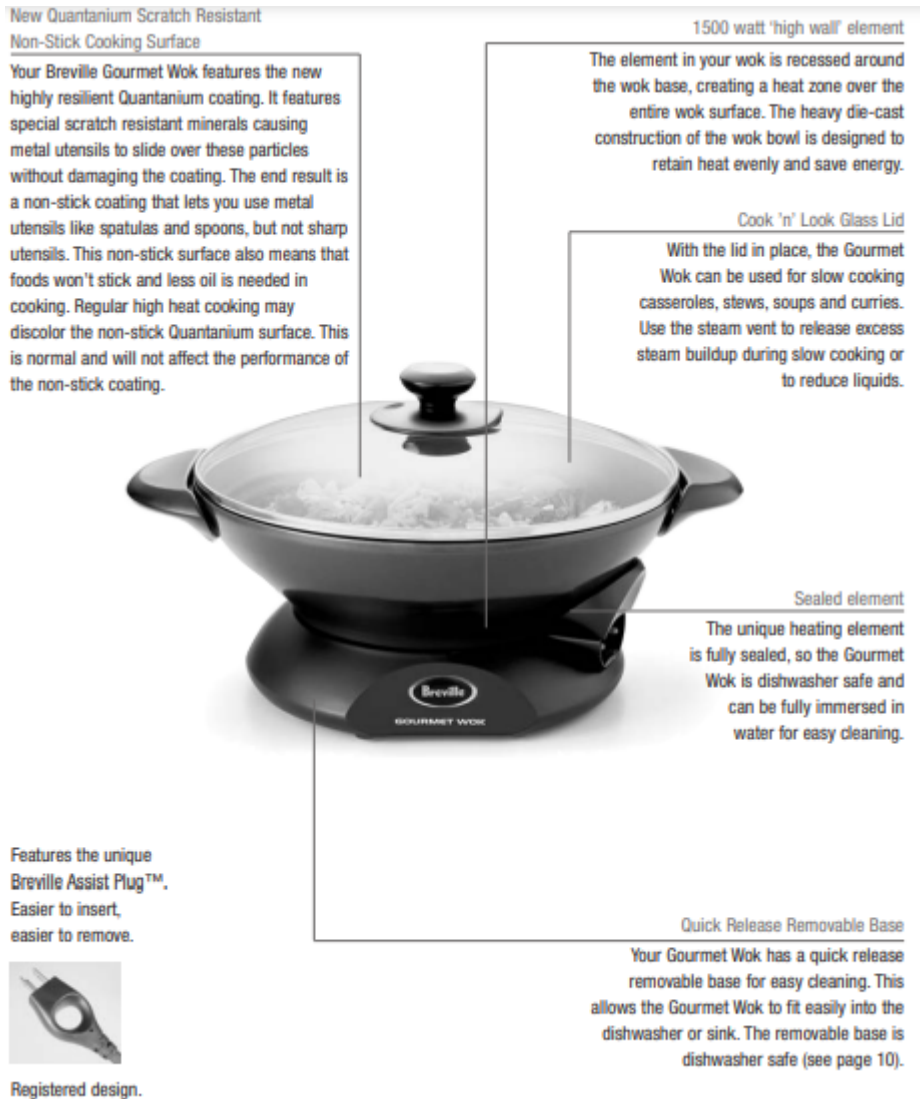


Know your Breville Gourmet Wok



Removable Temperature Control Probe

The temperature probe has 14 heat settings plus 'High Sear' for accurate temperature control. The 'High Sear' setting should be used for searing and sealing meats when stir-frying.

The light on the probe switches off automatically when the temperature is reached and will cycle on and off during cooking in order to maintain the temperature selected.

The numbers on the dial represent the following temperatures approximately.

Plastic Spatula

Your Gourmet Wok is supplied with a plastic utensil for stirring foods, as it won't damage the non-stick surface.

Note

Temperatures given are a guide only and may require adjustment to suit various foods and individual tastes.

For best results allow the Gourmet Wok to preheat for 10 minutes on the 'High Sear' setting before beginning to cook.

Operating your Breville Gourmet Wok

Before first use

Before using for the first time, the cooking surfaces should be cleaned with a moist cloth. We recommend lightly greasing the baking surfaces when using for the first time. This will not be necessary on subsequent occasions.

- It is recommended you remove all labels and wash the Gourmet Wok and lid in hot soapy water. Rinse and thoroughly dry.
- The base is removable for easy cleaning (see page 10).
- Do not immerse the cord and/or temperature control probe in water or any other liquid.

Note Before inserting temperature control probe into the Wok socket ensure the interior of the socket is fully dry. To do this, shake out excess water then wipe the interior of the socket with a dry cloth.

Operating your wok

1. Place the Gourmet Wok on the base, making sure that the feet of the Gourmet Wok are firmly positioned on the base tray.
2. Insert the Temperature Control Probe into the socket at the side of the Gourmet Wok. Plug into a 110/120v power outlet and switch 'on'. Always insert the temperature control probe into the appliance first, then plug into main power outlet.
3. Preheat the Gourmet Wok on the 'High Sear' setting for approximately 10 minutes. The heat 'on' button will light up. The thermostat light on the temperature control probe indicates the temperature at which the dial is set.
4. When the thermostat light goes out, this indicates that the wok has reached its set temperature. The wok is now ready for use.

The thermostat light will cycle on and off throughout cooking as the temperature is maintained by the thermostat.

Never place oil or food into the wok while it is heating, especially when it is cold. This will produce a poor cooking result.

Note When Stir-fry cooking and a high heat are required, set temperature dial to 'High Sear' and allow thermostat light to cycle on and off several times. This will allow the cooking surface to adjust

to a more accurate cooking temperature. Use only the temperature control probe provided with the Gourmet Wok. Do not use any other temperature control probe or connector.

5. When cooking is completed, turn temperature control dial to the 'off' position ('0' on dial) before switching off at the power outlet. Unplug from power outlet. Leave temperature control probe connected to the appliance until it cool down.

Note Do not immerse the cord, plug or temperature control probe in water or any other liquid.

- Allow the Gourmet Wok to cool down before cleaning.
- Before cleaning switch the wok 'off' and unplug from the power outlet. Remove the temperature control probe from the socket in the appliance by depressing the 'easy release' lever on the side of the probe.
- Do not leave plastic cooking utensils in contact with the Gourmet Wok while cooking

Care and cleaning

Temperature control probe

- If cleaning is necessary, wipe the unit with a slightly damp cloth.

Note Do not immerse the cord, plug or temperature control probe in water or any other liquid.

Storage: Store the control probe carefully. Do not knock or drop it because the probe may be damaged. If damage is suspected, call Breville Customer Service at 1-866-Breville.

Note For convenient storage of the Control Probe, line the wok bowl with two sheets of paper towels and place the probe on the paper towels. This will ensure the probe and plug doesn't scratch the non-stick coating.



NEW non-stick QUANTANIUM SCRATCH RESISTANT COATING

Your Gourmet Wok features a special scratch resistant non stick coating that makes it safe to use metal utensils when cooking.

Regardless of this fact, care for your non-stick coating particularly when using metal utensils. A plastic spatula has been provided for your use.

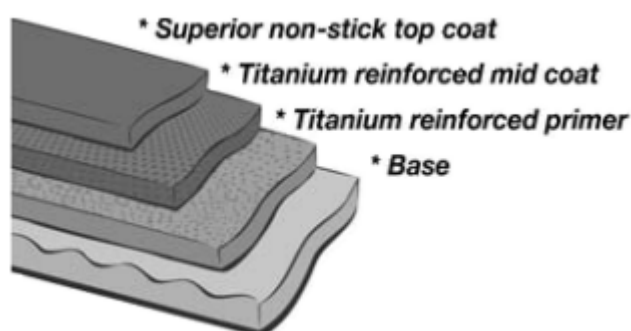
Do not use sharp objects or cut food inside the Gourmet Wok. Breville is not liable for damage to the non-stick coating if metal utensils have been used.

Cooking on a non-stick surface reduces the need for oil. Food does not stick and cleaning is easier.

Any discoloration that may occur will only detract from the appearance of the Gourmet Wok and will not affect the cooking performance.

To clean interior and exterior surface:

When cleaning the non-stick coating do not use metal (or other abrasive) cleansers. Wash in hot soapy water. Remove stubborn spots with a plastic washing pad or nylon washing brush.



Removable base

To remove the base for cleaning:

1. Turn the wok upside down (as illustrated below). Turn the quick release knob counter clockwise as shown by the arrow.



2. Lift the base from the wok, lifting over the heat controller socket.



The wok base may be washed in hot soapy water. Dry thoroughly. The wok bowl is dishwasher safe.

Note

Before inserting the temperature control probe into the wok socket, make sure that the interior of the socket is fully dry. To do this, shake out excess water, then wipe the interior of the socket with a dry cloth.

Take care when the glass lid is hot. Do not place hot lid under cold water or on cold surfaces. This may cause lid to break.

3. To relock base of the wok, push down on the quick release knob and turn in a clockwise direction.

Glass lid

Wash the glass lid in warm soapy water using a soft sponge, rinse and dry thoroughly. The glass lid is dishwasher safe.

Dishwasher safe

Your Gourmet Wok is dishwasher safe for easy cleaning. The recessed heating element is completely sealed so it is safe to immerse in water. Both the top and base of the Gourmet Wok may be placed in the dishwasher. The base should be placed on the only on the top rack of the dishwasher or washed by hand.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.