

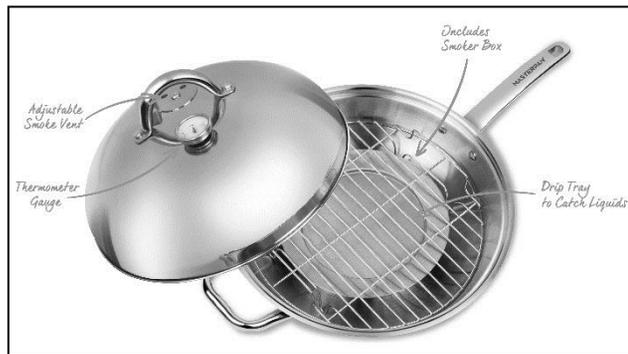
MASTERPAN®

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USE, CARE, & WARRANTY GUIDE MULTI-USE SMOKER WOK

Also available online at www.masterpan.com
(please read instructions carefully as incorrect use may void your warranty)

MASTERPAN® brings cooking to new levels with our innovative and premium quality cookware to make you "feel like a chef". To maximize your cooking enjoyment and validation of our limited lifetime warranty please read the following carefully to ensure proper use and care of your MASTERPAN® cookware. Our primary goal is to make cooking fun, healthy, and convenient for everyone.



YOUR MULTI-USE SMOKER WOK

- Heavy 100% stainless steel structure for efficient heat distribution throughout the base of the cookware ensuring optimum heat transfer.
- Perfect for use on any hob including Induction. Even use on an outdoor grill. Stainless steel cookware is not microwave safe.
- Includes smoker box with drip tray, metal food Rack, thermometer gauge, and high dome lid with smoke vent for maximum space.



BEFORE USING

- Handle Damaged or Repair: - if your cookware has been received with a loose or damaged handle or part do not use it and contact our warranty department immediately for a replacement. It is not safe to use any cookware with a loose handle or damaged part. Do not try to repair a damaged product yourself as it may be unsafe and will also void the warranty.
- Cleaning: - Wash cookware using hot water and mild detergent using a soft sponge. Rinse with cool water and dry thoroughly. Your cookware is now ready to use.

STAINING and DISCOLORATION

- If your wok starts to blacken do not worry as it just means you are using it. This happens with most stainless steel cookware. Just make sure you wash it after each use and remove any burnt or stuck food particles.

COOKING TIPS

- It is always recommended to use a little oil or butter to season your pan before cooking. It will not only add extra flavor and taste to your food but prevent food from sticking or

burning. Cooking sprays can burn at even low temperatures so try to avoid using sprays on our cookware.

- Every cookware heats and cooks differently so get to know your cookware over the first few uses. After you use it a few times you will easily master it so don't get discouraged if you don't get it right the first time.
- Always allow foods to come to room temperature before cooking. Placing foods straight from the refrigerator onto your pan will cause them to stick and cook uneven.
- Always use the correct utensils – metal utensils work best for stir-frying on a stainless steel wok but plastic, rubber, silicon, or wooden work fine as well.
- Bare in mind that when using on a direct gas hob the handle and/or helper handles on the side can get hot or damaged if in direct contact with a flame source so make sure the flame source is only in contact with the base plate and not the handles.
- Do not overheat any empty cookware. Always make sure that oil, water or food materials is in the cookware as soon as it starts getting hot.

CLEANING & DISH WASHER WARNING

- After using let cool before washing and always wash your cookware by hand using only mild detergent and warm water or in your dishwasher under a gentle cycle.
- The base of most pans maybe slightly concave when cold but expands to flatten out when heated. Always let your cookware cool before cleaning it. This allows the base to resume its original shape and helps to prevent it becoming uneven over use.
- Do not store wet or damp pans. Cloth dry completely before storing.
- Our cookware is safe to put into the dishwasher. The Stainless steel material will gradually stain and discolor over time and after multiple washes in a dish washer but this is normal with most cookware and will not affect the performance of it.
- If, through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.
- For cleanup, wash your wok with hot water, a drop of soap and a soft cloth. If you have to scour, re-season lightly after drying. Barely heat your pan to medium high, remove from heat and add a drop of oil, then rub it into the entire cooking surface with a paper towel. And be careful not to burn your fingers – it will be hot!
- A better alternative to scouring, which will remove the patina created by seasoning, is to clean with a salt scrub. Heat the pan to medium high, remove from heat, and add 2 tablespoons salt and 1 tablespoon of oil. Wad up some paper towels and thoroughly rub the salt mixture over the surface to remove any stuck-on bits of food.

GOOD TO KNOW

- Always lift the pan when moving it on a glass ceramic hob to avoid scratching the hob.
- Your wok's long handle and helper handle (as per picture on the right) will get hot during use so always use good quality pot holders when carrying it to avoid getting burnt.
- Don't use high heat or let the pan boil dry (heating it without any food) for too long as the base will skew by overheating.
- Damage to your pan due to overheating and improper cooking techniques will void our guarantee.
- Do not use cookware as a food storage container, which could encourage staining. It's better to keep cookware clean when not in use.
- Note about Pet Birds: always observe the rules of sensible cooking and never let foodstuffs or an empty pan overheat. Both may cause fumes which, while not dangerous to humans or most household pets, can adversely affect pet birds. Birds have unusually sensitive respiratory systems, and are affected by such fumes. Pet birds should always be kept in a well ventilated room, and never in the kitchen.



HELPFUL TIPS

- If the handle gets loose, breaks or cracks for any reason do not use your wok. Do not try to glue your broken handle together as doing this will be dangerous. Contact us for a replacement if your wok is still covered by the warranty.
- Do not leave your cookware unattended on any live burner or grill for extended periods of time. Make sure you check on it every 15-30 minutes.
- Be careful when moving a hot pot/pan with hot food or oil in it.
- Do not store food in your cookware after it is cooked.
- To remove white film or water-spotting caused by minerals in tap water try rubbing with a sponge using vinegar or lemon juice.

- If cookware is stacked one on top of the other, we recommend placing a sheet of wax paper, felt separator, or silicone pad between them to prevent them from getting damaged or scratched.

LIMITED LIFETIME WARRANTY & ONLINE REGISTRATION INFORMATION

- Ensure proper use and care of your cookware as well as make sure you save and retain your original sales receipt and barcode label on packaging as proof of purchase to validate this warranty.
- In the event of any claim with a MASTERPAN® product please visit our website or email warranty@masterpan.com a copy of your proof of purchase and picture of the damage/s and let us know the problem so we can attend to your claim as soon as possible. Our Warranty Team will respond to your claim accordingly.
- Our warranty covers your cookware from any material or workmanship defects at time of production and use (if/when used) under normal and non-professional use as mentioned in this care guide.
- Our warranty does not cover damages to your cookware from excessive commercial use, normal wear and tear, deterioration due to dishwasher use, improper use such as accidents, boiling dry, over-heating an empty pot/pan, misuse, abuse, commercial or non-consumer use, overheating due to prolonged use, scratches from metal utensils or objects, stains from certain food products, and improper cleaning.
- In the event of any claim we reserve the right of the final decision of either repair, replacement (or if no longer in stock a replacement) or refund of purchase price paid in part or whole depending on the nature of the damage. In the event of a repair or replacement there will be no charge besides shipping and handling cost.
- We do not cover any incidental or consequential damages arising from any direct or indirect use or dropping of our cookware
- Our warranty does not cover any third party liability damage that may arise from improper use or handling of our pan such as damage to personal property, bodily parts, flooring, etc., by accidental dropping of the pan or damage to other pans by improper storage of our pan.
- This warranty does not cover scratches or damage that is merely cosmetic or minor in that it does not significantly affect the performance of the cookware itself.
- Arbitration Agreement: Please visit our website to read detailed information on our arbitration terms and conditions and your acceptance of it. If you do not agree with these terms and conditions please return your purchase within 30 days unused and in its original packaging.

- **If you purchased one of our products from anywhere other than www.masterpan.com then you need to contact that seller directly with your claim.**

**FOR CUSTOMER SERVICE REGARDING WARRANTY,
CLAIMS, USAGE, OR JUST ABOUT ANYTHING
PLEASE EMAIL US AT INFO@MASTERPAN.COM**

**Thank you for your purchase.
We sincerely appreciate your business!
For more information, visit us at**

www.masterpan.com

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COOKING GUIDE

for smoking, steaming, and frying

(please read our guide carefully as incorrect use may void your warranty)

The Internet now has thousands of great tips, ideas and recipes for all methods of smoking, steaming, deep frying and stir frying but following are just a few of our own simple in house tips to get you started.

A wok is the perfect pan for many cooking techniques. The broad surface enables liquids to reduce more quickly. The deep, well like, concave shape, makes stir-frying a breeze by radiating intense heat, transforming the sides of the wok into an overall dynamic cooking environment. For thousands of years the wok has been the essential tool of the Chinese kitchen making it ideal from steaming and smoking to stir-frying and deep-frying. Today it has become the essential tool for every kitchen. No other pan can claim the same versatility regardless if your cooking a Chinese dish or not. Our flat bottom wok is ideal even when using on a western-style stove because it enables the wok to sit directly on the burner, maximizing the heat in the pan.

SMOKING TIPS

- Please remember that an indoor smoker is different than a professional outdoor smoker which can be used for longer slower smoking techniques. An indoor smoker provides a shorter quicker smoking technique for the amateur chef. Please see our recommended smoking guide and temperature on the additional page for a general idea on cooking timing and temperatures. Once you get the initial smoky flavor on your foods you can finish cooking them in the oven or on a regular frying pan if you want as well to save some time.
- Using a wok for smoking is probably the best way to smoke most foods since it is deep and wide enough to provide ample room for the smoke to circulate around the food creating an ideal indoor smoking set-up especially with out high dome shaped cover.
- Remember your wok is like any other cookware so should be treated the same way.
- With our unique smoker box and drip tray included you will find it easier than just your normal smoker that does not have these essential accessories.
- Be sure to thoroughly clean the wok before setting it up for smoking so there are no stuck-on bits of food that could burn.

You can also line your wok or smoker box with a layer of aluminum foil to help with easy clean up after use.

- Fill the smoker box with your desired smoking ingredients and place on the bottom of the wok. Place drip tray on top and then the metal wire rack in place.
- To get the smoke started, you need to first heat the wood chips or other smoking materials in the smoker box. Turn your burner to medium heat and wait until you see smoke coming from the wok which will usually take approximately 3-5 minutes. Once this is done place meat on the wire rack and cover.
- DO NOT use your wok on high heat when smoking at any time as it gets very hot so stick to the ideal smoking temperatures and cook it longer if you have to until meat is at the USDA minimum levels but do not cook it on high heat.
- DO NOT leave the wok un-attended while in use specially with children around.
- Make sure to work quickly after the wok starts producing smoke, so your kitchen doesn't become filled with smoke.
- DO NOT smoke your food for too long as it will develop a bitter flavor.
- DO NOT use your wood chips or other smoking material in or to season your food with and should be only used in the smoker box included in your set and discarded away after you are done smoking one set of food and it has cooled. Do not re-use your wood chips or other smoking material after one use.
- DO NOT discard hot smoking material and wood chips immediately after use especially in a waste bin as they are very hot and could ignite a fire. Rinse with cold water and let soak until cool before disposing of.
- Ensure that your kitchen is well ventilated and that all your windows are open and your exhaust fan is on. This will ensure your entire home does not end up filled with smoke.
- Make sure there are no flammable material or liquids around your wok as it will get extremely hot while smoking. Remember to use good quality oven mittens or gloves to protect your hands while handling the hot wok and lid.
- DO NOT place your hot wok on flammable materials that could damage easily such as counter tops or cloths of any kind. Keep it on your stove top until it has cooled and ready to be moved to the sink for cleaning.
- You can use our wok on a ceramic, glass or flat top stove but please read the manufacturers instruction manual carefully to make sure the base of our wok fits correctly and is not larger than the heating element of your stove. Most stove manufacturers caution against using oversized cookware on their stoves.
- Use the attached temperature gauge and adjustable smoke vent to control the inside temperature and smoke flavor. A completely closed vent gives you a stronger smoke flavor while opening it reduces it.
- Besides your normal wood chips for smoking you can use ingredients such as tea leaves, sugar, and rice. The tea will

provide a flavorful smoke, the sugar will caramelize to give the food color and sweeten it, and the rice helps to keep the set-up smoking. Depending on the food that you're smoking, you can also add spices to your smoking ingredients. Rosemary, star anise, coriander seeds, bay leaves, garlic, mint, cinnamon sticks, and whole nutmeg are all good options. Citrus peels can also add interesting flavor. Search online for all the different smoking options and techniques available.

- Only use wood chips that are meant for indoor smokers and follow proper soaking instructions by the wood chip manufacturer.

STEAMING TIPS

- Add water to 1 inch below steamer rack (about 3 cups of water atleast). Water should never touch steamer rack. Place glass or metal dish or bamboo steamer if you have one with food onto steamer rack leaving atleast 2 inches of space around the dish to allow for the steam to circulate. Bring water to a boil over high heat before putting any food in, cover wok and then reduce heat to medium to maintain a gentle simmer.
- The boiling point of water is 212° F (100° C) at sea level so the highest temperature at which steam can cook food will be 212°F/100°C. Expect steaming to occur right at or around the boiling point of water.
- Take care when removing the lid or adding and removing foods as the steam will be very hot and can burn your hands and arms very easily and quickly. We recommend always using oven gloves or mittens and retriever tongs for safe and easy transfer.
- Keep an eye out for the water level every 10 minutes to make sure you have enough water boiling. If the water runs out replace it immediately with more hot water or the wok's metal will start overheating and can eventually char the bottom of your wok, bamboo steamer, or even cause a fire.
- If you do not have a dish or bamboo steamer you can even use parchment paper cut into a circle shape with a 2 inch diameter hole in the middle and place on the steamer rack and place food such as dumplings or buns directly on the parchment paper.
- Steaming is a great way to cook delicate pastry-based foods like dumplings, shu-mai, and bao, the sweet leavened steamed buns that are a popular form of dim sum. Unlike a vigorously boiling pot of water which can batter and bruise delicate pastries, steamed food remains in one place as the hot steam lazily circulates around it.
- Vegetables are ideal for steaming. Unlike boiling or oil blanching vegetables can be rapidly steamed over just a couple of cups of simmer water. By steaming food you retain some of the nutrients that would be diluted and washed away by boiling.

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- Steaming is also a good way to cook delicate shellfish and seafood, or to par-cook soft, fatty cuts of meat before stir-frying, as you'd do with pork belly before slicing it and frying it with hot peppers in the classic Sichuan dish of double-cooked pork. Steam eggplant before stir-frying it, to soften and help it soak up more flavor from the sauce.
- Always remember to layer vegetables or proteins in a single layer so they cook evenly. Pastries and dumplings will stick to most dishes so always place on wilted lettuce leaves to avoid sticking.
- Use thermometer gauge and the adjustable smoke vent to control the temperature inside.

FLAVOR STEAMING

- For a new option to healthier smoking you can also fill the smoker box with with flavor wood chips like apple or cherry wood chips, cover with the drip tray and then proceed as per above steaming tips. Fill with water to just below the drip tray and steam meats like pork and chicken or fish like salmon and trout. This will create steam that adds a slight smoky fragrance to your food compared to just your basic plain water steaming.
- You can even fill your smoker box with herbs like parsley, rosemary, cilantro, garlic, onions, ginger, etc. to create an aromatic herb steam to flavor your food.

DEEP FRYING TIPS

- Deep-frying in a wok is ideal because its concave shape requires less oil than a regular pot, and the roominess of the wok lets you fry more food at one time without crowding, which means frying in fewer batches.
- Never fill the wok more than halfway with oil. In most cases 2-3 inches of oil is all you need for deep frying.
- Use a deep-fry/candy thermometer to monitor the oil temperature so that its at the right temperature according to your recipe. Too high and your food will burn. Too low and your food will not cook properly and just end up being soggy and oily.
- If you don't have a thermometer on hand, you can use a wooden spoon or chopstick to test the temperature of the oil. Dip the handle of the wooden tool into the oil - if it bubbles steadily,

the oil is hot enough for deep frying. If there is particularly vigorous bubbling, though, the oil is too hot, and you should let it cool before frying your food. If few to no bubbles appear, the oil needs to heat longer.

- Moisture causes oil to spatter, so thoroughly dry the food to be fried.
- Add pieces of food to the oil one at a time, or they'll stick together in a cluster and fry unevenly. More so for battered food.
- Remove the food when its color is right. When you notice that your food has become a light golden brown shade, it's likely done. Use a slotted spoon or metal strainer to remove the food from the oil, so you can scoop up several pieces at once. To keep your food from being too greasy, immediately place it on a paper towel lined plate, bowl, or tray to soak up the excess oil.
- The best time to season deep fried food is right after you've removed it from the oil as it will absorb the salt, pepper, or other seasoning more easily for deeper flavor.
- Wooden chopsticks are handy for adding ingredients to the oil but use a metal skimmer or strainer (spider) to remove several pieces of fried food at a time. Don't use any plastic utensils to remove the food from the wok. Plastic can melt easily in hot oil.
- Always use a type of oil with a higher smoke point. Choose an inexpensive, flavorless oil like canola, peanut, or sunflower oils which are all good options. You can also use clean animal fats, such as lard or duck fat, but they tend to be more costly.

STIR FRYING TIPS

- A wok's flared shape develops intense heat in the bottom which quickly radiates to the sides, allowing both the bottom and the sides to be used to quickly and evenly cook ingredients in a small amount of oil.
- Always heat your wok until a drop of water evaporates upon contact before adding the oil. A well-heated wok prevents ingredients from sticking and gives them a good sear.
- You'll know the wok is overheated if the oil smokes wildly when it hits the pan; faint smoke is fine, though.
- Don't crowd the wok with too many ingredients, which will reduce the temperature of the pan and cause the food to steam. Add foods of similar texture and density together, but don't over crowd the surface by adding too much at once. This will cause the pan temperature to drop quickly, releasing moisture instead of sealing it in - which then results in food steaming or boiling instead of the desired quick, hot searing.

- Use a metal wok spatula for stir-frying; a wooden utensil won't be thin enough to get under the ingredients.
- Have all ingredients prepped and ready to go. A stir fry happens fast, and you don't want to hold up the process by searching for bits and pieces. Line up everything you'll need on the counter next to your stove top to keep it moving, and time other dishes like rice and noodles to be ready at the same time.
- Use oils with a high smoke point that can take high heat without burning. The best candidates for stir frying are: sunflower, light refined olive oil, and peanut. Sesame oil is also used quite a bit throughout eastern Asia for it's wonderful flavor but is more often added towards the end of cooking so as not to change its unique taste.
- Cut all ingredients into pieces of the same size for even cooking.
- Give veggies that require a longer cooking time - such as carrots, winter squash, broccoli and cauliflower - a bit of a head start with a quick blanching before stir-frying.
- Slice meat and poultry thinly across the grain for quick cooking and tenderness, but slice fish along (or with) the grain.
- Ensure that all of your ingredients are well drained - pat all veggies, scallops, shrimp, etc. dry with a paper towel before adding to the wok, so they sear instead of steaming.
- Add a drop of water to your heated wok before cooking. If it sizzles, you'll know it's hot enough to cook with.
- Stir in the most intensely flavored ingredients first - garlic, ginger, onions and chili peppers. These are known as the "aromatics," and their deep tastes will infuse the oil, adding robust flavor and fragrance to the dish.
- Once the aromatics are lightly browned, push them up and out of the way a bit, and then add the protein. In a single layer, add your seafood, tofu, meat or chicken, and let it sit for a moment to sear. Toss and stir fry until they're almost cooked, but not completely. Transfer all ingredients to a bowl.
- Add the vegetables according to their hardness and cooking times, with those requiring longer times going in first. Veggies such as carrots, broccoli and cauliflower should be added first, followed by medium density veggies like peppers, mushrooms, asparagus, celery and zucchini. Finish up with the most tender vegetables, like leafy greens, sprouts and tomatoes.
- Toss using the stir fry action. With a quick motion, slide a thin spatula under the food to constantly roll it over on itself.
- Deglaze the pan with a liquid such as soy sauce, stock, broth, rice wine, or coconut milk, by drizzling it down the sides. Return the protein and aromatics to the pan, and quickly toss to re-heat all ingredients.

SMOKING AND STEAMING COOKING GUIDE

MEAT TYPE	SMOKING TEMP	SMOKING TIME	TARGET INTERNAL TEMP.	USDA MINIMUM	STEAMING TEMP	STEAMING TIME	QUICK TIPS
BEEF BRISKET (THIN CUT)	225-275°F (107-135°C)	45-60 MINUTES	185-210°F (85-99°C)	145°F (63°C)	212-220°F (100-105°C)	30-45 MINUTES	COOK UNTIL TENDER.
CHICKEN BREAST	250-300°F (121-149°C)	40-45 MINUTES	165°F (74°C)	165°F (74°C)	212-220°F (100-105°C)	25-30 MINUTES	REMOVE SKIN BEFORE SMOKING
CHICKEN WHOLE	250-300°F (121-149°C)	60-90 MINUTES	165°F (74°C)	165°F (74°C)	212-220°F (100-105°C)	30-40 MINUTES	BUTTERFLY BEFORE SMOKING
FISH WHOLE	200-225°F (94-108°C)	45-60 MINUTES	145°F (63°C)	145°F (63°C)	212-220°F (100-105°C)	25-30 MINUTES	SALMON AND TROUT BEST FOR SMOKING
FISH FILLETS OR STEAKS	200-225°F (94-108°C)	30-40 MINUTES	145°F (63°C)	145°F (63°C)	212-220°F (100-105°C)	10-15 MINUTES	READY WHEN TRANSLUCENT AND FLAKY
HAMBURGERS (1/4 LB)	250-300°F (121-149°C)	30-40 MINUTES	165°F (74°C)	145°F (63°C)	212-220°F (100-105°C)	20-25 MINUTES	SEASON BEFORE STEAMING
LAMB SHOULDER CUBES	250-300°F (121-149°C)	35-45 MINUTES	145°F (63°C)	145°F (63°C)	212-220°F (100-105°C)	90-120 MINUTES	USES SLICES WHEN STEAMING
LOBSTER	200-225°F (94-108°C)	45-60 MINUTES	145°F (63°C)	145°F (63°C)	212-220°F (100-105°C)	10-15 MINUTES	ALWAYS COOK IN THE SHELL
PORK BUTT / SHOULDER	225-275°F (107-135°C)	50-60 MINUTES	195-210°F (90-99°C)	145°F (63°C)	212-220°F (100-105°C)	30-35 MINUTES	COOK UNTIL TENDER.
PORK RIBS	225-275°F (107-135°C)	50-60 MINUTES	195-210°F (90-99°C)	145°F (63°C)	212-220°F (100-105°C)	25-30 MINUTES	TRIM OFF BONE MEMBRANE AND FAT
PORK TENDERLOIN	225-325°F (107-163°C)	35-45 MINUTES	145-150°F (63-66°C)	145°F (63°C)	212-220°F (100-105°C)	25-30 MINUTES	WRAPPING IN BACON KEEPS IT MOIST
SHRIMP	200-225°F (94-108°C)	45-60 MINUTES	145°F (63°C)	145°F (63°C)	212-220°F (100-105°C)	5-10 MINUTES	REMOVE VEIN BEFORE COOKING
TURKEY BREAST FILLET	250-300°F (107-135°C)	30-40 MINUTES	165°F (74°C)	165°F (74°C)	212-220°F (100-105°C)	30-40 MINUTES	WET BRINE OVERNITE FOR TENDERNESS
VEGETABLES	200-225°F (94-108°C)	10-15 MINUTES	NONE	NONE	212-220°F (100-105°C)	5-10 MINUTES	SINGLE LAYER FOR FASTER COOKING

COOKING TIPS

- Always cut meat against the grain for more tender bites.
- Smoke or steam thinly sliced meats for juicy sandwiches.
- Make sure you prep your food with clean hands on a clean surface.
- Do not use high heat under any circumstances to speed up cooking time.
- Using frozen meat after thawing reduces meat tenderness and juiciness.
- Do not cook different meats at the same time to avoid any cross contamination.
- Always check temperature inside the thickest part of the meat away from any bone.
- Always check cooked food temperature to make sure it is at the minimum USDA requirement.
- Always check your specific recipe for accurate cooking times and temperature and adjust accordingly.
- The coking guide shown above is only for reference and depends on the cooker and heat level you are using so please make sure you adjust timing as you are cooking.
- Internal temperatures of meat may raise by 5-10 degrees after meat is taken off the heat so always allow meat to rest for a few minutes before serving.