

Bartscher Note on first use of a steel wok



Before using the wok for the first time, the anti-corrosion coating must be thoroughly removed (wash off with a suitable cleaner).

The wok must then be seasoned once: to do this, heat some heat resistant oil (e.g. peanut oil) or potato slices with skin in the wok until the Surface turns dark and a patina forms (dispose of the potatoes and oil afterwards).

This process takes at least 10 minutes and may produce a lot of smoke.

Then rinse the wok with hot water and dry thoroughly. After seasoning The wok has similar non-stick properties to coated products, but still requires a little oil when cooking. The non-stick effect improves with each use.

After each use, clean the wok with hot water only, wipe it with kitchen paper and lightly oil it if necessary. Do not use washing-up liquid, as this will destroy the patina.

In exceptional cases (heavy encrustations), the wok can also be cleaned with hot water and a brush. When not in use, the wok should always be lightly oiled, otherwise it may rust.