

6 QT ELECTRIC WOK

USER GUIDE

IMPORTANT SAFEGUARDS

WHEN USING AN ELECTRICAL APPLIANCE, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

1. **IMPORTANT:** Read all instructions carefully before first use.
2. **WARNING:** Do not touch hot surface. The metal housing will become hot during use. Use handles on side or on lid.
3. **WARNING:** To reduce the risk of electric shock, cook only in Removable Bowl. DO NOT cook food directly in the Base Unit.
4. **WARNING:** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. Prior to first use, please make sure that the electrical rating of the appliance is in conformity with the current electric rating.
6. Use tongs or other heat safe utensils to remove food. Do not pour or lift appliance.
7. This appliance is not intended for use by children and other persons whose physical, sensory, or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely. Children should be supervised by the responsible person to ensure that they do not play with the appliance.
8. To protect against electrical shock, do not immerse cord, plug, or Base Unit in water or other liquid.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Intended for countertop use only as directed. Not for stove top use.
12. Do not use the appliance for other than intended use.
13. Do not use outdoors.
14. Extreme caution must be used when moving an appliance containing hot liquids.
15. Do not let cord touch hot surfaces or hang over the edge of table or counter.
16. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter.
17. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn off the appliance, then remove plug from wall outlet.
18. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
19. Do not throw away these instructions. Read before operating. Keep for future reference.
20. In order to ensure safe operation and optimum performance, please read the entire Instruction /Care & Use Booklet.
21. This appliance is not intended for deep frying foods.
22. Inner pot inlet must be dried before the appliance is used again.
23. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short detachable power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised. Longer extension cords may be used if care is exercised. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or animals or tripped over. The appliance is of the grounded type, the extension cord should be a grounding 3-wire cord.

HEALTHY COOKING STARTS WITH GREENPAN

Since pioneering healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. **Enjoy!**

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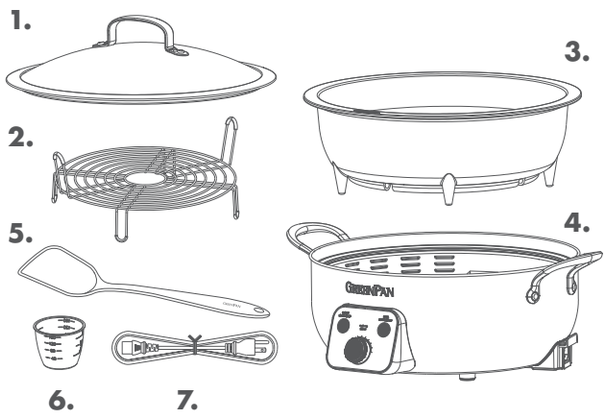
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BEFORE FIRST USE & PARTS

PARTS

1. **LID**
2. **STEAMER RACK**
3. **REMOVABLE BOWL**
4. **BASE UNIT**
5. **SILICONE TURNER**
6. **MEASURING CUP**
7. **POWER CORD**



BEFORE FIRST USE

1. Read all instructions and safeguards carefully.

2. Remove all packaging materials and confirm all parts are included.

3. Dispose of packaging properly. Plastic bags may pose a suffocation hazard.

4. Wash the lid and Removable Bowl with warm, soapy water. Rinse and dry thoroughly.

5. Wipe the base unit with a soft, damp cloth.

NOTE: Do not use abrasive cleaners or scouring pads. Dishwasher use may cause slight discoloration of the Removable Bowl. This is normal and does not affect performance.

6. Place the Removable Bowl securely into the base unit.

7. Position the lid on top.

8. Attach the power cord to the back of the unit.

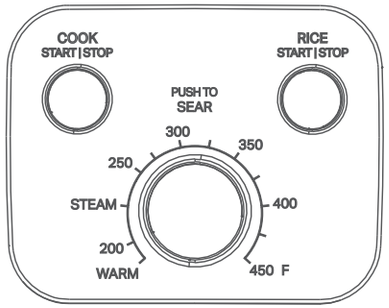
GENERAL USAGE

CONTROL PANEL

COOK
Starts or stops manual cooking.

RICE
Starts or stops rice cooking mode. Press once for white rice or twice for brown rice.

TEMPERATURE DIAL
Rotate to adjust temperature up to 450°F. Press to activate SEAR mode (high heat, 500°F).



OPERATION

GETTING STARTED

1. Place the wok on a flat, stable, heat-resistant surface.
2. Ensure the Removable Bowl is properly seated in the base unit.
3. Plug the power cord into a grounded wall outlet.

MANUAL COOKING (COOK MODE)

1. Press the COOK button.
2. Turn the temperature dial to your desired setting.
3. The COOK light will flash white while preheating.
4. When preheating is complete, the unit will beep 3 times and the white light will turn solid.
5. Add ingredients and begin cooking.
6. Press and hold the COOK button again to stop cooking.

OPERATION

RICE MODE

WHITE RICE

1. Press the RICE button once for White Rice Mode.
2. The indicator light will be a solid white and start white rice cooking after 3 seconds.
3. When cooking is complete, the Electric Wok will beep, and the button will flash white while in Keep Warm mode.
4. Press and hold the RICE button again to stop.

BROWN RICE

1. Press the RICE button twice for Brown Rice Mode.
2. The indicator light will be a solid red color and start brown rice cooking after 3 seconds.
3. When cooking is complete, the Electric Wok will beep, and the button will flash white while in Keep Warm mode.
4. Press and hold the RICE button again to stop.

SEAR MODE

Use this mode for high-heat cooking such as searing meats or stir-frying.

1. Press the temperature dial to activate SEAR mode. The COOK button Red indicator will flash while preheating.
2. Once the light is solid and the Wok beeps 3 times, you can start cooking.
3. SEAR mode will automatically turn off after 10 minutes.
4. Press the dial again at any time to exit SEAR mode early.
5. After searing, the unit will return to the previously selected temperature on the dial.

OPERATION

STANDBY MODE

- The Electric Wok will automatically go into standby mode once it exceeds the preset timer. COOK Mode will go into standby mode after 2 hrs, If pressing push to SEAR the mode the preset timer will include the 10 mins for this mode and go to standby after the total 2 hr preset timer is completed. For RICE Mode will go into Standby mode after 8 hrs of Keep Warm. The Electric Wok will beep 3 times and the indicators will turn off and cooking will stop. Press the COOK/RICE button to exit standby mode and continue cooking.
- In standby mode, all lights are off and heating stops.
- To resume use, press either the COOK or RICE button.

TIPS & HINTS

- All temperature settings in Cook Mode have corresponding time presets. Higher temps have shorter times, lower temps have longer times.
- Lightly coat the Removable Bowl with oil before cooking.
- Use oils with a high smoke point (avoid aerosol sprays).
- Always use utensils to remove food—do not lift or pour directly from the wok.
- The GreenPan Electric Wok heats faster than traditional stovetop cookware; monitor cooking closely.
- Use silicone, wooden, or plastic utensils to protect the nonstick surface.
- Always place the unit on a level, stable surface.
- Turn the dial to WARM before unplugging the unit.

COOKING TIPS

STIR-FRY

The perfect stir-fry requires high heat and only a small amount of oil.

1. Start by cooking the meat first (or skip ahead if making a vegetarian stir-fry). Use the Sear mode and wait for the Electric Wok to Preheat.
2. Once the Electric Wok is preheated add your meat and cook until it starts to caramelize and remove to a plate (it doesn't have to be completely done at this point).
3. Then, add your vegetables, the longer cooking ones first, and progressively adding the quicker cooking ones.
4. Finally, return the meat to the pan and cook until done.

RECIPE SUGGESTION: Teriyaki chicken and vegetable stir-fry.

STEAM

Steaming is a quick and healthy way to cook.

1. When using the Steam setting, add 1/2" of water to the bowl.
2. Add your steamer rack before adding your ingredients.
3. Use the Steam setting to hold the Electric Wok at the perfect temperature.

NOTE: It is recommenced to have lid on the Electric Wok while steaming. If water runs low, add more water to the bowl. Avoiding pouring the water over your meal.

RECIPE SUGGESTION: Steamed Broccoli with Olive Oil, Garlic and Lemon.

SEAR

This mode generates high heat required for searing.

1. Add a small amount of oil to the pan before starting.
2. When the Electric Wok beeps 3 times and the red light becomes solid, you'll know it's at the perfect temperature to get deep-brown searing and caramelization.

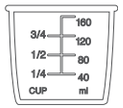
NOTE: Sear Mode will run for a max of 10 mins so once the internal timer elapses the temperature will revert to what is selected on the dial.

COOKING TIPS

RICE

For effortless rice, simply use a 1:1.25 ratio of Rice/Water for White and Brown Rice. For best results, always rinse rice under running water (to remove starches) before adding to the Electric Wok.

1. Use the provided measuring cup to add the desired amount of the rice to the inner pot.
2. Add rice and water to Electric Wok, and select either White Rice or Brown Rice.



NOTE: 1 rice cooker measuring cup (included with unit) is about 3/4 U.S. cup.

RICE TO WATER REFERENCE CHART

Cups of White or Brown Rice	Cups of Water
2	2 1/2
3	3 3/4
4	5
5	6 1/4
6	7 1/2
7	8 3/4
8	10
9	11 1/4
10	12 1/2

COOKING TIPS

DO:

- Level rice or grains in the bowl and gently shake to distribute evenly after adding water.
- Let cooked rice rest for 10-15 minutes after cooking on KEEP WARM before serving.
- For Brown Rice rinse thoroughly until water runs clear. Brown rice benefits from extended soaking if time allows (15-20 minutes), but you may find you can reduce the amount of water used by approximately 10-15% if soaking ahead. If time allows, let finished brown rice sit for 10 to 15 minutes after cooking completes.

DON'T:

- Don't lift the lid frequently during cooking as this releases steam and extends cooking time.
- Don't add butter or oil directly to rice during cooking (add after cooking for best results).
- Don't leave cooked rice on KEEP WARM for more than 3 hours. While safe for up to 8 hours, rice quality and texture are best within 3 hours.

CLEANING & MAINTENANCE

CLEANING

1. Unplug the appliance and allow it to cool completely.

2. Remove the Removable Bowl and lid.

3. Wash with warm, soapy water or place in the dishwasher if desired.

4. Wipe the base unit with a damp cloth.

DO NOT:

- Use abrasive cleaners or scouring pads.
- Immerse the base unit in water.

STORAGE

- Ensure the wok is completely cool and dry before storing.
- Store the removable power cord inside the Removable Bowl for convenience.
- Store in a clean, dry location.

DISHWASHER SAFE GUIDE

Part	Dishwasher & Hand Wash Safe	Wipe with Damp Cloth
Lid	✔	✔
Removable Bowl	✔	✔
Base Unit	✖	✔
Steam Rack	✔	✔
Measuring Cup	✔	✔
Turner	✔	✔

TROUBLESHOOTING

Issue	Solution
Unit will not turn on	• Ensure the power cord is securely connected • Check that the outlet is working
Food is cooking unevenly	• Ensure the Removable Bowl is properly seated • Preheat before adding food
Unit shuts off unexpectedly	• The unit may have entered Standby mode after the preset time has elapsed • Restart by pressing COOK or RICE

BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your Electric Wok, we suggest that you call GreenPan customer service at 914-372-7777 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than GreenPan's authorized service, please tell the servicer to call our consumer service at 914-372-7777 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

LIMITED WARRANTY

LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date you receive the product and lasting for two years.

If your GreenPan Electrics product has a defect covered by the limited warranty during the warranty period, The Cookware Company (USA), LLC will, at its sole option, replace the product or provide a refund. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at **GREENPAN.US/WARRANTY.**

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/terms-of-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

LIMITED WARRANTY

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision.

The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction.

Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction.

If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.



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