

Ecolution Hong Kong Chopstick House™ Cookware

Thank you for choosing Ecolution Hong Kong Chopstick House™ Cookware. Please carefully review the following use, care and safety instructions for safe enjoyment of your new cookware.

BEFORE USE

Before first use, remove all packaging from wok and wash it thoroughly in warm soapy water, rinse and dry. **DO NOT USE STEEL WOOL OR SCOURING PADS.**

SAFETY FIRST

To avoid discoloration and damage to your wok, select the right size burner to fit the bottom of the wok and adjust the gas flames so they do not extend up the sides of the wok. **THIS WOK IS SUITABLE FOR ELECTRIC, GAS AND GLASS CERAMIC.** Minor scratches will not harm the non-stick surface performance or affect food cooking in the wok. Keep the handle from extending over the front edge of the stove top, where it can be snagged by clothing or small hands. Also be sure to position the handle away from other burners to keep it from getting hot. Remember: Put safety first! The handle can get hot during extended cooking. Use of potholders is always recommended. **DO NOT LEAVE AN EMPTY WOK ON A HOT BURNER OR ALLOW LIQUIDS IN IT TO BOIL DRY.**

Besides wasting energy, it may impair the wok's performance, discolor or damage it. **DO NOT STORE FOOD IN WOK AFTER COOKING.** Always transfer food to a container. Regularly check that there is no movement in the handle. **KEEP CHILDREN AWAY WHEN WOK IS HOT OR IN USE.**

FOR THE BEST FOOD RELEASE

Always start with a clean wok. Remove food from the refrigerator 10 minutes before cooking. Remember to pre-heat your wok. When cooking, do not add salt to your wok until the liquid is at boiling point. Wash thoroughly to remove the traces of cooking oil and food before storing the wok.

UTENSILS

Use only nylon or wooden utensils for non-stick cookware. **NEVER** cut or chop in the wok with a metal utensil, as it will cut into the non-stick surface.

COOKING ON THE STOVETOP

Best results may be obtained by preheating your cookware for 2-3 minutes on low heat. Cookware should never be left unattended while heating or empty for an extended period of time on the stove top. Ideal cooking temperature is approx. 300° Fahrenheit and this may be achieved at low heat in only a few minutes.

CLEANING

Immediately after cooking, remove the wok from heat and let it cool on a heat-resistant surface. DO NOT POUR WATER INTO A WOK WHILE IT IS HOT. This can cause grease to splatter and to warp the bottom of the wok. Always wash wok thoroughly with soap and water after each use. Brief cleaning with a dishcloth may not remove all food or grease particles which may settle into the non-stick finish. If not removed, they may burn when the wok is reheated, causing stains and reducing the non-stick quality. To remove stubborn spots, use a non-abrasive plastic mesh pad. Use only the products that clearly state safe for cleaning non-stick surfaces. Do not use steel wool or coarse scouring pads or powders. Your cookware is dishwasher safe. A spotted white film (buildup of minerals from water and detergents from the automatic dishwasher) may form on the non-stick surface over time from washing in dishwasher. This film can be removed by rubbing surface with a sponge dipped in lemon juice or vinegar and then washing it off.

*LIMITED LIFETIME WARRANTY

Congratulations on your purchase of the Ecolution Hong Kong Chopstick House™ Wok. This product is warranted to be free of defects in material and workmanship under normal household use. The manufacturer's obligation shall be limited to repairing or replacing, FOB Epoca International Distribution Facility as well as the authorized selling agent, any part of the product that is defective. Such warranty shall not apply to damage resulting from accident; abuse or misuse, including damage caused by overheating and does not apply to scratches, stains, discoloration or other damage, which does not impair the functionality of the cookware. This warranty is valid only for the first quality goods purchased from an authorized selling agent of Epoca International, Inc. To claim your warranty, send the cookware along with an \$8.00 check for shipping and handling to:

Epoca International, Inc.

Attn.: Customer Service

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