



## K&S BEIJING WOK

Knives and Stones branded wok with hammered finish. The carbon material is exactly the same as Yoshikawa and has Nitrogen infused into the material to prevent rust and sticking. The material is uncoated and the flavour is exactly like a traditional iron wok (except it is non-rust property).


**SKU:** N/A

**Categories:** [Cookware](#), [KNS](#), [Wok / Pan](#)

**Tags:** [30cm](#), [33cm](#), [Beijing Wok](#), [Knives and Stones](#), [Wok](#)

## VARIATIONS

Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
	KNS_BJWK_30	201 in stock	201		30cm	

Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
	KNS_BJWK_33	5 in stock	5		33cm	

## GALLERY IMAGES



## PRODUCT DESCRIPTION

Knives and Stones branded wok with hammered finish. The carbon material is exactly the same as Yoshikawa and has Nitrogen infused into the material to prevent rust and sticking. The material is uncoated and the favour is exactly like a traditional iron wok (except it is non-rust property).

Care instruction:

- Oil before using
- Gentle rinse after use
- Make sure the surface is dry before storage
- Do not leave food in the wok for a long period of time to prevent damage

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**Thank you for visiting Knives and Stones (Stand N8) during the Fine Food 2022. Knives and Stones is a premium Japanese kitchenware and cookware importer & wholesaler. Everything that we sell are imported directly from Japan. We are the official distributor of Hasegawa kitchenware, Yoshikawa kitcheware, Tamahagane kitchen knives, Sakai Takayuki knives. We are also the primary importer of the popular Kinka hibachi grills.**

**We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on [sales@knivesandstones.com](mailto:sales@knivesandstones.com) or call 02-85990898.**

**Regards,  
James Zhang  
Knives and Stones**