



Tips To Follow



When Using A Wok

On An Induction Stove



Ensure the wok is flat-bottomed and has iron metal content in its composition



Place a paper towel underneath the wok to reduce the mess on the induction stove



Place heavy woks on the induction stove gently to prevent cracks



Begin the cooking process by heating the wok at a moderate temperature



Adjust the temperature throughout the cooking process according to the ingredients used in the stir-fry



Wipe the induction stove with a kitchen towel or microfiber cloth and warm soapy water after the stove has cooled down

