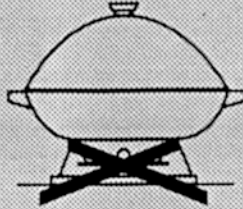


INSTRUCTIONS FOR WOK HOLDER KIT NUMBER JXWK

The Wok Holder is to be used only with round bottom woks when cooking on approved gas cooktops.

FOR YOUR SAFETY

- The Burner Grate must be in place when using the Wok Holder.
- If you have a Wok that has a support ring, do not use the ring with Wok Holder.
- Do not use the Wok Holder with any other cookware, i.e., pans, kettles, skillets, etc.

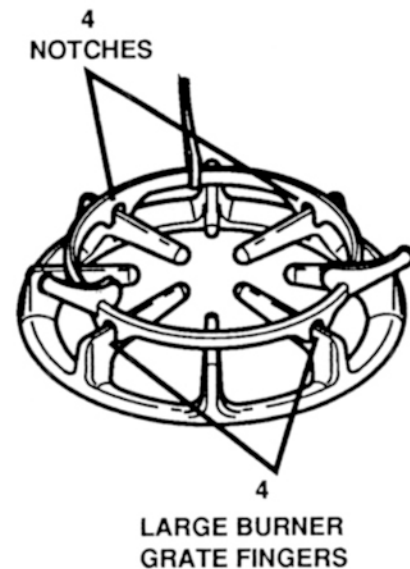
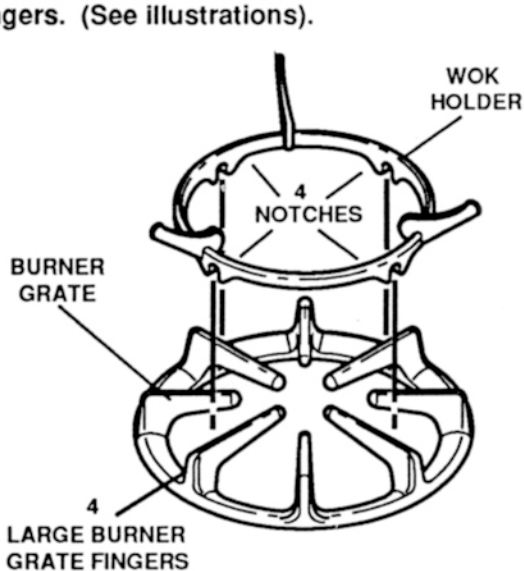


- Do not use a flat bottomed Wok with the Holder.
- Do not use the Wok Holder upside down like a tripod.
- Do not remove the burner grate from the cooktop when using the Wok Holder.



HOW TO USE THE WOK HOLDER

Place the Wok Holder onto the burner grate so the 4 notches of the Wok Holder fit on the 4 large burner grate fingers. (See illustrations).



WARNING:

The Wok Holder will retain heat for a long period of time. After using the Holder, allow enough time for cooling before attempting to remove the Holder from the burner grate. Do not store the Wok Holder on the burner grate. Carefully remove Wok Holder using an oven mitt or hot pad.

CLEANING

The Wok Holder should be allowed to cool before removing for cleaning. The Wok Holder may be cleaned with hot soapy water or all purpose cleaners. Stubborn stains may be removed with a well moistened steel wool pad.