



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

## 24WC 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 will become very hot in the oven, and on the stovetop. Always use oven mitts to prevent burns when removing wok from oven or stovetop.

#### **USING YOUR STEEL WOK**

Rinse with hot water (do not use soap), and dry thoroughly. Before cooking, apply vegetable oil to the cooking surface of your pan 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, rinse with hot water (do not use soap.) Avoid putting a hot utensil into cold water. Thermal shock can occur causing the metal to warp or crack. Do not wipe with a towel after rinsing. Dry the wok over the burner set on high heat. Carefully brush in a **thin** coating of melted vegetable shortening or cooking oil onto the cooking surface of the wok, letting it burn thoroughly into the metal. Turn off the heat source and let the wok cool completely. 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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