



SINCE 1956

THUNDER GROUP®

Item# TF001 & TF002

USE AND CARE INSTRUCTIONS FOR NON-STICK STIR FRY PANS AND WOKS

BEFORE USING & COOKING:

1. Attach the handle onto the pan or wok and turn the round loop until the handle is tightened securely.
2. Wash the pan or wok with warm soapy water.
3. It is not necessary to "season" the pan or wok. Always have a small amount of cooking liquid or fat (butter or lard) on the pan or wok before placing it on heat. Never heat up the pan or wok without some amount of cooking liquid or fat on it.
4. Low to medium heat is recommended when cooking with your pan or wok since they conduct heat very efficiently. Avoid cooking on high heat because excessive heat will damage the non-stick surface.
5. The best way to extend the life of your pan or wok is to use plastic, silicon, or wooden cooking utensils. Try to avoid using metal utensils on the pan or wok because it can scratch the non-stick surface.

CLEANING & CARING:

1. Simply rinse the pan or wok with hot, soapy water.
2. If food is stuck to the pan or wok, soak it in hot, soapy water for a few minutes and use a dish cloth, natural bristle brush, or sponge to scrub off the stuck-on food. Never use a steel wool or abrasive cleaners when cleaning.
3. Dry thoroughly before storing.

Some discoloring on the interior of the pan or wok may occur but that will not affect the performance of the non-stick properties.

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