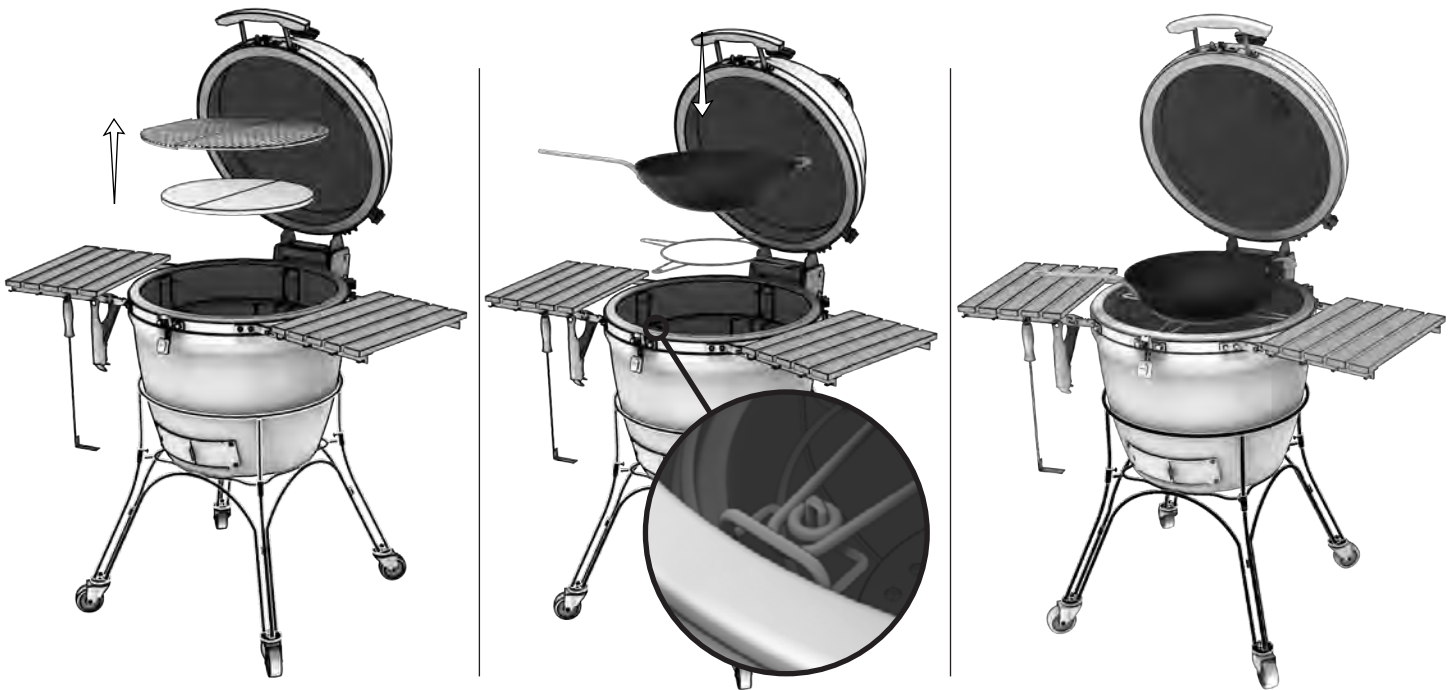


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KAMADOJOE® WOK

WELCOME! Your guide to Karbon Steel™ cooking!
Karbon Steel™ is a trusted tool in kitchens across the world. Karbon Steel™ woks are suitable for use over an open flame, home ovens, and stove tops.



CAUTION - SAFETY PRECAUTIONS - READ BEFORE USE



- Make sure your grill has fully cooled before handling to avoid burns.
- Some components may have sharp edges. Use caution to avoid injury.
- Do NOT add frozen food to hot wok.
- Use extreme caution, wok will become very hot during use. Use protective, heat resistant gloves to touch handles of wok during use.
- Caution, your grill lid will not fully close with the wok installed. Do not attempt to force lid closed with wok installed.

BEFORE YOUR FIRST USE

1. Preheat your oven to 400F (204C). Line a sheet pan with foil and place it on the lower rack of the oven for easy clean up.
2. Wash your wok with warm water.
3. Dry thoroughly with an absorbent paper towel or kitchen towel.
4. Oil your wok. Using a paper towel or kitchen towel apply a very thin layer of oil with a high smoke point 400F - 475F (204C - 246C) to the wok's entire surface. Oils such as canola, sunflower, vegetable, flaxseed, grapeseed, or soybean provide the best result. We do not recommend using avocado, coconut or olive oil.
5. Bake the wok for 1 hour at 400F (204C). It is best to place the wok upside down in the oven so the oil does not pool in the wok. Let the wok cool completely in the oven.
6. Remove wok from oven and wipe any excess oil or residue.
7. Repeat steps 4-6 twice more.

HOW TO SEASON

Regular seasoning of your wok provides for optimal results. The more you use and season your wok, the more non-stick it will become. Regular seasoning can be done in 3 simple steps.

1. Oil your wok. Using a paper towel or kitchen towel apply a very thin layer of oil with a high smoke point 400F – 475F (204C - 246C) to the wok's entire surface. Oils such as canola, sunflower, vegetable, flaxseed, grapeseed, or soybean provide the best result. We do not recommend using avocado, coconut or olive oil.
2. Bake the wok for 1 hour at 400F (204C). It is best to place the wok upside down in the oven so the oil does not pool. let the wok cool completely in the oven.
3. Remove cool wok from oven and wipe any excess oil or residue.

TIP: Wok should not be sticky to the touch. If sticky, simply heat and cool your wok until the desired coating texture is achieved.

Karbon Steel™ cookware will take on a variety of colors and patterns as you begin to season and cook with your wok. The change in color and appearance is completely normal. The darker the wok becomes, the better its non-stick properties.



HOW TO CLEAN

Always clean your Karbon Steel™ product by hand. Never put the Karbon Steel™ product in the dishwasher. Never soak your Karbon Steel™ product.

1. After your wok has cooled completely, wipe out any excess cooking oil with a paper towel or kitchen towel. If needed, use a plastic spatula to scrape stuck on food. You can also use coarse salt and oil as a scrub. For very stubborn foods, simmer some water in your wok for 3-5 minutes and then scrape clean with a plastic tool. Use extreme caution, the wok will be very hot. Drain the water and allow the wok to fully cool before moving to step 2.
2. Wash your wok with warm water and soft sponge.
3. Dry thoroughly with an absorbent paper towel or kitchen towel. If you notice any residue on your towel, that is completely normal. That is some of the wok's seasoning. No harm is being done to your product.
4. Before storing, apply a very thin layer of oil or carbon steel seasoning wax to your wok. Always store in a cool, dry place. The thin layer of oil will protect your wok and keep it ready for your next cook.
5. Sometimes, after cleaning, your wok will need to be re-seasoned. Please review the "HOW TO SEASON" section.

DOs AND DONTs

Do preheat your wok before cooking to help promote the non-stick properties of the wok.

Do dry immediately after each use.

Do wash with warm water as needed.

Do rub a thin layer of oil or seasoning wax all over the wok before storing. This will help prevent rust.

Do not place your Karbon Steel™ product in the dishwasher.

Do not place frozen food in your Karbon Steel™ wok.

Do not soak your Karbon Steel™ product.

Do not use an abrasive scrub brush on your Karbon Steel™ product.

Do not cook acidic foods such as, tomatoes, vinegars, citruses, or wine in your wok. This could alter your seasoning.

If this occurs, re-season your product promptly.

Do not panic if you see rust on your product. This can happen from time to time. Simply scrub away the rust and re-season your wok.

Do not use your Karbon Steel™ product over 750F (399C).

WARRANTY

LIMITED LIFETIME WARRANTY ON CERAMIC PARTS

Kamado Joe® warrants that key ceramic parts used in this Kamado Joe® grill and smoker are free of defects in material and workmanship for as long as the original purchaser owns the grill.

5-YEAR WARRANTY ON METAL PARTS AND KETTLE JOE GRILLS

Kamado Joe® warrants that key metal and cast iron parts used in this Kamado Joe® grill and smoker are free of defects in material and workmanship for a period of five (5) years.

3-YEAR WARRANTY ON ELECTRONIC COMPONENTS, HEAT DEFLECTORS, AND PIZZA STONES

Kamado Joe® warrants that electronic components of this Kamado Joe® grill and smoker are free of defects in material and workmanship for a period of three (3) years.

2-YEAR WARRANTY ON MISCELLANEOUS COMPONENTS AND STANDALONE ACCESSORIES

Kamado Joe® warrants that any miscellaneous components used in this Kamado Joe® grill and smoker (including, but not limited to the thermometer, gaskets, and iKamand controllers) or any Kamado Joe accessories are free of defects in material and workmanship for a period of two (2) years.

LIMITED COMMERCIAL USE WARRANTY

This warranty assumes normal and reasonable domestic household use combined with expected good maintenance for all Kamado Joe® products. This warranty does not apply to commercial usages, for example, by, caterers, butchers, rental companies, and food trucks. Kamado Joe® warrants that all Kamado Joe® grills and smokers used in commercial applications are free of defects in material and workmanship for a period of one (1) year.

WHEN DOES THE WARRANTY COVERAGE BEGIN?

Warranty coverage commences on the original date of purchase and covers only the original purchaser. For the warranty to apply, you must register your Kamado Joe® product using the product registration page on our website. If you discover a defect in material or workmanship during the applicable warranty period under normal use and maintenance, Kamado Joe® will, at our sole option, replace or repair the defective component at no cost to you for the component itself. This warranty does not apply to labor, or any other cost associated with the service, repair or operation of the grill. Kamado Joe will pay all shipping charges on warranty parts.

WHAT IS NOT COVERED?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THE WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS EXPRESSLY LIMITED TO THE DURATION OF THE WARRANTY PERIOD FOR THE APPLICABLE COMPONENT.

THE PURCHASER'S EXCLUSIVE REMEDY FOR BREACH OF THIS LIMITED WARRANTY OR OF ANY IMPLIED WARRANTY SHALL BE LIMITED AS SPECIFIED HEREIN TO REPLACEMENT. IN NO CASE SHALL KAMADO JOE® BE LIABLE FOR ANY SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty is provided to you in addition to all rights and remedies conveyed to you by consumer protection laws and regulations. This warranty in no way affects your legal rights under statutory warranty regulations in your state or country of residence. Depending on your state or country of residence limitations on the length of an implied warranty or the damages available to you might not be limited by this warranty.

AUSTRALIA: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be acceptable quality and the failure does not amount to a major failure.

WHAT WILL VOID THE WARRANTY?

Purchasing any Kamado Joe® product through an unauthorized dealer voids the warranty. An unauthorized dealer is defined as any retailer who has not been expressly granted permission by Kamado Joe® to sell Kamado Joe® products.

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