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KAMBROOK

THE SMARTER CHOICE



Essentials
Wok

KEW5

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Essentials Wok Maker

- Carefully read all instructions before operating the appliance and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the appliance near the edge of a table, counter or bench top during operation. Ensure the surface is level, clean, free of water and other substances.
- Do not use the Wok on a sink drain board.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Keep the appliance clear of walls, curtains and other heat sensitive materials. Minimum 20cm distance. Provide adequate space above and on all sides for air circulation around the Wok.
- On surfaces where heat may cause a problem, an insulating mat is recommended.
- Always ensure the Wok is properly assembled before use. Follow the instructions provided in this book.
- Always insert the Temperature Control Probe into the appliance first, then insert power plug into the power outlet.
- Do not use any other temperature control probe or connector. The Wok must be used with the Temperature Control Probe provided.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Ensure the Wok is completely dry and free of water before adding any oil. When shallow frying, ensure water does not come in contact with hot oil as this will cause the oil to bubble and splatter.
- Always add the required amount of oil to the Wok before switching the power on at the power outlet.
- Avoid the use of extension cords. Serious hot oil burns may result from a Wok being pulled off a bench top. Do not allow the cord to hang over the edge of a bench top where it may be grabbed by children, or become entangled by the user. Never leave the Wok unattended while in use.
- Do not leave the appliance where children can touch hot surfaces, power cord or any other part of the Wok.
- Do not touch hot surfaces. Use handles. Allow the temperature control probe to cool before removing from the Wok.
- Do not use metal utensils. Use suitable sized heat-proof plastic or wooden utensils to stir or remove food.
- Do not place hot glass lid under cold water.

- Always have the glass lid positioned correctly on the Wok throughout operation of the appliance unless stated in the recipe to have it removed.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken and could at a later time shatter into many small pieces without apparent cause.
- Extreme caution must be used when using the Wok for shallow frying or when filled with other liquids. Do not move the Wok during cooking and allow it to cool before removing oil used for shallow frying.
- Always lift the lid away from you, when removing from Wok, to avoid steam escaping from under the lid.
- Do not place anything on top of the Wok when the lid is in position, when in use and when stored.
- Always turn the temperature control probe to 'MIN', switch the power off at the power outlet and remove the power plug then allow the Wok, lid and the temperature control probe to cool before attempting to move the appliance, when the appliance is not in use and before disassembling, assembling, cleaning and storing.
- The temperature control probe must be removed before the Wok is cleaned. The Wok control probe socket must be completely dried before the Wok is used again.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- Keep the Wok clean. Follow the cleaning instructions provided in this book.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Ronson Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorized Ronson Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Essentials Wok

1. 2200 Watt Die-cast Butterfly Element for fast heating and superior, even heat distribution.
2. Non-Stick Cooking Surface

NOTE: The non-stick cooking surface on your wok means foods won't stick and less or no oil can be used when cooking. As with all non-stick surfaces only plastic or wooden utensils should be used, so the surface isn't scratched. Regular high heat cooking may discolour the non-stick surface, this is normal and will not affect the performance or life of the non-stick coating.

3. Removable Temperature Control Probe with 10 heat settings for accurate temperature control.
4. Glass Lid with an adjustable steam vent. Easy to view food while cooking. Retains heat and moisture when slow cooking foods such as curries or casseroles.
5. Quick Release Removable Base for easy cleaning. This also allows the wok to fit easily into a dishwasher or sink. The Wok is dishwasher safe.



Using Your Essentials Wok

Before First Use

It is recommended you remove any promotional labels and wash your wok and lid in hot soapy water. Rinse and thoroughly dry. The base is removable for easy cleaning.



WARNING: Do not immerse the cord and/or temperature control probe in water or any other liquid.

'Season' the cooking surface by applying a thin coat of cooking oil and rub in with paper towelling.

Operating Instructions

1. Insert the temperature control probe into the control probe socket on the appliance. Plug into a 230V or 240V power point and switch 'ON'. Always insert the temperature control probe into the appliance first, then plug into the mains power outlet.
2. Turn the temperature control knob to the desired setting. Refer to page 8 for temperature guide. The heating 'ON' light will illuminate. The thermostat light on the control probe indicates the temperature at which the dial is set. This light will remain on until the set temperature has been reached and then cycle on and off throughout cooking, as the cooking temperature is maintained by the thermostat.
3. When cooking is completed, turn the temperature control knob to the minimum position before switching off at the power point. Unplug from power point. Leave the temperature control probe connected to the appliance until cool.

NOTE: This wok must be used with the temperature control probe provided. Do not use any other temperature control probe or connector.

TIP: When stir-fry cooking, a high heat is required, set temperature dial to Setting 10 and allow the thermostat light on the temperature probe to cycle on and off several times. This will allow the cooking surface to adjust to a more accurate cooking temperature.

Using Your Essentials Wok continued

Variable Temperature Control Probe

| Dial Setting | Uses | Temperature Guide |
|--------------|---|--------------------|
| 1-4 | Keeping food warm, Slow cooking sauces, simmering | Low Heat/Slow Cook |
| 5-7 | Curries, casseroles, pasta, rice, browning nuts, steaming foods | Medium Heat |
| 8-10 | Shallow frying, Sealing meat, Stir-frying | High Heat |

If cleaning is necessary, wipe over the unit with a slightly damp cloth.



WARNING: Never immerse the temperature control probe or cord in water or any other liquid.

times. This will allow the wok to reach an even high temperature.

Stir-frying is a dry heat cooking method and is best suited to tender cuts of meat. Timing is a key factor when cooking meat as over cooking will give a tough, dry result. Cooking times depend on the size and thickness of the cut, as the bigger the cut, the more time is needed.

Cooking Techniques

Stir-Frying

Recommended heat setting – 8 to 10 for stir-frying meat, 8 for vegetables and seafood

Stir-Frying is an energy efficient and healthy way of cooking foods. The benefit of this method is its speed and the flavour result.

The non-stick cooking surface on your wok also means that less oil is required for cooking. The cooking action for stir frying is a continual tossing motion to ensure the food is evenly exposed to the heat and cooks quickly and evenly in a couple of minutes.

Stir-frying should be carried out using a high heat setting.

Preheat your wok before adding any ingredients, allow the temperature light to cycle 'on' and 'off' several

Recommended Cut for Stir-frying

| | |
|---------|--|
| Beef | Lean Beef strips prepared from rump, sirloin, rib eye, fillet. |
| Chicken | Lean chicken strips prepared from breast filets, tenderloins, thigh filets. |
| Lamb | Lean lamb strips prepared from fillet, lamb leg steaks, round or topside mini roasts, eye of loin. |
| Pork | Lean pork strips prepared from fillet. |
| Veal | Eye of loin, fillet, round, rump or topside. |

Stir-Fry Tips

Buy meat strips from your butcher or supermarket, or prepare meat strips from recommended cuts listed, by removing any fat and slicing thinly across the grain (across direction of meat fibres). Slicing across the grain ensure tenderness. Cut into very thin strips, approx 5 – 8cm in length. Partially freeze meat (approx 30 minutes) to make slicing easier.

Stir-fry meat strips in small batches (approx 200 – 300g) to stop meat shedding its juice and 'stewing', resulting in tougher meat.

When adding meat strips to the wok, the strips should sizzle.

Stir-fry meat strips for 1 – 2 minutes. Any longer will toughen meat.

Remove each batch when cooked and allow wok to reheat before stir-frying the next. By cooking in small batches the heat of the wok remains constant, ensuring the meat doesn't stew and toughen.

A small amount of oil can be added, mixed through the meat strips before adding to the wok, along with any other flavouring such as garlic, ginger and chilli. A little sesame oil can also add flavour. Mixing the meat with the oil rather than heating it separately in the wok eliminates using too much.

Drain off thin marinades from meat strips before stir-frying to prevent stewing and spatter.

Stir-fry vegetables before meat in a little oil (or sprinkling of water) until vivid in colour.

This brief cooking time will keep vegetables crisp.

| 3 min | 2 min | 1 min |
|--------------------------------|------------------|------------------------------|
| Onion, quartered | Snow peas | Minced garlic |
| Broccoli, flowerettes | Capsicum, sliced | Minced chilli, Minced ginger |
| Carrots, sliced | Zucchini, sliced | Shallots, chopped |
| Soaked Chinese dried mushrooms | Water chestnuts | Bean sprouts |
| | Bamboo shoots | |

Peanut oil is traditionally used for stir-fry Asian style dishes. However other oils such as vegetable, canola, sunflower and light olive may be used.

Do not over fill the wok. If necessary cook in batches and reheat at the end of stir-frying. If using this method remember to under cook slightly so reheating will not spoil the finished dish.

Serve stir-fried foods immediately to retain their crisp texture.

Shallow Frying

Recommended temperature probe setting 8 to 10

Used to crispen and cook foods in a small amount of oil. The foods may have already been cooked.

Use approximately 1 cup of oil.

Steaming

Recommended temperature probe setting 3 to 6

Steamed foods are tender and juicy and retain most of their nutritional value.

To steam foods using your wok follow the following procedure:

1. Add approx 2 cups of water or stock to wok. Place into the wok. Liquid should not cover the rack.
2. Preheat wok on heat setting 3 – 4 until liquid simmers.
3. Place foods to be steamed on a steaming rack.
4. Cover wok with lid and simmer until food is cooked to your liking.

Steaming Tips

If using a metal rack take care not to scratch the non-stick surface.

Do not allow the water or stock to touch the rack or food.

Check liquid level occasionally. Add more hot water if further steaming is required.

Always lift the lid away from you to avoid the head of steam under the lid.

Slow Cooking (Braising)

Recommended temperature probe setting 2 to 4

Your wok is ideal for slow cooking curries and casseroles. Slow cooking is ideal for less tender cuts of meat. Timing does not depend on the size of the cut as much as the connective tissue (gristle and sinew) which need long slow cooking to soften it. Never use tender cuts of meat for moist heat cooking. First of all it is a waste of money. Secondly, the long cooking will make meat shrink and toughen.

Recommended Cuts for slow cooking (braising)

| | |
|---------|--|
| Beef | Diced blade (boneless), chuck, round, shin, silverside |
| Chicken | Diced thigh, leg |
| Lamb | Diced forequarter |
| Veal | Diced shoulder |
| Pork | Diced forequarter |

Slow Cooking Tips

Cut meat into 3cm cubes. Trim off any fat.

Use a medium to low heat setting.

Cook for approx 1 ½ – 2 hours stirring occasionally.

Add soft or quick cooking vegetables such as mushrooms, tomatoes, beans or corn in the last half hour of cooking.

Thicken towards end of cooking by stirring in a little cornflour blended with water, or plain flour blended with margarine or butter. Alternatively, coat meat in plain flour before frying (extra oil may be needed) .

Care, Cleaning and Storage

Care and Cleaning

Do not use metal utensils as these will scratch the non-stick cooking surface.

Only use wooden or plastic utensils to stir or serve food.

Do not leave plastic cooking utensils in contact with the hot wok surface while cooking.

Before cleaning, turn the temperature control probe to 'MIN', switch the power off at the power outlet and unplug from the power point.

Remove the temperature control probe from the socket.

Non-stick Surface

Cooking in a non-stick wok minimises the need for oil, food does not stick and cleaning is easier. Any discolouration that may occur will only detract from the appearance of the wok and not affect the cooking performance.

Glass Lid

Wash the lid in warm soapy water using a soft sponge, rinse and dry thoroughly.

Dishwasher Safe

With the exception of the removable base and probes, your wok is dishwasher safe for easy cleaning. The heating element is completely sealed so it is safe to immerse in water.

The removable glass lid is also dishwasher safe.

Do not place the wok base or probe in the dishwasher.

NOTE: After washing in the dishwasher re-season the cooking surface with oil and a paper towel, as the dishwasher is more abrasive than hand washing.

NOTE: Take care when the glass lid is hot. Do not place hot lid under cold water or on cold surfaces. This may cause the lid to break.

Removable Wok Base

To remove the base for cleaning turn the wok upside down. Turn knob on base anti-clockwise to release.

Do not place the wok base in the dishwasher.



CAUTION: This Wok should never be operated without the wok and base fully assembled and locked into place.

Care, Cleaning and Storage continued

To Clean Interior and Exterior Surface:

Wash in hot soapy water. Remove stubborn spots with a plastic washing pad or nylon washing brush.

Removing discolouration of the non-stick surface:

Combine: ½ cup of lemon juice with 2 cups water. Pour into wok, place lid on with the vent closed, and simmer for 5–10 minutes.

Clean in a well-ventilated area and avoid breathing the vapours. Wash as directed, and re-season the wok before using again. In some instances this may not remove all the staining.

Storage

Ensure the wok is cool, clean and dry before storing.

Replace the removable base back on to the wok.

Unplug the removable control probe from the wok and store carefully.

Do not knock or drop it as this can damage the probe. If damage is suspected, call the Ronson Customer Service line on 1300 139 798 for service details.

Place the lid on to the wok and to ensure that the unit cannot be dropped when moved. Store the wok in a convenient position on the bench top, or in the cupboard. Always store the wok in an upright position. Do not place anything on top of the wok.

NOTE: For convenient storage of the temperature control probe, line the wok bowl with 2 sheets of kitchen paper and place the probe on the kitchen paper. This will ensure the probe and plug does not scratch the non-stick coating.

Recipes

Recipes

Mongolian Lamb

Serves 4 – 6

750g lean lamb strips
3 teaspoons oil
4 medium onions, quartered
1 teaspoon crushed garlic
3 shallots, chopped
1 teaspoon minced chilli
2 teaspoon cornflour
2 tablespoons light soy sauce
1 tablespoon oyster sauce
½ cup chicken stock

1. Heat oil in wok on setting 10. Stir-fry lamb in two batches, 2 – 3 minutes, remove. Set aside. Stir-fry onions, garlic, shallots and chillies, 2 minutes.
2. Blend cornflour with soy sauce, oyster sauce and stock. Return lamb strips to pan. Stir in cornflour mixture, cook 2 – 3 minutes or until slightly thickened. Serve with rice

Chicken and Tomato Risotto

Serves 4

60g butter
2 tablespoons olive oil.
1 Spanish onion, chopped
1½ cups arborio rice
5 cups chicken stock
1 teaspoon crushed garlic
2 tomatoes chopped
1 tablespoon chopped basil
½ cup freshly grated Parmesan cheese
Freshly ground black pepper

1. Melt butter and heat oil in wok on setting 10. Stir-fry onion and garlic, 2 minutes. Add rice. Stir rice through until butter has covered all grains. Stir through stock. Bring to the boil, continually stirring.
2. Reduce to a simmer on a setting 3 – 4 until rice is creamy (not gummy, but cooked). Stir through remaining ingredients. Serve.

Tangy Citrus Stir-Fry

Serves 4 – 6

2 teaspoons cornflour
⅓ cup orange juice
¼ cup lemon juice
2 tablespoons dry sherry
1 tablespoon oil
500g chicken (breast or thigh) fillets, or
pork fillets, cut into thin strips
375g sliced mixed vegetables

1. Mix cornflour, orange and lemon juice, sherry and set aside.
2. Heat half the oil in wok on setting 10. Stir-fry meat in two batches for approx. 3 – 4 minutes. Remove.
3. Add vegetables and stir-fry on setting 6 for 3 – 4 minutes or until just tender. Add 1 tablespoon water, cover and steam for 2 minutes.
4. Remove lid, increase heat to setting 10 and stir in the sauce. Bring to the boil and toss until the vegetables are coated with sauce. Return meat to wok. Toss through until well combined. Serve with rice.

Stir-Fry with Oyster Sauce

600g chicken or lean beef strips
1 tablespoon oil
2 tablespoons slivered almonds
1 teaspoon minced ginger
1 teaspoon minced garlic
2 carrots, thinly sliced
1 red or green capsicum, thinly sliced
2 small sticks celery, thinly sliced
2 shallots, chopped
200g snow peas, trimmed
⅓ cup oyster sauce

1. Heat half the oil in wok on setting 10. Stir-fry almonds, ginger and garlic 1 minute. Add chicken or beef strips, stir-fry a further 2 – 3 minutes. Remove.
2. Heat remaining oil in wok on setting 10. Stir-fry vegetables 1 – 2 minutes. Return almonds, ginger, garlic and chicken strips. Stir in oyster sauce, allow to heat through 2 – 3 minutes. Serve with steamed rice.

Recipes

Sesame Chicken Stir-Fry

Serves 4 – 6

500g chicken fillets, strips
1 tablespoon honey
1 tablespoon soy sauce
2 teaspoons sesame seeds
1 tablespoon oil
2 eggs, lightly beaten
100g snow peas
1 red capsicum, cut into strips
1 carrot, julienned

1. Cut fillets into strips and place into a glass bowl with honey, soy sauce and sesame seeds. Allow to marinate for 30 minutes.
2. Heat half the oil in wok on setting 6 – 8, add lightly beaten egg and fry until set and golden brown. Remove from wok and cut into thin strips.
3. Heat remaining oil in wok on setting 6 – 8. Add chicken and stir-fry for 2 – 3 minutes. Add remaining ingredients and stir-fry for a further 3 – 4 minutes. Return egg to the wok, toss through. Serve with rice.

Honey Chicken

Serves 4

500g chicken thigh fillets, cubed
oil, for cooking
1 egg white, lightly beaten
 $\frac{1}{3}$ cornflour
2 onions, thinly sliced
1 green capsicum, cubed
2 carrots, cut into batons
100g snow peas, sliced
 $\frac{1}{4}$ cup honey
2 tablespoons toasted almonds

1. Heat 1 $\frac{1}{2}$ tablespoons oil in wok on setting 10. Dip half of the chicken in egg white, then lightly dust with the cornflour.
2. Stir-fry on setting 10 for 4 – 5 minutes or until chicken is golden brown and just cooked. Remove and drain on paper towels. Repeat with remaining chicken, then remove all chicken from wok.
3. Reheat 1 tablespoon oil in wok on setting 8. Stir-fry onions for 3 – 4 minutes. Add capsicum and carrot and stir-fry for 3 – 4 minutes. Add snow peas and cook a further 2 minutes.
4. Add honey and toss vegetables until well coated. Return the chicken to wok and toss until well heated through and coated in honey. Season with salt and pepper. Serve immediately sprinkled with almonds.

Stir-Fry Combination Vegetables

Serves 4

- 1 tablespoon oil
- 2 small onion, cut into thin wedges
- 1 teaspoon minced garlic
- 2 teaspoon minced ginger
- 1 red capsicum, seeded and cut into strips
- 125g button mushrooms
- 100g snow peas (optional)
- 100g baby corn, halved
- 1 stick celery, sliced diagonally
- 200g broccoli, cut into flowerettes
- 1 tablespoon soy sauce
- 1 tablespoon hoisin sauce
- 2 teaspoons sugar
- 3 shallots, sliced diagonally

1. Heat oil in wok on setting 10. Add onion and stir-fry for 3 – 4 minutes. Reduce heat to setting 8. Add garlic, ginger and vegetables and toss continuously until well combined. Stir-fry for 2-3 minutes. Add 1 tablespoon water, cover and cook for 1– 2 minutes.
2. Increase heat to setting 10. Stir in soy and hoisin sauces, sugar and shallots, tossing constantly until well combined with and coating all vegetables. Serve with stir-fried hokkien noodles.

Beef and Spinach Stir-Fry

Serves 4

- 500g lean beef strips
- ¼ cup sweet chilli sauce
- 2 tablespoons soy sauce
- 1 teaspoon minced garlic
- 2 teaspoons minced ginger
- 1 tablespoon sherry
- 1 tablespoon oil
- 2 onions, cut in wedges
- 500g English spinach leaves, shredded

1. Combine beef, chilli sauce, soy, garlic, ginger and sherry. Cover and refrigerate for at least 2 hours.
2. Drain the meat. Heat half the oil in wok on setting 10. Stir-fry meat in two batches, remove each batch before adding the next. Remove and set aside.
3. Heat remaining oil in wok on setting 10. Stir-fry onion for 2 – 3 minutes. Return meat to wok.
4. Just before serving, toss through spinach until it is just wilted. Serve immediately with rice.

Recipes

Lamb and Noodle Stir-Fry

Serves 4

500g lamb strips

1 teaspoon sesame oil

1 teaspoon vegetable oil

2 teaspoons crushed garlic

2 teaspoon chopped chilli

300g stir-fry vegetables

1 pkt hokien noodles

1 tablespoon fish sauce

½ cup mint leaves, shredded

1. Add oils, garlic and chilli with lamb strips and mix.
2. Heat wok on setting 10. Stir-fry strips in small batches, 1 – 2 mins. Remove from wok.
3. Add vegetables to wok with a sprinkling of water. Cook stirring constantly 2 – 3 mins. Remove.
4. Add noodles to wok. Heat, stirring constantly. Add fish sauce and brown sugar.
5. Return lamb strips and vegetables, stirring until well heated. Add shredded mint leaves.

