



Electric Wok Instruction Manual

Item 717246



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Thank you for purchasing our Ginny's Brand Electric Wok. Enjoy the freshest and most flavorful meals cooked in an instant! Stir-fry cooking retains moisture, color and texture as it's fast and hot, and the meats and vegetables are stirred constantly (not sitting in oil or water). Light, bright flavors and crisp, crunchy ingredients make any meal better...check out our sample recipes and create your own. And a big plus is the ceramic, non-stick coating that makes this grill so easy to clean. Enjoy!

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. This appliance may only be connected to the same main voltage as shown on the rating plate.
3. To protect against risk of electrical shock, do not immerse or rinse housing, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use, before putting on, or taking off parts, and before cleaning.
6. If the supply cord is damaged, contact Ginny's Customer Service for examination, return or replacement.
7. The use of attachments or accessories which are not supplied with the appliance is not recommended. Only the connector provided together with the appliance must be used with the wok.
8. Do not let cord hang over edge of table, or counter, or touch a hot surface.
9. Do not use the appliance for other than intended household use.
10. Switch off the appliance before changing accessories or parts.
11. This appliance is for household use and may be plugged into any AC electrical outlet (ordinary household current). Do not use any other electrical outlet.
12. Do not touch hot surfaces. Use handles.
13. An insulated hot pad protection is recommended when using this appliance on surfaces where heat may cause damage.
14. The wok's outside surfaces will be hot when the wok is operating.
15. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
16. The wok can not be partially, or fully immersed, in water for cleaning.

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IMPORTANT SAFEGUARDS...cont'd

17. Only the appropriate connector supplied by the manufacturer must be used.
18. Do not use the wok outdoors.
19. The connector must be removed before the appliance is cleaned, and the appliance inlet must be dried before the wok is used again.
20. This appliance is not intended for use by persons (including children) with reduced physical, sensory or learning disabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
21. Children should be supervised to ensure that they do not play with the appliance.

SPECIFICATIONS

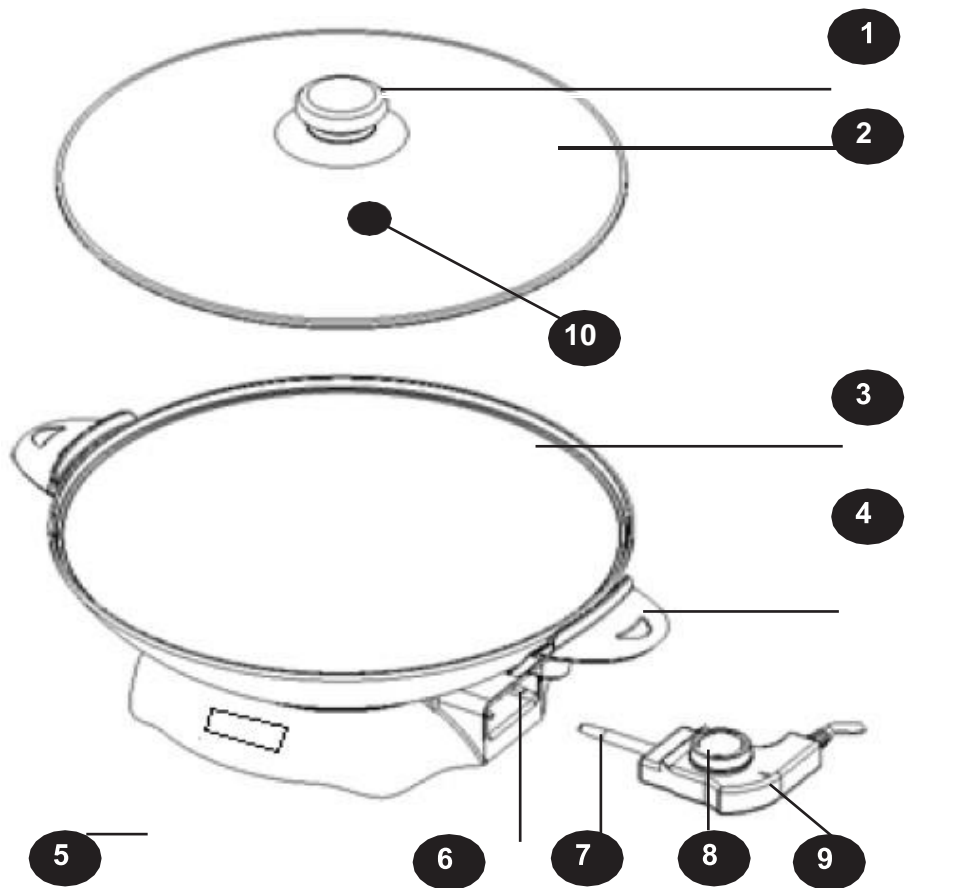
This appliance has a polarized plug (meaning one blade is wider than the other one).

1. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in one direction. If the plug does not fit into the outlet, reverse the plug. Do not attempt to modify the plug in any way.
2. A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in, or tripping over, a longer cord.
3. Longer extension cords are available and may be used if you exercise caution during use.
4. If a longer cord is used please note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance
 - The longer cord should be arranged so that it will not drape over the counter top or table, where it can be pulled on by children or tripped over.

SPECIFICATIONS

Power Consumption:	120V/60Hz, 1500W
Product Size:	17.5"L x 13.5"W x 8.25"H
Cord Length:	40.0"
Capacity:	5 quarts

PART NAMES



- | | |
|--|---------------------------------------|
| 1. Knob Handle | 6. Socket |
| 2. Glass cover | 7. Heat Control Probe with power cord |
| 3. Wok with ceramic, non-stick coating | 8. Thermostat Heat Control Dial |
| 4. Handles | 9. Indicator Light |
| 5. Base | 10. Vent |

HOW TO OPERATE

BEFORE FIRST USE

- Before using the wok for the first time, clean the bowl and cover.
- Do not use any gritty detergents, brushes with metal or nylon bristles, or knives or spatulas, for cleaning the wok.
- Avoid damaging the interior coating.
- Always dry the wok thoroughly after cleaning it.

CONNECTING THE WOK

1. Connect the thermostat heat control to the base of wok and make sure that the plug is connected properly.
2. Set the thermostat heat control dial to heat level "0".
3. Connect the plug to a socket.



PREPARING FOOD

1. Brush the wok with a little cooking oil.
2. Set the thermostat heat control dial to the required heat level. The Indicator Light will light up to show that the unit is ready for use.
3. It takes approximately 5 -10 minutes to heat up the unit and the Indicator Light goes out.
4. You can then start cooking the food.
5. When the food is completely done, you can adjust the temperature to lower or "0" heat level.

USING THE COVER

- Use the glass cover where possible when cooking, as the cover prevents odors from escaping and reduces cooking time.
- The knob of the glass cover-lid is designed with vents all the way around. It allows condensation from the steam and water and prevents build up of dirt and grease.
- Unscrew and disassemble the lid knob for easy cleaning.

CARE & CLEANING

1. Disconnect the plug from outlet, and then remove the power cord connector together with power cord from the wok.
2. Allow the unit to completely cool.
3. Wipe the wok with warm soapy water using a sponge or dishcloth.
4. Wipe off thoroughly to remove soap residue.
5. Do not use abrasive cleaners or scouring pads.
7. Do not put thermostat heat control or power cord in the dishwasher.
8. Never immerse the cord, plug or thermostat control in any liquid.
9. Do not soak the wok in water.
10. The thermostat heat control must be removed before the wok is cleaned, and the power socket must be dried before the wok is used again.

NOTE:

- The glass cover has a vent through which hot steam can escape.
- Avoid contact with this escaping steam.
- The cover can become extremely hot during operation, so use oven gloves or hot pads when removing the cover to avoid burns.

NOTE: This Electric Wok is NOT intended for deep frying.

RECIPES

FRIED RICE

INGREDIENTS

- | | |
|---|-------------------------------------|
| 2 Tbsp. peanut oil | 3 eggs, lightly beaten |
| 1 Tbsp. peeled and grated ginger | 1 med. carrot, cut in 1/4-inch dice |
| 4 oz. cooked bacon, cut in strips | 1 c. frozen peas |
| 3 fresh shiitake mushrooms,
(stemmed and diced) | 3 c. cooked, cooled white rice |
| 1 to 2 Tbsp. light soy sauce | 1 tsp. toasted sesame oil |
| 1 to 2 green onions, sliced
on diagonal, for garnish | Sea salt and white pepper |

DIRECTIONS

1. Bring the wok to high heat and add 1 tablespoon peanut oil.
 2. Add the eggs and scramble, then set aside on a plate.
 3. Add the remaining 1 tablespoon peanut oil to the wok.
 4. Add the ginger and stir-fry for less than 1 minute. Then add the carrots and stir-fry for 1 minute more.
 5. Add the bacon and mushrooms and cook for 2 minutes.
 6. Then add the peas and cooked rice and toss together.
 7. Add the cooked egg back into the wok. Season the mixture with the light soy sauce, salt and pepper.
 8. Check the seasoning, add the sesame oil and adjust to taste with salt and pepper. Garnish with green onions and serve immediately.
- Serves 4-6.

RECIPES

CHICKEN CHOW MEIN

INGREDIENTS

5 oz. medium egg noodles	2 tsp. sesame oil
11 oz. skinless chicken breasts, (sliced into strips)	1 tsp. dark soy sauce
1 tsp. five-spice powder	1 Tbsp. cornstarch
2 Tbsp. peanut oil	1 red bell pepper, seeded, sliced
5 oz. bean sprouts	2 Tbsp. light soy sauce
1 large spring onion (green), sliced lengthwise	black pepper and salt

DIRECTIONS

1. Cook the noodles for 3 minutes in a pan of boiling water until al dente, (as per the package instructions).
 2. Drain, run under cold running water, and drain again.
 3. Drizzle with a little sesame oil, and toss to prevent noodles from sticking.
 4. Season the chicken with dark soy sauce and the five-spice powder.
 5. Mix well. Coat the chicken breasts lightly with cornstarch.
 6. Heat wok to high heat, add the peanut oil, and heat until oil is smoking.
 7. Add the chicken, and stir-fry for 2 to 3 minutes, or until cooked through.
 8. Add the red bell pepper, and stir-fry for 1 minute, then add the bean sprouts and green onion, and stir-fry for less than 1 minute.
 9. Add the cooked noodles and season with the light soy sauce, 1 tsp. sesame oil, and pepper, to taste. Stir well and serve immediately.
- Serves 2, or 4 if used as side dish.

RECIPES

SWEET & SOUR PORK WITH PINEAPPLE

INGREDIENTS

1 c. brown rice	1/4 c. low-sodium soy sauce
1/4 c. rice vinegar	3 Tbsp. sugar
1 1/4 lbs. pork tenderloin, trimmed	1 Tbsp. cornstarch
Salt and black pepper	1 Tbsp. peanut oil
2 cloves garlic, minced	2 bell peppers, sliced
1/2 c. diced fresh pineapple	
4 scallions, thinly sliced on the diagonal	
2 tablespoons roasted peanuts, chopped (optional)	

DIRECTIONS

1. Cook the rice according to package directions (about 45 minutes cook time).
 2. Meanwhile, in a small bowl or measuring cup, whisk together the soy sauce, vinegar and sugar.
 3. Slice the pork into 1/2-inch-thick rounds, then slice again to make 1/2-inch-wide strips. Place the pork in a medium bowl and sprinkle with the cornstarch and salt and pepper, and toss to coat.
 4. In wok, heat the oil over high heat until very hot.
 5. Add the pork and stir-fry until the pork is almost cooked through and begins to brown, about 2 minutes.
 6. Add the garlic and bell peppers and stir-fry until the vegetables begin to soften, about 5 minutes.
 7. Add the pineapple and scallions and continue to stir-fry until the pork is cooked through and the vegetables are tender, 1 to 2 minutes longer.
 8. Whisk the soy sauce mixture and add it to the skillet. Cook until the sauce thickens, 2 to 3 minutes.
 9. Serve over the rice and garnish with roasted peanuts.
- Serves 4.

RECIPES

SHRIMP & VEGETABLE STIR FRY

INGREDIENTS

1/4 c. fat-free, chicken broth	2 Tbsp. rice vinegar
2 Tbsp. low-sodium soy sauce	2 tsp. cornstarch
1/2 tsp. dark sesame oil	1/4 tsp. crushed red pepper
1 Tbsp. canola oil, divided in half	1 Tbsp. minced peeled fresh ginger
1 Tbsp. bottled minced garlic	1/4 tsp. salt
1 lb. peeled & deveined large shrimp	1 c. vertically sliced onion
4 c. small broccoli florets	

DIRECTIONS

1. Combine first 6 ingredients in a small bowl, stirring with a whisk.
2. Heat 2 teaspoons canola oil in a large nonstick skillet over medium-high heat.
3. Add ginger and garlic to pan; stir-fry 30 seconds.
4. Sprinkle shrimp with salt. Add shrimp to pan, and stir-fry 3 minutes or until done. Remove shrimp mixture from the pan.
5. Add remaining 1 teaspoon canola oil to pan. Add broccoli and onion to pan; stir-fry 4 minutes or until broccoli is crisp-tender.
6. Add shrimp mixture and broth mixture to pan; cook 1 minute or until thickened, stirring constantly.

Serves 4.

RECIPES

SPICY BEEF AND PEPPER STIR FRY

INGREDIENTS

1 Tbsp. canola oil	1 red bell pepper, cut in thin strips
12 ounces flank steak, cut diagonally into thin slices	1 yellow bell pepper, cut in thin strips
3 Tbsp. lower-sodium soy sauce	1 1/2 Tbsp. rice wine vinegar
1 Tbsp. minced peeled fresh ginger	2 tsp. chili garlic sauce
4 green onions, cut in 2-inch pieces	2 tsp. toasted sesame seeds

DIRECTIONS

1. Heat wok to medium-high heat.
2. Add oil to pan; swirl to coat.
3. Add steak to pan; cook 2 minutes, searing on one side.
4. Add bell peppers; cook 2 minutes or until beef loses its pink color, stirring constantly.
5. Remove beef mixture from pan.
6. Add soy sauce, vinegar, ginger, and chili garlic sauce to pan; bring to a boil. Cook 1 minute or until slightly thickened.
7. Add beef mixture and green onions to pan; toss well to coat.
8. Sprinkle with sesame seeds.

Serves 4.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner.

Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU
OF ALL OTHER WARRANTIES AND CONDITIONS,
EXPRESS OR IMPLIED,
INCLUDING BUT NOT LIMITED TO THOSE OF
MERCHANTABILITY OR FITNESS
FOR A PARTICULAR PURPOSE.



Customer Service

Phone: 1-800-544-1590

8:00 am to Midnight, Monday through Friday