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WMF Profi Plus Wok Strainer

WMF Profi Plus 13.5-Inch Wok Strainer User Manual

INTRODUCTION

This manual provides essential information for the safe and effective use of your WMF Profi Plus 13.5-Inch Wok Strainer. Designed for versatility and durability, this tool is an indispensable addition to any kitchen, suitable for a wide range of cooking applications.

PRODUCT OVERVIEW

The WMF Profi Plus Wok Strainer features a generous circumference and a sturdy wire mesh body, paired with a long handle for safe and efficient use. Crafted from 18/10 stainless steel, it combines contemporary European style with robust construction.



Image: The WMF Profi Plus Wok Strainer being used to retrieve dumplings from a wok filled with broth and vegetables. The strainer's mesh basket is visible, holding several dumplings, while a hand holds the long, stainless steel handle. In the background, a bowl of mushrooms and sliced limes are visible on a wooden surface.

SETUP

The WMF Profi Plus Wok Strainer requires no assembly. Upon receiving your new strainer, please follow these steps:

1. **Unpack:** Carefully remove the strainer from its packaging.
2. **Inspect:** Check the strainer for any signs of damage from shipping.

- Initial Cleaning:** Before first use, wash the strainer thoroughly with warm, soapy water and rinse completely. Dry immediately to prevent water spots.

OPERATING INSTRUCTIONS

The WMF Profi Plus Wok Strainer is designed for various kitchen tasks:

- **Straining from Woks:** Its long handle and sturdy mesh are ideal for safely removing items from hot oil or liquids in a wok, such as fried foods or blanched vegetables.
- **Draining Pasta and Dumplings:** Use the strainer to lift pasta, dumplings, ravioli, or other small items directly from deep pots of boiling water, allowing excess water to drain quickly.
- **Skimming:** The fine mesh can also be used to skim foam or impurities from broths and stocks.
- **Serving:** Conveniently transfer cooked items from the pot to serving dishes.

Always ensure a firm grip on the handle, especially when working with hot liquids or heavy items.

MAINTENANCE AND CARE

Proper care will ensure the longevity and performance of your WMF Profi Plus Wok Strainer:

- **Cleaning:** The strainer is dishwasher-safe. For best results and to maintain its finish, place it securely in the dishwasher. For hand washing, use warm water, a mild dish soap, and a soft sponge or brush. Rinse thoroughly.
- **Drying:** Dry the strainer immediately after washing, especially if hand washing, to prevent water spots and maintain the stainless steel's luster.
- **Storage:** The strainer features a heavy-duty hanging loop for convenient storage on a utensil rack, or it can be stored in a drawer.
- **Avoid Harsh Cleaners:** Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can scratch the stainless steel surface.

TROUBLESHOOTING AND TIPS

The WMF Profi Plus Wok Strainer is a simple, robust tool. Most issues relate to usage rather than product malfunction.

- **Ineffective Draining:** Ensure the strainer is held at an angle to allow liquids to drain completely. Gently shake or tap the strainer against the pot rim to remove excess liquid.
- **Stains/Discoloration:** Stainless steel can sometimes develop water spots or minor discoloration from certain foods or minerals in water. These can often be removed with a stainless steel cleaner or a paste of baking soda and water.
- **Food Sticking in Mesh:** For stubborn food particles caught in the mesh, soak the strainer in warm, soapy water before cleaning. A small brush can help dislodge particles.

SPECIFICATIONS

Model Name	Profi Plus Wok Strainer
Material	18/10 Stainless Steel
Color	Stainless Steel

Item Weight	5.6 ounces
Dishwasher Safe	Yes
Dimensions	Approximately 13.5 inches in overall length (as per product title)

WARRANTY INFORMATION

Specific warranty details for the WMF Profi Plus 13.5-Inch Wok Strainer are not provided in the available product information. Please refer to the manufacturer's official website or contact WMF customer service for current warranty terms and conditions.

CUSTOMER SUPPORT

For further assistance, product inquiries, or support, please contact WMF customer service directly. Contact information can typically be found on the official WMF website or product packaging.