

## **Caution**

- Do not exceed the top fill line (1200ml/40oz) or boil-over becomes more likely.
- Avoid frying with more than 1/3 full of oil (400ml/14 oz).
- Use lid to contain splatters when frying. Always lift the lid away from yourself (back side tilted up) to prevent splatter or steam injury.
- Do not allow an empty pan to overheat.
- Do not immerse a hot pan in water or pour cold water into an overheated pan as this can cause the pan shape to become distorted.
- If overheated the pan may become discolored and affect the nonstick properties.
- Monitor the water level carefully when steaming to prevent overheating if the pan runs dry.
- Be especially careful when using higher than medium heat as food can quickly burn, and to avoid overheating.
- Maintain a safe cooking environment at all times, particularly to avoid burns or fire dangers.

Oven safe to 425F without lid. Lid is tempered glass and should only be used on the cooktop.



# Xuqueru



**Stainless Hybrid  
Nonstick Wok  
10"/25cm**

**Use and Care  
Instructions**

## **Key Features**

Congratulations and Thank You for your purchase of the Xuqueru Stainless Hybrid Nonstick Wok! Our products are designed to provide many years of service and provide features normally found in much more expensive products.

- 316 medical grade stainless steel for maximum corrosion resistance
- Multilayer construction with aluminum core between stainless steel
- Honeycomb/Hybrid nonstick surface (nontoxic)
- Metal utensil safe under normal use
- Sears food like stainless, cleans up like non-stick
- Designed for use on gas, electric, induction, and halogen cooktops
- Dishwasher safe
- Use for frying, sauté, boil, steam (with lid)

## **First Use Guidelines**

Before first use or if your pan has not been used recently, be sure to follow these instructions to remove any residue from the manufacturing process and prepare the non-stick surface.

1. Clean the wok with mild soap and water, or a weak solution of vinegar and water so since away any residue from the manufacturing process.
2. Thoroughly dry the wok.
3. Heat the wok on medium heat.
4. Add 1 tbsp cooking oil
5. Heat the wok for 30-40 seconds, or until the oil begins to shimmer and before smoke appears
6. Remove from heat and let cool. Wipe out any oil with a paper towel. Your wok is now ready for use.

## **Helpful Tips For Best Performance and Durability**

- Avoid overheating the pan. This can damage the non-stick coating and may cause discoloration of the pan.
- After use, allow the pan to cool naturally to avoid any warping or deformation, such as caused by adding cold water to a very hot pan.
- The Xuqueru Wok is safe for use with metal utensils such as spoons and spatula. Do not use a knife, and do not strike or otherwise abuse the cooking surface.
- As with a stainless steel or cast iron surface, allow high protein foods to cook and naturally release from the surface. As small amount of oil will help when cooking these foods and is typical of wok cookery.
- Food may stick if burnt or cooked with incorrect heat and no oil. Clean with warm water and mild soap, wipe with a non-abrasive sponge. If necessary, soak in warm water.
- A steel ball can be used gently to remove any stubborn burnt food. Avoid steel wool, wire brushes or abrasive cleaners.
- Periodically repeat the First Use Guidelines to maximize the non-stick performance.
- The exterior or the wok can be cleaned with stainless steel cleanser if desired. Avoid abrasives or wire brushes which can cause scratches. Damage to the outside of the pan is purely cosmetic and will not affect the performance of the pan.
- Dry thoroughly after cleaning.
- If stacking pans for storage, a dry dishcloth, cheesecloth, paper towel or parchment paper can be used to protect the pan surface.