



Upgrade · The Home Creator Way

STAINLESS STEEL WOK

Model: CS007-3; CS008-3; CS009-3

**VEVOR Support
Center**



CS007-3



CS008-3



CS009-3

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning: In order to better experience our products, please read the instructions carefully.

First Time Usage

Before you start using your new pot, you need to boil it. First, use dish soap to thoroughly clean the inside and outside of the pot, especially the back of the pot, to make sure there is no residue. Then, dry the iron pan with kitchen paper or a rag.

Next, place the pot on a heat source, heat it on high heat, and rotate the pot to heat evenly until the color of the pot changes. Then pour in the peanut oil and continue rotating the pan to ensure that the oil evenly covers the bottom of the pan and the pan. Then, drain the excess oil.

Use a piece of fat meat with fat skin, open a small and medium fire, and constantly wipe the pot body for more than 3 minutes, so that the oil fully permeates the inside of the pot body, which can effectively remove iron filings and impurities. After that, pour out the oil, rinse the iron pan with hot water, and dry it with kitchen paper or a rag.

Finally, coat the pan with vegetable oil and let it sit for 24 hours. After standing, rinse again with hot water and dry. It is recommended to use this pot to fry leafy greens, pour them out and wash them again, so that they are ready for official use.

After the above steps, the surface of the pot will form a protective film, more durable, not easy to rust. At the same time, this protective film can also enhance the taste of food, making cooking more delicious

Storage and Cleaning

1. When cleaning, it is recommended to use a sponge or soft cleaning cloth, do not wipe the surface of the pot body with hard, sharp cleaning materials (such as steel balls, etc.), so as not to damage the surface layer of the pot body.

2. The pot that has just been cooked is recommended to be cleaned with warm water or placed to cool and then cleaned with cold water
3. Make sure the bottom of the pan is not in direct contact with the water. Once the bottom of the pot is soaked with water, it is likely to shorten the service life of the pot.

