

## What's Carbon Steel

Carbon steel is 99% Iron, 1% Carbon. Relatively lightweight yet very durable and strong. Responds to heat changes with ease and responds to high temps without damaging the Wok. Very similar to a cast iron pan without the pitfalls.

### Tips

• **This Wok must be seasoned before use. Instructions on next page.**

- Do not Place in the oven as wooden handle can burn.
- After seasoning it, do not use soap to clean it. This will cause the seasoning you worked hard at to break away, and it will need to be reseasoned.
- If you are not using the Wok for a long period of time, oil it to prevent rust and corrosion.
- If your wok is rusted do not panic. Clean it with soap, a steel wool pad and rinse with water until it is removed.

After this you will then need to repeat the seasoning process.

- The more often the wok is used, the better the performance will be. The seasoning will strengthen with each use.

### How to Wash It after use

- Do not use Soap! If you do it will strip the wok of the seasoning you worked hard on.
- Soap should be used to wash it when you first get it before seasoning it. Instructions on next page.
- Do not put in the dishwasher. This will also ruin the seasoning and can cause rusting.
- To clean the wok scrub the wok with the included cleaning brush and sponge, then wipe with a paper towel. Turn stove on, heat the wok and rub some high heat oil (sesame, sunflower, grapeseed etc) on the wok. After that it is ready for the next use.



## Carbon Steel Wok Set User Guide

### What's Included?

- (1) Carbon Steel Wok 12.5 in Diameter
- (1) Wooden Lid
- (1) Stainless Steel Spatula
- (1) Cleaning Sponge with Handle and Extra Sponge
- (1) Handle for Wok. Comes unattached.

### Thank You for Your Purchase!

As a small family-owned business, we want to sincerely thank you for your purchase. We really appreciate it. Please consider leaving us a review on Amazon. It helps customers choose great products and helps our small family-owned business grow. If you need to contact us for any reason at all, please email us at [customerhappiness@ecbrandz.com](mailto:customerhappiness@ecbrandz.com) and we will get back to you within 24hours. If you have any issues with the Wok Set please email us and we will help you troubleshoot.

## 1 Year Warranty

Your Home EC 1 Year Warranty Covers any defects that cause this product not to work properly. It does not cover breakage due to misuse, dropping, or normal wear and tear.

How to Sign up-Sign up for the warranty service by going to [www.homeec.io/ecwarranty](http://www.homeec.io/ecwarranty) and fill out the form. Or scan this qr code.



Conditions- Proof of purchase is required, with either confirmation order # from our website or Amazon.

Normal Wear- This warranty does not cover normal wear or damaged caused by misuse of product from use contrary to this user manual.

How To Obtain Warranty Service- To obtain warranty service please email us [customerhappiness@ecbrandz.com](mailto:customerhappiness@ecbrandz.com) with your order #, Name, Address, and issue with supporting images or videos.

## Very Important- Seasoning Your Wok

This is a very important step. DO NOT SKIP THIS STEP or your warranty can be void.

**Step 1-** Clean your wok thoroughly for about 5 minutes using warm soapy water using the included cleaning sponge. Ensure the Wok is fully dried before continuing to step 2.

**Step 2-** Heat your carbon steel wok over medium heat for 5-10 minutes. You can do this on your stovetop. This ensures the Wok is heated thoroughly and helps open the pores. It also helps dry the Wok completely after washing.

**Step 3-** After heated thoroughly, add 1.5-2 tablespoons of high heat oil (sesame, sunflower, grapeseed, etc) to the Wok. Use a spoon to continue spooning the oil around the entire Wok for 5 minutes.

**Step 4-** Turn off the burner, drain the oil into trash, and get a paper towel to gently wipe any excess oil off the Wok.

The Wok is now ready to be used. We recommend applying 2 layers of seasoning, so you can repeat steps 2-4 again for a better coat.

The Wok will continue to season with each use, and only gets better over time. If you will not be using your wok for more than a week or two, we recommend applying a thin layer of oil or wax to help protect the wok from moisture, which can cause oxidation (rust) on the surface.



Thanks Again! Your purchase helps our small family-owned business grow. Your purchase also supports the wounded warrior project and helps us sponsor children in need through various organizations.

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[www.amazon.com/ryp](http://www.amazon.com/ryp)

## FAQ

**Q: There is rust on my Wok! Is it ruined?**

A: Nope! Rust will naturally occur if the Wok isn't fully dried after washing and/or if the Wok isn't stored with a thin layer of oil on the surface to keep it from drying out. A bit of steel wool will scrub it away without any issues, and then you can apply a bit of oil to ensure the Wok doesn't dry out.

**Q: The surface of my carbon steel Wok started peeling after I cooked with it. I can see bare metal! What is coming off and how do I fix it?**

A: Despite how it appears, there isn't a coating on the carbon steel Wok. It is actually just oxidation of the metal, which occurs when the Wok goes through an annealing process (it's heated in a special oven to 400°C that has steam injected, causing the surface to oxidize which helps protect from rust in transit). What you see peeling is most likely either some food residue or cooked on oil. You can apply another layer of seasoning, or simply continue cooking with it as each time it's cooked in more seasoning will build on the Wok.

**Q: What can I cook on the wok?**

A: You really can cook anything on it, you aren't limited to just stir fry. Try using it to sauté and finish pasta with clams, try cooking a steak on it. The possibilities are endless.