

WMF 739176041

WMF Diadem Plus 1.5L Saucepan Instruction Manual

Model: 739176041

1. INTRODUCTION

This manual provides instructions for the WMF Diadem Plus Saucepan, a durable cooking vessel designed for various culinary tasks. Constructed from Cromargan® Stainless Steel 18/10, this saucepan features a TransTherm® universal base for efficient heat distribution and a wide pouring rim for ease of use.



Image 1.1: The WMF Diadem Plus 1.5L Saucepan, showcasing its polished stainless steel finish and ergonomic handle.

2. SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling the saucepan, as the body and handle can become hot during cooking.
- Do not leave the saucepan unattended on a hot stovetop.
- Ensure the saucepan is placed centrally on the heat source to prevent overheating of the handle.
- Keep out of reach of children when in use or cooling down.
- Avoid sudden temperature changes, such as placing a hot pan under cold water, as this may cause warping.

3. BEFORE FIRST USE

- Remove all packaging materials and labels from the saucepan.
- Wash the saucepan thoroughly with warm soapy water and a soft sponge.
- Rinse completely and dry immediately to prevent water spots.

4. SETUP AND COMPATIBILITY

The WMF Diadem Plus Saucepan is equipped with a TransTherm® universal base, making it suitable for all types of stovetops, including:

- Gas hobs
- Electric hobs
- Ceramic hobs
- Induction hobs

Ensure the diameter of your stovetop burner is appropriate for the saucepan's base (optimal for stovetops with Ø 14.5 cm).



Image 4.1: The base of the saucepan, featuring the TransTherm® logo and symbols indicating compatibility with glass-

5. OPERATING INSTRUCTIONS

5.1. Cooking with your Saucepan

- Place the saucepan on the appropriate heat source.
- The TransTherm® base ensures even heat distribution and retention, allowing for energy-efficient cooking. Start with medium heat and adjust as needed.
- Avoid using excessively high heat, especially when the pan is empty, to prevent damage.



Image 5.1: The WMF Saucepan in use on an induction hob, demonstrating its suitability for various cooking tasks like boiling pasta.

5.2. Using the Pouring Rim

The saucepan features a wide pouring rim designed for drip-free pouring of liquids. This minimizes spills and keeps your cooking area clean.



Image 5.2: A close-up view of the saucepan's wide pouring rim, designed to facilitate clean and controlled pouring.

6. MAINTENANCE AND CLEANING

6.1. Daily Cleaning

- After each use, allow the saucepan to cool completely.
- Wash with warm water, mild dish soap, and a soft sponge or cloth.
- Rinse thoroughly and dry immediately to prevent water spots and maintain the polished finish.

6.2. Dishwasher Use

The WMF Diadem Plus Saucepan is dishwasher-safe. For best results and to preserve the shine, use a gentle cycle and avoid harsh detergents.

6.3. Stubborn Stains

- For stuck-on food, soak the saucepan in warm soapy water for a period before cleaning.
- For discoloration or mineral deposits, a solution of vinegar and water can be used, followed by thorough rinsing.
- Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface.

7. TROUBLESHOOTING

- **Food Sticking:** Ensure sufficient oil or liquid is used. Preheat the pan properly before adding food.
- **Discoloration:** High heat or certain foods can cause temporary discoloration. This is normal for stainless steel and can often be removed with a stainless steel cleaner or a vinegar solution.
- **Uneven Heating:** Verify the saucepan is centered on the heat source and that the burner size matches the pan's base diameter.

8. SPECIFICATIONS

Material	Cromargan® Stainless Steel 18/10
Finish Type	Polished
Capacity	1.5 Liters (approx. 1.6 Quarts)
Product Dimensions (D x W x H)	7.68"D x 12.99"W x 4.13"H
Item Weight	0.8 Kilograms
Model Number	739176041
Stovetop Compatibility	All types, including Induction
Oven Safe	Yes
Dishwasher Safe	Yes

9. WARRANTY AND SUPPORT

WMF products are manufactured to high-quality standards. For any questions regarding your saucepan, or for warranty claims, please refer to the manufacturer's official website or contact their customer support directly. Please retain your proof of purchase for warranty purposes.