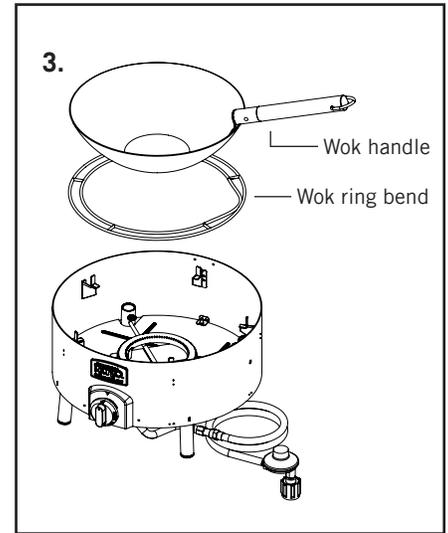
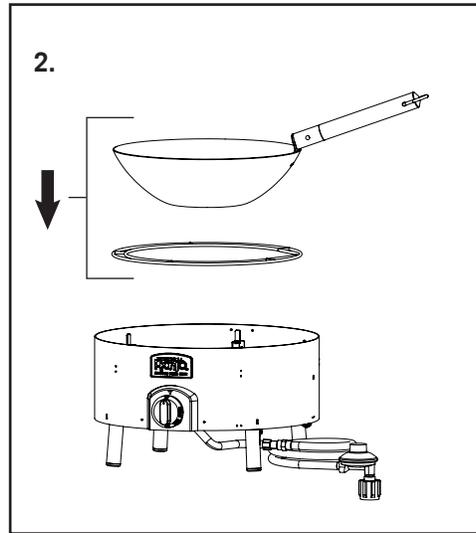
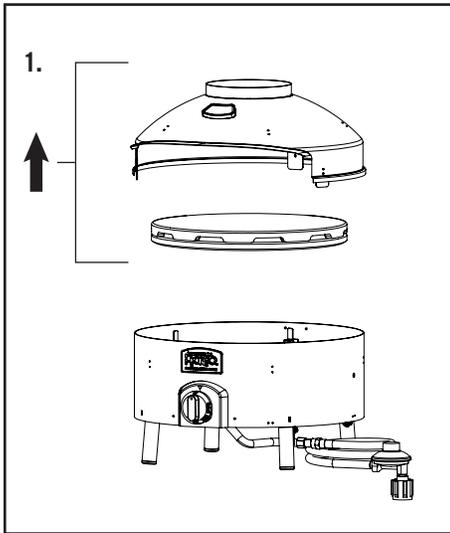


CARBON STEEL WOK WITH RING INSTRUCTIONS

- (1) Remove hood and both pizza stones from pizza oven.
- (2) Place wok ring and wok into oven as shown below.
- (3) REMEMBER to line up wok handle with the bend in the wok ring during use.



About Wok

There are a few important differences that set woks apart from your average kitchen pot or pan. Understanding these differences will allow you to enjoy cooking with your wok kit and ultimately produce better food. Woks impart a special flavor on food that the Chinese call 'Wok Hei' which translates to "the breath of the wok". This special flavor can be described as smoky, singed or charred.

It's important to know woks operate at a much higher temperature than your average pan or skillet. It's for this reason your pizza oven adapts very well to wok cooking. Average household stoves have burners with an output of around 7000 BTU's. Your pizza oven has a burner with an output of 14,500 BTU'S which makes it perfect for producing the kind of heat needed for wok cooking. Also wok cooking can produce a significant amount of smoke, which also makes it ideal to use outdoors on your pizza oven.

Different Wok Types

Carbon Steel: Your wok is made from Carbon steel, which is one of the best materials available to manufacture woks. This material heats up and cools down quickly allowing it to respond quickly to burner adjustments. Carbon steel is a very durable and long-lasting material and when properly seasoned becomes a very effective non-stick surface. Carbon steel needs a protective patina just like a cast iron pan.

Stainless Steel: Stainless steel woks take longer to heat up and longer to cool down. In addition to this disadvantage, stainless steel also doesn't heat as evenly as carbon steel. Woks made from this material are also much heavier and harder to lift which makes it more difficult to toss ingredients.

Care and Seasoning of your Wok -- Two Methods:

The most important step in the care of your wok is to season it properly before its first use. Over time your wok will gradually become a darker color which results in a smooth, non-stick cooking surface. We recommend one of the following methods for initial seasoning. Choose the method most suitable for you.

1. Pizza Oven Seasoning Method

Scrub the wok in hot soapy water to remove the oil preservative applied in manufacturing. Dry thoroughly over medium high heat. When dry place the wok over high heat moving it around thoroughly until it is evenly heated. Next, place 1 teaspoon of oil into the wok (peanut, grape seed or canola oil works great). Fold up a dry paper towel into a small roll and grab it with a pair of grill tongs. Using the tongs and towel, spread the oil over the entire surface of the wok. Once this coating of oil has burned off, take another dry paper towel, fold it and grip it with the tongs and wipe the wok clean (there should be black residue on the towel). Repeat the oiling process until there is no residue on the paper towels.

2. Conventional Oven Seasoning Method (Easiest)

Begin by washing your wok thoroughly in hot soapy water to remove any oils or residues from the manufacturing process. Next coat the entire inside surface of the wok with oil (peanut, grape seed or canola oil works great). Bake in the oven at 450° for 20 minutes. Remove from the oven, let cool and wipe any remaining oil from the wok with a clean dry paper towel. Repeat this process 3 or 4 times to properly season your wok.

Your wok has a wooden handle that cannot be removed, cover the handle with a damp dishcloth then cover the dishcloth with foil before baking. This will keep the wood from getting scorched.

Failure to properly season or care for your wok may reduce its useful life span. Unseasoned woks are prone to rusting and if left unattended the rust will get worse. It's highly recommended to season the wok after purchasing it. It's also highly recommended to apply a thin coat of oil to the inside and outside of the wok each time you finish using it.

How to Cook with a Wok:

Wok cooking features a couple special techniques that differ slightly from traditional stove top cooking. While use of these techniques isn't mandatory, they will produce the most traditional and accurate results. Use the wok kit at your own pace and do what feels most comfortable for you at your current skill level.

The two most important differences that set woks apart from other pans have to do with temperature and the order in which ingredients go into the pan. Different ingredients go into the pan at different times and the operating temperature of the wok is significantly higher than your average pan. Let's take a look at the process in steps.

1. Preheat the pan until you see smoke start to appear
2. Add oil
3. Add meat (if you're using it), sear meat, tilt pan and push meat out of oil
4. Add vegetables, sear vegetables, tilt pan and push veggies out of oil
5. Add additional ingredients (things that don't require much cooking at all: nuts, chiles, peppercorns)
6. Add aromatics (things like ginger, garlic, scallions, etc...)
7. Finish by adding a little sauce (teriyaki, hoisin, oyster, etc...)

While your wok kit was designed to cook food quickly and with very high heat, keep in mind you should only cook as fast and as hot as you are comfortable with. Using your wok at lower heat to cook items a little slower is perfectly okay. So long as you care for your wok properly and maintain the patina, it will last you a lifetime.

Tips for Wok Cooking and Maintenance:

- Don't use steel wool. After seasoning, steel wool should never be used to clean the inside of the wok, or it will remove the seasoned layer. The only time you can use steel wool again is to clean the outside of the wok or if you see rust in the pan. If rust occurs, simply scrub it away with a steel wool pad, and re-season all over again. It's also a good idea to apply a thin coating of oil to the outside of the wok as well.
- Always preheat the wok before adding oil. Whenever you start cooking with your wok, heat it until it begins to smoke before adding oil to the pan. This will open up the pores in the metal, allowing the oil to close them so that the metal does not absorb water during cooking. It also prevents food from sticking to the wok, and aids in producing the highly desirable "wok hei" which is the desired flavor that woks impart into your food.
- Never clean a seasoned wok with soap or harsh chemicals, unless it is absolutely necessary. Chemicals can damage the seasoned finish of the wok. Home chefs should clean their wok using warm water and a brush (preferably bamboo). It's better to cover the pan in boiling water for a few minutes than to scrub it with soap. Heat the wok on the stove to remove any excess moisture after cleaning.
- The first few times you use the wok, re-season it with one layer of seasoning before returning it to storage. Continue seasoning the wok after each use until the surface remains permanently dark, shiny and non-stick.
- Check for a damages to the wok's finish. Any time you look at your wok and see the seasoning start to fade, or if food starts sticking too much to the surface of the pan, re-season it using one of the methods described above.