful information on your new product. Please file it for handy reference to instructions for proper use and care, warranty and service information.

For your personal reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as a gift: _____

Where purchased and price, if known: _____