



105981

Bedienungsanleitung
Wokpfanne **D/A/CH**

Instruction manual
Wok pan **GB/UK**

Mode d'emploi
Sauteuse wok **F/B/CH**

Manuale di utilizzo
Padella wok **I/CH**

Instrucciones de uso
Sartén wok **E**

Manual de instruções
Fritadeira wok **P**

Gebruiksaanwijzing
Wokpan **NL/B**

Bedieningshandleiding
Wokpande **DK**

Инструкция по эксплуатации
Вок-сковорода **RUS**

Kullanma kılavuzu
Wok tava **TR**

Instrukcja obsługi
Wok patelnia **PL**

Návod k obsluze
Pánev wok **CZ**

Upute za upotrebu
Wok tava **HR**

Használati útmutató
Wokserpenyő **H**

Οδηγίες χρήσης που
Σκεύος Wok **GR**

Technical information:

Wok pan with cover

- Stainless steel
- stay-cool handles: hand grip and handle opposite
- Capacity: 6 litres
- Weight: 2.0 kg (2.85 kg with cover)
- Size: Ø 360 mm, H 110 mm (with cover 215 mm)

Code No: 105981

Tips for use and cleaning:

- Before first use, wash the wok pan thoroughly in hot water with washing-up liquid and a soft cloth or sponge. Dry thoroughly after washing. This will remove any remains of the production and packing processes.
- Before using the wok ensure it is clean and dry, or the wok may be discolored at higher temperatures.
- **Never** leave an empty wok in the hot concave cooking zone.
- When cooking, always use the lowest temperature possible to reduce discoloration of the wok pan's surface.
- Wash the wok pan after each use with a brush or sponge and washing-up liquid.



CAUTION!

The wok pan is unsuitable for dishwashers!

- For more stubborn dirt, we recommend soaking the pan in water. After soaking, wash as described above.
- To remove discolorations from the wok's surface, vinegar or lemon juice may be used. **After washing** wet a soft cloth or sponge with a small amount of vinegar / lemon juice and wipe the wok's interior and exterior. The wok will shine like new.
- Use only soft cloth, **never** use harsh chemicals or tools which could damage the wok's surface.
- After washing, use a soft, dry cloth to dry and polish the wok's surface.

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