

W385R



106001

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Version: 2.0

Prepared on: **2026-04-22**

Original instruction manual

Technical Data

Name:	Wok pan W385R
Art. No.:	106001
Material:	CNS 18/10
Volume, in l:	6
Pan height without a lid, in mm:	100
Pan diameter, in mm:	385
Dimensions (W x D x H), in mm:	395 x 660 x 105
Weight, in kg:	1,6

We reserve the right to implement technical modifications.

NOTE!

To suit Bartscher induction woks, gas wok table-top applications and wok attachments:

Version / Characteristics

- Handle characteristics: heat-resistant
- With counter-handle: no
- Base type: round
- Suitable for induction: yes
- Optimal heat transfer thanks to three-layer sandwich base

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Intended Use

The wok pan is designed for roasting, braising and deep-frying of food on suitable induction wok pans, table-top gas-stove woks and wok attachments.

Operating Instructions

- Unpack the wok pan, remove and dispose of the entire packaging material according to the environment protection regulations.
- Before the first use wash the wok pan with hot water and a gentle dish-washing liquid. Use a soft cloth or sponge. This way manufacturing and packaging residues are removed.
- Rinse the wok pan with fresh water a few times and finish with drying it thoroughly.

- Before use always make sure that the wok pan is clean and dry, otherwise high temperatures may cause discolouration of external surface.
- Never leave empty wok pan on a hot burner or on a heating plate.
- During thermal processing, try to use the lowest possible temperatures to minimize wok pan discolouration.
- Avoid impacts, and sudden and abrupt temperature changes. Do not cool the wok abruptly.
- During thermal processing, do not use any metal kitchen utensils nor sharp objects as they may damage the surface. We recommend using thermally resistant plastic or wooden paddles and spoons.

Cleaning

ATTENTION!

Inappropriate cleaning agents and tools may damage wok pan surface.

Never use aggressive cleaning agents, such as scrubbing powder, and cleaning agents containing solvents, bleaches, chloride or caustic substances.

Do not use any sharp nor metal implements (a knife, a fork, etc.), no scrubbing cloths nor rough sponges.

1. After each use clean the wok pan with a plastic dish-washing brush, soft cloth, or sponge. Use a soft cleaning liquid if needed.
2. In the case of stubborn soiling, soak the wok pan for a while, and then clean it according to the above description.
3. Rinse the wok pan thoroughly with fresh water.
4. Dry the wok pan with a soft lint-free cloth.
5. Wok pan discolouration may be removed with vinegar or liquid citric acid. To this end and after cleaning, soak a soft cloth in vinegar or citric acid and wipe wok pan external and internal surfaces. Wok pan will be as shiny as new.