



KING KOOKER *Outdoor Cooking Products* by: Metal Fusion Inc.

18WK STEEL WOK

CARE AND CLEANING INSTRUCTIONS

The steel wok included in your package needs to be cleaned before initial use. After each use of the wok it also needs to be cleaned and properly stored to prevent rusting. Follow the below instructions for proper care and cleaning of your steel wok.

PREPARING YOUR STEEL WOK

Your steel wok needs to be cleaned before using it to cook for the first time as it has been covered with a resin to keep the metal from rusting. Wash with a liquid dish washing detergent and towel dry thoroughly. Do not let your steel wok air dry, as this can promote rust. Once washed and dried thoroughly, the steel wok must be seasoned using cooking oil.

SEASONING YOUR STEEL WOK

Apply a thin, even coating of MELTED solid vegetable shortening (or cooking oil of your choice) to the clean steel wok (inside and out.) The steel wok must then be heated using an oven or the outdoor cooker approved for use with the steel wok. Follow the below directions to complete the seasoning process -

If using an oven - Place aluminum foil on the bottom of the rack of the oven to catch any dripping. Set oven temperature to 350 - 400 degrees F. Place the steel wok upside down on the top rack of the oven. Bake the wok for at least one hour. After the hour, turn the oven off and let the wok cool in the oven. When it has cooled completely, store the wok in a dry area.

If using an outdoor cooker - Place the wok onto the cooker frame and light according to the instructions provided in the cooker manual. Heat wok for a few minutes until its entire surface is hot. Turn off the heat and let wok cool to room temperature. Remove any excess grease from the bottom of the wok with a paper towel. Reapply a thin layer of MELTED solid vegetable shortening or cooking oil to the wok and repeat the heating/cooling process. This cycle may need to be repeated a few times. Make sure to wipe off excess grease that tends to collect in the bottom of the wok before reheating to prevent a thick, gel-like coating from forming. After several coats of oil have been burned into the wok, its surface will develop a tacky, oily surface and will be ready for cooking.

⚠ WARNING: The wok and handles will become very hot during the seasoning process and when cooking. Always use oven mitts to prevent burns when handling the wok.

USING YOUR STEEL WOK

The King Kooker 18" Wok fits perfectly in the King Kooker Model# 24WC cooker. When cooking on a different outdoor cooker or using the wok on a kitchen stove, check with the manufacturer of the appliance regarding the safe use of a wok on the appliance. A wok ring should always be used for stability to support the curved wok bottom when cooking on a flat surface.

Before cooking, season the wok as per the instructions above. Apply vegetable oil to the cooking surface of your wok and pre-heat the pan slowly. Always start on low heat, increasing the temperature slowly.

Once the utensil is properly pre-heated, you are ready to cook.

Tip: Avoid cooking very cold food in the wok, as this can promote sticking.

CLEANING YOUR WOK AFTER COOKING

Once the wok has cooled from cooking, wash with mild soapy water. Avoid putting a hot utensil into cold water. Thermal shock can occur causing the metal to warp or crack. Do not let wok air dry. This can promote rust. Towel dry immediately and apply a light coating of oil to the cookware while it is still warm. Sop up any excess grease and then store the wok in a dry area for its next use. **NEVER** wash in dishwasher.

If for some reason your wok develops rust spots or a metallic smell or taste, scour off the rust using a very fine grade of sandpaper or steel wool. Once rust is removed, follow the above instructions for seasoning your wok again.

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