

# Oster®

ELECTRIC WOK

WOK ÉLECTRIQUE

User Guide/ Notice d'emploi



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*Sécurité*



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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

**1. Read all instructions before using.**

2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse CORD, PLUG, or TEMPERATURE CONTROL PROBE in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged CORD or PLUG or after the appliance malfunctions or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Electric Wok yourself. Take it to an authorized service center for examination and repair. An incorrect reassembly could present a risk of electric shock when the Electric Wok is used.
7. The use of accessory attachments not recommended by Oster® may cause injuries.
8. Do not use outdoors.
9. Do not let CORD hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving any Wok containing hot oil.
12. Always attach TEMPERATURE CONTROL PROBE to appliance first, and then plug CORD into wall outlet. To disconnect, turn TEMPERATURE CONTROL DIAL to OFF, then remove PLUG from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not immerse the wok pot in water or other liquid.

This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Do not attempt to service this product.

**NOTE:** During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses. Only use with TEMPERATURE CONTROL PROBE model CTW300A.

## EXTENSION CORD USE

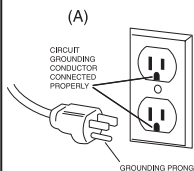
This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong



grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch (A). If you do not have a grounded outlet as shown, call a qualified electrician. Do not attempt to modify the plug in any way.

Use only 3-wire extension cords, which have 3-prong grounding-type plugs and 3-pole cord connectors that accept the plug from the appliance. Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances".

### 3-PRONG GROUNDING-TYPE PLUGS



AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE APPLIANCE. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. Examine the extension cord before using and replace if damaged. Do not abuse the extension cord and do not yank on any cord to disconnect. Keep cord away from heat and sharp edges.

**CAUTION:** To reduce the risk of electric shock, the connection to an extension cord should be kept dry and off the ground.

## SAVE THESE INSTRUCTIONS

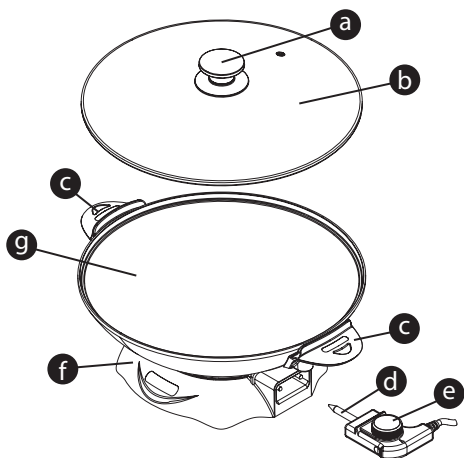
Thank you for purchasing the OSTER® Electric Wok. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements. Please do not return to the place of purchase. To learn more about Oster® products, please visit us at [www.oster.ca](http://www.oster.ca) or call us at 1-800-667-8623.



**Congratulations on your purchase of an Oster® appliance with DuraCeramic™ non-stick coating!**

**This appliance features a DuraCeramic™ non-stick natural ceramic coating which is 4X more durable (won't peel or flake) than other non-stick coatings. Furthermore, the ultra-durable ceramic coating cooks faster than other non-stick coatings, saving time and energy. The natural DuraCeramic™ non-stick coating also offers greater health and benefits as it's free of PTFE and PFOA. 4X More Durable – DuraCeramic™ non-stick coating!**

## LEARNING ABOUT YOUR ELECTRIC WOK



- |                                    |   |
|------------------------------------|---|
| <b>a</b> Lid Handle                | <b>e</b> Temperature Control Dial               |
| <b>b</b> Removable Glass Lid       | <b>f</b> Base                                   |
| <b>c</b> Handle                    | <b>g</b> DuraCeramic™ Non-Stick Cooking Surface |
| <b>d</b> Temperature Control Probe |   |





## HOW TO:

### Introduction

Before using your new appliance, wash the inside of the pan with warm, soapy water and dry. When washing the wok, make sure the temperature controller is removed.

The OSTER® Electric Wok is now ready for use.

### How To Use Your Electric Wok

1. Set your Wok on a flat, dry, heat resistant surface.
2. Set the TEMPERATURE CONTROL DIAL to OFF and plug the TEMPERATURE CONTROL PROBE into BASE of your Wok.
3. Plug the CORD into a 120V power outlet.
4. Set the TEMPERATURE CONTROL DIAL to the desired temperature setting by aligning the temperature on the TEMPERATURE CONTROL DIAL with the thermostat light. This light will remain on until the set temperature has been reached and then will cycle on and off throughout cooking, as the cooking temperature is maintained by the thermostat.

**NOTE:** On initial heating of your Wok, it is recommended that the temperature be allowed to cycle (the light glowing on and off) several times. This will help the NON-STICK COOKING SURFACE to adjust to a more accurate cooking temperature.

5. Use the GLASS LID when a moist-heat cooking method is desired.

**CAUTION:** Your Wok is hot! Use hot pads or oven mitts.

6. After food is cooked, set the TEMPERATURE CONTROL DIAL to the WARM setting until ready to serve, or to OFF if food is removed immediately.

7. After cooking, turn the TEMPERATURE CONTROL DIAL to OFF. Unplug the CORD from wall outlet. After your Wok has cooled, remove the TEMPERATURE CONTROL PROBE.

**CAUTION:** The TEMPERATURE CONTROL PROBE may be hot.





## CARE & CLEANING

### How To Clean Your Wok

**Your Oster® Wok with DuraCeramic™ non-stick coating should be cleaned after every use. Do not immerse the wok pot in water or other liquid.**

1. Unplug the wok and allow it to cool before cleaning.  
**NOTE:** To protect the DuraCeramic™ coating, do not run cold water over cooking surface immediately after use.
2. Remove the temperature control probe. **DO NOT IMMERSE TEMPERATURE CONTROL PROBE or WOK IN LIQUIDS.**
3. Wipe down the cooking surface with a damp cloth and dry thoroughly. **DO NOT** use steel wool or other metal pads as this may scratch the surface.
4. The wok is **NOT** dishwasher safe. You may wash it with hot soapy water, rinse and dry thoroughly.

**CAUTION:** TEMPERATURE CONTROL PROBE must always be completely dry before use.

**For proper care of the DuraCeramic™ non-stick coating, follow the following steps if stubborn stains appear:**

1. Sprinkle some baking soda on the stained area.
2. Add enough water to moisten the baking soda, making a paste like texture.
3. Let sit for a few minutes (for tougher stains let sit up to an hour).
4. Lightly scrub with a plastic scouring pad or damp cloth and dry thoroughly.
5. Repeat if necessary.

Should any stubborn stains appear, they will not affect the performance and non-stick quality of the DuraCeramic™ coating.

### Storage and Maintenance

- Unplug cord and remove temperature controller. Allow appliance to cool before storing. Store your Electric Wok in a dry location, such as on a tabletop or countertop, or on a cupboard shelf. Wind the electrical cord into a coil and secure with a twist fastener. For convenience, the temperature controller and cord can then be stored inside the wok.

Other than recommended cleaning, no further user maintenance is necessary.





# RECIPES

## Spring Rolls

- |   |  |
|---|--|
| 3 tablespoons of oil                                      | 3 tablespoons soy sauce                  |
| 2 cloves of garlic, crushed                               | 2 carrots, grated                        |
| 1 tablespoon of grated ginger                             | $\frac{1}{4}$ pound of mushrooms, sliced |
| $\frac{1}{4}$ cup canned bamboo shoots,<br>finely chopped | 6 cabbage leaves, shredded               |
| 1 pound chicken meat, minced                              | $\frac{1}{4}$ pound rice noodles, soaked |
|   | 20 spring roll wrappers                  |

Pre-heat Wok to 350°F/175°C. Heat oil and add garlic, ginger, and bamboo shoots. Do allow garlic and ginger to brown. Add chicken and soy sauce and stir fry for 3-4 minutes.

Add remaining ingredients and stir fry until cabbage wilts. Remove from Wok and allow to cool. Wipe Wok clean and set temperature to 425°F/220°C; add 1 cup of oil and allow to heat to proper temperature (approximately 2 minutes). Place a tablespoon of the filling you just prepared across the corners of the spring roll wrappers. Brush edges with water and tuck in ends. Roll up the enclosed filling. Heat 2" of oil in Wok. Deep fry spring rolls in small batches until golden brown. (approximately 6-8 mins.)

## Garlic Shrimp

- |  |                               |
|--|-------------------------------|
| 2 pounds of shrimp 16-20 ct ,cleaned,<br>peeled, tail on | 4 cloves of garlic            |
| $\frac{1}{2}$ cup of vegetable oil                       | 1 tablespoon parsley, chopped |
|  | $\frac{1}{2}$ teaspoon salt   |

Place all ingredients in a bowl and marinate for 2 hours in refrigerator. Pre-heat Wok to 350°F/175°C. Stir fry shrimp until bright pink. Remove garlic cloves and serve hot.

## Pork Wonton Soup

- |                                     |                         |
|-------------------------------------|-------------------------|
| $\frac{3}{4}$ pound of pork, minced | 2 shallots, chopped     |
| 1 tablespoon grated ginger          | 20 won ton wrappers     |
| 1 tablespoon sesame oil             | 4 cups beef stock       |
| 2 tablespoons of soy sauce          | 2 baby bok choy, washed |



In a bowl, combine the pork, ginger, sesame oil, soy sauce, and shallots. Place 1 tablespoon of the mixture into each wonton wrapper. Moisten edges with water and form a pouch. Pinch together and twist. Carefully place beef stock in Wok and bring to a boil at 425°F/220°C. Reduce heat slightly and add wontons. Cook for 6-8 minutes, stirring occasionally. Add bok choy. Cook for an additional 2 minutes and serve immediately.

## Chinese Rice

2 tablespoons of oil  
3 eggs lightly beaten  
1 onion, chopped  
1/2 cup peas

6 shallots, chopped  
3 cups of cooked rice  
1 teaspoon grated ginger  
2 teaspoons soy sauce

Heat oil in Wok at 300°F/150°C. Pour eggs into Wok and flip over until cooked. Remove from Wok and chop. Add onions and sauté until tender. Add peas, shallots, rice, and egg and stir to combine. Stir ginger and soy sauce through the rice. Cook until heated through.

## Crispy Lemon Chicken

6 chicken breasts  
1/2 cup lemon juice  
1 tablespoon sugar  
2 teaspoons soy sauce

1 1/2 cups of oil for deep frying  
1/2 cup all-purpose flour  
1/4 cup chicken stock

Chop each chicken breast in half. Combine lemon juice, sugar, and soy sauce. Pour over chicken and marinate in refrigerator for 30 minutes. Drain chicken and discard the marinade. Heat oil in Wok at 350°F/175°C. Coat chicken in flour and fry, in small batches, until golden brown. Drain chicken on paper towel.

## Curried Prawns

3 tablespoons of oil  
6 shallots (cut into 2 inch pieces)  
2 medium onions (slice into rings)  
3 celery stalks  
1/2 cup French beans  
2 tablespoons curry powder

2 pounds of cooked prawns, shelled  
2 cups of chicken stock  
1/4 cup of all-purpose flour  
2 tablespoons of sherry  
1/4 cup cream





Heat oil in Wok at 350°F/175°C. Add shallots, beans, onions, celery, and curry. Sauté until onions are tender. Reduce heat to 300°F/150°C. Add prawns and chicken stock. Stir in flour and sherry until thickened. Cook for 3 minutes and stir in cream. Serve with rice.

## **Pork With Broccoli**

3 tablespoons of oil	Salt and pepper to taste
1 pound of pork fillet, sliced	3 carrots, chopped
2 cloves of garlic, crushed	2 medium broccoli florets, separated
4 tablespoons soy sauce	¼ pound mushrooms
¼ cup chicken broth	

Heat oil in Wok at 425°F/220°C. Add pork and season with salt and pepper. Stir fry for 1 minute. Remove from Wok. Add carrots, broccoli, and mushrooms and stir fry for 1 minute. Reduce heat to 400°F/205°C. Add garlic and ginger to vegetables. Sprinkle with soy sauce and chicken broth. Stir fry for 5 minutes. Return pork to Wok and mix with vegetables until pork is cooked. (About 5 minutes)

## **Curried Chicken With Coconut Milk**

1 lb chicken breast, boneless skinless	1 cup of macadamia nuts
1 tablespoon of curry powder, hot	½ cup chopped cilantro
1 green hot chili pepper	1 tablespoon of dried chili flakes
3 tablespoons of vegetable oil	1 teaspoon salt
1 cup of coconut milk	

Cut the chicken into 1" cubes. Combine the curry powder, pepper, green chili, and salt. Toss the chicken with the spice mixture and allow to marinate in the refrigerator for at least 30 minutes. Heat Wok to 400°F/205°C and add the oil; allow to heat for 1 minute. Add the chicken; allow the chicken to cook stirring occasionally for 5-8 minutes. Add the coconut milk and reduce the heat to 250°F/120°C, returning the GLASS LID to the Wok. Allow mixture to cook for an additional 5 minutes. Add the macadamia nuts and cilantro and cook for 1 minute. Serve with Jasmine or Basmati rice.





# 1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively “JCS”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

## **What are the limits on JCS's Liability?**

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special,



consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

### **How to Obtain Warranty Service**

#### **In the U.S.A.**

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

#### **In Canada**

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**





For product questions contact:

Sunbeam Consumer Service

USA : 1.800.334.0759

Canada : 1.800.667.8623

[www.oster.ca](http://www.oster.ca)

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Pour les questions de produit:

Service aux consommateurs Sunbeam

États-Unis : 1 800 334.0759

Canada : 1 800 667.8623

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Printed in China

P.N. 173167

GCDS-OST31750-JC

Imprimé en Chine

CKSTWK99SB-033\_13EFM1