

# Amway Queen™

## Stainless Steel Chinese Wok

Retaining Real Nutrition and Delicacy  
Enjoying the Great Pleasure of Cooking



Amway Queen™  
Stainless Steel Chinese Wok  
Specially designed for the Eastern cooking style  
Satisfy your diverse demands for cooking  
Help you to easily prepare a great meal  
Bring nutrition and delicacy for you to enjoy

## Three Convincing Claims



**High Efficiency and Energy-Saving  
Quality Delivered by Superior Stainless Steel**



**Enlarged Cooking Space  
by Round-Bottomed Design**



**User-Friendly Design with Excellent Craftsmanship**

## 1 Superior Stainless Steel Ensures High Efficiency and Energy-Saving

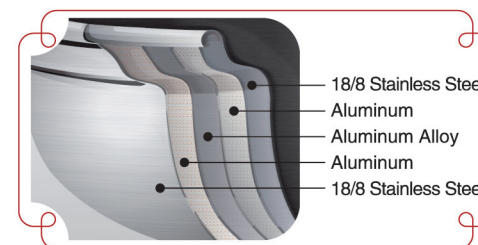
Amway Queen™ Stainless Steel Chinese Wok is made of 18/8 stainless steel, making it more durable, stable and safe. Adopting the compact 5-layer construction, the wok make the best of 18/8 stainless steel, aluminum alloy and pure aluminum, enjoying the superb resistance to rusting, pitting and residual of dirty stains.

### 18/8 Stainless Steel

18/8 stainless steel, also known as 18/10 stainless steel, is stainless 304, and contains 18–20% chromium and 8–10% nickel. It is widely used in high-end cookware for its nice appearance, durability, odor resistance and other advantages.

### Five-Ply Construction

With 5-layer construction made of 18/8 stainless steel, aluminum alloy and aluminum, Amway Queen™ Stainless Steel Chinese Wok not only has the advantage of stainless steel, but also benefits from the merits of alloyed meta-fast heat transmission, suitable for a variety of cooking methods.



In your daily cooking, superior Amway Queen™ Stainless Steel Chinese Wok can help you saving much energy with its even and quick heat conduct property. You can prepare a meal easily, no more frequent churnings and constant checking and much less fume!

## 2 Round-bottomed design Large Cooking Space

By adopting traditional round and large diameter bottom design and using tall lid, Amway Queen™ Stainless Steel Chinese Wok creates large cooking space for you and meets traditional stir fry cooking habits. You can prepare sufficient food for ordinary family dinner or entertaining guests



Lid Inside Depth 5.5cm  
Body Diameter 36cm, Height 10cm

More extensive wok accessories convenient for use  
Steamer Rack For steaming various foods  
Lotus Rack For oil draining in deep frying



### 3 User-Friendly Design with Excellent Craftsmanship

The excellent craftsmanship and user-friendly design of Amway Queen™ Stainless Steel Chinese Wok helps you prepare meals in a healthier, easier and more reliable way.

#### Unique VITALOK™ Low-Temperature and Water-Free Cooking

Processed by compact steel with superb craftsmanship, the interface of lid and wok body are very tight. When heating the wok, a moisture film formed between the lid and the wok, together with the heavy lid, forms VITALOK™ vapor film which realizes low-temperature and water-free cooking. Please make sure that the steam valve is closed otherwise the VITALOK™ can not be formed.

Besides low-temperature and water-free cooking approach, Amway Queen™ Stainless Steel Chinese Wok can meet your requirements in frying, boiling, stir-frying, deep-frying, steaming, braising, stewing, roasting and other cooking methods without trouble.

#### User-Friendly Knob and Handle

The user-friendly designed knob and handle are made from heat insulating resin which is of high temperature resistance to 204°C. Opaque semi-polished finished knob and handle make it much more safe and convenient to grip the wok.

- With extended fire-prevented steel ring, handles are easy to grip without risk of scalding, and the extended handle can be used to suspend the wok as well.
- There are specially designed steam valve and finger-protect device on the knob. Steam valve can adjust the steam inside the wok and VITALOK™ seal can be formed when steam valve is closed. Finger-protecting device prevents users from burning .

#### Tips

It is suggested that the steam valve should be closed during daily uses and switch counterclockwise to open it only when necessary. When using the wok, please stay away from the open steam valve to avoid getting burnt by the steam!

#### Fine Polishing Technique

By using stainless steel and adopting the technique of frost polish, Amway Queen™ Stainless Steel Chinese Wok is as exquisite as decoration in the kitchen and delights your cooking time.

## Replacement Parts /Accessory Options

All parts and accessories below can be replaced. Please contacts Amway shop for replacement.



## FAQs on Amway Queen™ Stainless Steel Chinese Wok

#### Why is Amway Queen™ Stainless Steel Chinese Wok so heavy?

Firstly, in order to ensure its durability, Amway Queen™ Stainless Steel Chinese Wok is made of high density stainless steel which is heavier than other ordinary cookware material. Secondly, the lid is high-density and heavy, specially designed to retain water in the wok during cooking and therefore realizes VITALOK™ low-temperature and water-free cooking and retaining real flavor and nutrition in food.

#### Why does Amway Queen™ Stainless Steel Chinese Wok use 18/8 stainless steel?

18/8 stainless steel has good plasticity and it is highly resistant to rusting, pitting and heat and easy to clean, which are the reasons why it is used to make Amway Queen™ Wok and widely chosen by other high-end cookware.

#### Can Amway Queen™ Stainless Steel Chinese Wok be used on induction cooker?

No, because the Wok contains no permeability material and its bottom is not flat it cannot be used on induction cooker as other qualified flat-bottomed cookware.

#### What kind of spatula should be used when preparing food with Amway Queen™ Stainless Steel Chinese Wok?

In order to protect the Wok from being scratched, nylon, plastic and wooden spatulas are suggested. When using metal spatula, please do not hit the wok heavily with the spatula to avoid scratching. Do not cut food in the wok, or the scratching will affect the performance of the wok.

#### How to form the VITALOK™ seal?

Cover the Wok with the lid and place it on medium heat, then turn down heat when flame spread over wok bottom. In about 3-5 minutes, when vapor begin to escape from the lid and a faint fluttering sound be heard, please turn to low heat. The lid may not be able to spin when VITALOK™ seal forms due to its weight. Opening the steam valve can solve the problem. If you hear a sputtering instead of a fluttering, the heat is too high and you should take the wok off burner and turn down heat. Spin the lid to confirm the seal has formed and put the pan back on the cooled burner. Please add proper amount of water when too much vapor escapes.

#### Can Amway Queen™ Stainless Steel Chinese Wok be used with other cooking methods except for VITALOK™ low-temperature and water-free cooking?

Except for VITALOK™ low-temperature and water-free cooking, Amway Queen™ Stainless Steel Chinese Wok can be used in other cooking methods, Such as frying, boiling, stir-frying, deep-frying, steaming, braising, stewing and roasting.

#### Can Amway Queen™ Stainless Steel Chinese Wok be used in stack cooking?

Stack cooking is a convenient way of cooking which is an exclusive feature of Amway Queen™ 21-piece Cookware Set. The wok is round-bottomed and unable to stay stable on a flat surface therefore it can not be used in stack cooking.

#### What shall we do if the hot lit is stuck on the kitchen countertop (or other flat surface)?

When hot lid is placed on the countertop, the air in the lid begins to cool and contract and then the local vacuum will suck the lid on the countertop. What you need to do is just to open the steam valve, and then you can separate the lid and countertop. Do not try to separate them by force. Never place a hot lid on glass or china countertop, as the kitchen counter may crack under high pressure.

#### Can I use high heat to pre-heat Amway Queen™ Stainless Steel Chinese Wok?

Medium heat is enough for pre-heating, because the unique multi-layer construction can transmit heat efficiently. If the flame spreads over wok bottom, turn down the heat. When frying with the Wok, please turn to low or medium heat.

#### What is the function of the steam valve?

When using VITALOK™ low-temperature and water-free cooking mode, closing steam valve can help to form the VITALOK™ seal. The Wok, when locked by steam, can be opened by switching off the steam valve.



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