Congratulation with your new

WOKSET

Instructions for usage and maintenance of WokSet ORIGINAL

By following the instructions for usage and maintenance your Wokset ORIGINAL will have a longer servicelife.
The warranty will be repealed if these instructions are not followed.

Contents:

1 pcs.
valve set

1 pcs.
basic ring

1 pcs.
gas ring

1 pcs.
burner ring

4 pcs.
legs

1 pcs.
gas-kit

1 pcs.
wok pan

HOT WOK®

ASSEMBLY INSTRUCTION

Screw on the connector with rubber ring on the thread on the valve set.

Unscrew the nuts and fit the valve set on the basic ring.

Screw on the nuts in the same positions again and thighten. Biggest nut in the middle.

Attach the legs using screw and tighten using nut and washer.

Put the gas ring on so the 3 pips rests on the nuts.

Push the gas ring forward towards the valve set as possible and tighten with screw and nut.

Fit the burner ring on the basis ring and turn to locked position.

The gas hose fits the connector using a collar band. Moisten with liquid soap for easier fitting. In order to check the tightness of the hose, apply soapy water to the hose connections. If it bubbles, it is a sign of a hose leak.

WARNING

1. The HotWok gasburner gets extremely hot, keep children and animals at a safe distance.
2. The HotWok gasburner is only approved for outside use.
3. The HotWok gasburner is only appproved for LPG gas bottles, and can therefore not be used for other types of gas.
4. Never move the HotWok gasburner when it is lit.
5. Do not lean over the HotWok gasburner when preparing food.
6. In the event of a sudden gas leak, close the regulator and dismantle it.
7. Always ensure a minimum distance of 0,5 metres from any flammable materials.
8. Do not place flammable or explosive materials near the HotWok gasburner.
9. The HotWok gasburner must always be placed on a level surface, that is not made of plastic.
10. Do not use your HotWok gasburner in high winds.
11. Faults must only be remedied using original HotWok parts.
12. Constructional changes to the HotWok gasburner is dangerous and not allowed.
13. Always close and dismantle the regulator from the gasbottle after final use.
14. Only use a national approved regulator and a maximum gas hose length of 1,5 metres for the HotWok gasburner. Gasbottles must be used and storaged standing.
15. Use only original HotWok pans for the HotWok gasburner.
16. Always control that gasnozzles under the burner is correct mounted.
17. Always close and dismantle the regulator from the gasbottle after final use.
18. Control the gas tube regular for eventuel cracks or leaks.
19. Control regular for tightness at the gas tubes connection at the valve set and regulator.
20. Never leave the HotWok gasburner, when it is lid.
21. Never use water for to extinguishing provided that the oil sets off because this will have the opposite effekt. Instead use a lid or fireproof blanket.

BEFORE USING FIRST TIME

Follow the assemble instruction on top of this page.
Attach the handle on the HotWok pan. Before using the HotWok pan the first time it needs seasoning. There is a protective coating on the HotWok pan and this has to be burned off this way:

- Light the HotWok gasburner on maximum heat and place the HotWok pan on it.
- After about 30 sec. It will start to smoke from the HotWok pan and the HotWok pan will gradually get darker and darker.
- After about 60 sec. The dark burning residues will move towards the edge of the HotWok pan and the wok pan will slowly regain the original shining colour.
- Move the HotWok pan, so the dark residues disappears.
- After the preparation the HotWok pan is cleaned under running water and dryed using a paper towel. In time the HotWok pan will get darker and darker.

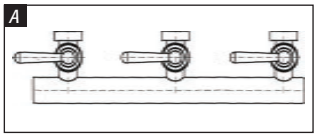
OIL

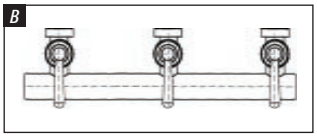
The HotWok gasburner generates up to 7.000 w in heating effect, and it is therefore important to use oil with a high flash point. We recommend use of peanut oil or sunflower seed oil. Remember! There is no need for using a lot of oil when cooking on a HotWok gasburner.

OPERATION

Light the HotWok gasburner using matches or a bbq lighter.

1. Lightning: When lightning the HotWok gasburner first push down the taps and turn them. Turn the right tap fully to upward position and light the right side of the gas ring. Now place the HotWok pan on the HotWok gasburner. Turn the middle tap and the left tap fully to upward position.
2. Regulation of heat: turn the tap slowly to get the desired heat. Left tap regular the left side of the gas ring, the tap in the middle regular the middle of the gas ring, and the right tap regular the right side of the gas ring.





a. When all 3 taps are in vertical position the heating effect is maximum.
b. When all 3 taps are in horizontal position all gas supply is turned off. Close the regulator.

In order to achieve the high temperatures that stir-frying demands for, it is recommended to fry at maximum temperature. This will preserve the flavour and nutritional properties of the food. Should you wish to fry food normally, all 3 taps should be turned to about ½ flame.

MAINTENANCE

The HotWok gasburner is wiped with a moist cloth, as some food acids can leave stains if left too long. Use a dry cloth afterwards. Pay attention that the holes in the gas rings are not clogged up.
Please pay attention when cast iron get in contact with water e.g. rain or damp rust can develope. If rust appears on the HotWok gasburner, this willl not affect the funtion. For removal of rust, please see www.hotwok.info under tips.

STORAGE

After use and cooling of the HotWok gasburner, cover it up and place it on a dry place. Store the HotWok gasburner in the original HotWok storage bag, when it is not used for a longer period of time, this will prevent that the holes in the gasring becomming clogged up with dust among others. The HotWok storage bag is ideal for storage and for transport of the HotWok gasburner.

TECHNICAL SPECIFICATIONS

Nobis DK-8900 -0845 / 03

Type:	HotWok
Load:	7.000 Watt / 0,56 Kg/h
Kategori:	I 3 B/P – 30 mbar
ID Nr:	048BO0008

Category:
I 3 B/P - 30 mbar: CZ, DK, EE, FI, IS, NL, NO, SE, LT, LV, SI, SK, CY, MT, I3+ - 28/37 mbar BE, ES, FR, GB, GR, IE, LU, IT, PT, CH I P - 37 mbar: PL I 3 B/P - 50 mbar: AT, DE

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