

## USERS GUIDE

### BEFORE FIRST USE:

#### Wash First:

- Gently wash the surface with warm water and a mild detergent.
- *Only use detergent on the first wash. Do not use a steel scrubber to clean.*

#### Seasoning In Oven

- Line a baking sheet with foil and place it on the bottom rack of the oven.
- Preheat oven to 200-230 degrees C.
- Apply a thin layer of oil to the wok surface.
- We recommend a neutral oil with a medium smoke point such as sunflower oil or grapeseed oil.
- When done preheating, place wok in the oven for approximately 45 min to an hour.
- Carefully remove from oven and allow to cool.

#### How To Clean The Surface

- Gently clean the surface with warm water and a rag or brush with soft bristles.
- *Do not use a steel scrubber to clean.*
- Using a clean towel, dry the surface thoroughly.
- Place on stove top and turn heat to low to completely dry.
- Coat surface evenly with a thin coat of olive oil, avocado oil, or other.
- Seasoned surface will improve over time and with proper care.

#### Coloring

- The blue coloring is temporary.
- Over time, the pan will turn to black with proper use and maintenance.
- The surface is carbon steel and rusting may occur.
- We recommend properly cleaning and maintaining your product to produce an ideal cooking surface.

### SAFETY INSTRUCTION

- This product is not intended for use by children.

### ENVIRONMENTALLY FRIENDLY WASTE DISPOSAL

- Please recycle.
- Hand in the used product at the designated collection points.

### WARRANTY

Barebones Living LCC provides a 2-year warranty on all defects resulting from hidden faults and which make the product unsuitable for normal use. The warranty takes effect at the time of purchase; please keep the proof of purchase carefully.

### SERVICE

For more information, please see: [www.barebonesliving.eu](http://www.barebonesliving.eu) or email: [service@barebonesliving.eu](mailto:service@barebonesliving.eu)