

# WMF Function 4 Induction Cookware Set Instruction Manual

Brand: WMF | Model: 760046380

## INTRODUCTION

Thank you for choosing the WMF Function 4 Induction Cookware Set. This manual provides essential information for the safe and efficient use of your new cookware. Please read these instructions carefully before first use and retain them for future reference.

## PACKAGE CONTENTS

Your WMF Function 4 Induction Cookware Set includes the following items:

- 1 x Low Casserole with Lid, 20 cm diameter (2.5 liters capacity)
- 1 x High Casserole with Lid, 16 cm diameter (1.9 liters capacity)
- 1 x High Casserole with Lid, 20 cm diameter (3.4 liters capacity)
- 1 x High Casserole with Lid, 24 cm diameter (5.7 liters capacity)



Image: The complete WMF Function 4 cookware set, showing the four pots with their respective diameters and capacities.

## KEY FEATURES

### Cromargan Stainless Steel Construction

All pots in this set are crafted from durable Cromargan 18/10 stainless steel. This material is polished, uncoated, rust-proof, and resistant to food acids, ensuring longevity and ease of cleaning.



Image: Close-up of a pot showing the "Cromargan" branding, indicating the high-quality stainless steel material.



Image: A graphic depicting a hammer striking a pot, symbolizing the robust and durable construction of the cookware.

## TransTherm Universal Base

The TransTherm universal base is designed for optimal heat distribution and retention. It is suitable for all common stovetop types, including induction, gas, electric, and glass-ceramic hobs. This efficient heat transfer helps save energy and cooking time.



Image: The "TransTherm Germany" logo, indicating the specialized base technology for efficient heat distribution.

## TransTherm® Allherdboden



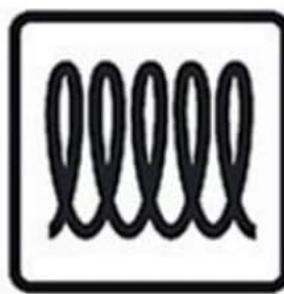
Glas-Keramik



Elektro



Gas



Induktion

Image: Icons illustrating compatibility with glass-ceramic, electric, gas, and induction stovetops, highlighting the versatility of the TransTherm base.

### Innovative 4-Function Glass Lid

The glass lids feature a heat-resistant silicone ring with four distinct functions, allowing for versatile cooking

and draining without lifting the lid. The red ring ensures a secure fit.

- **Large Sieve Openings:** Ideal for draining pasta and larger vegetables.
- **Small Sieve Openings:** Perfect for draining rice or smaller grains.
- **Closed Position:** For low-water cooking, simmering, or keeping food warm.
- **Open Position:** For full draining of liquids or rapid evaporation.



Image: A composite image showing the four functional positions of the glass lid: large sieve, small sieve, closed, and fully open for draining.

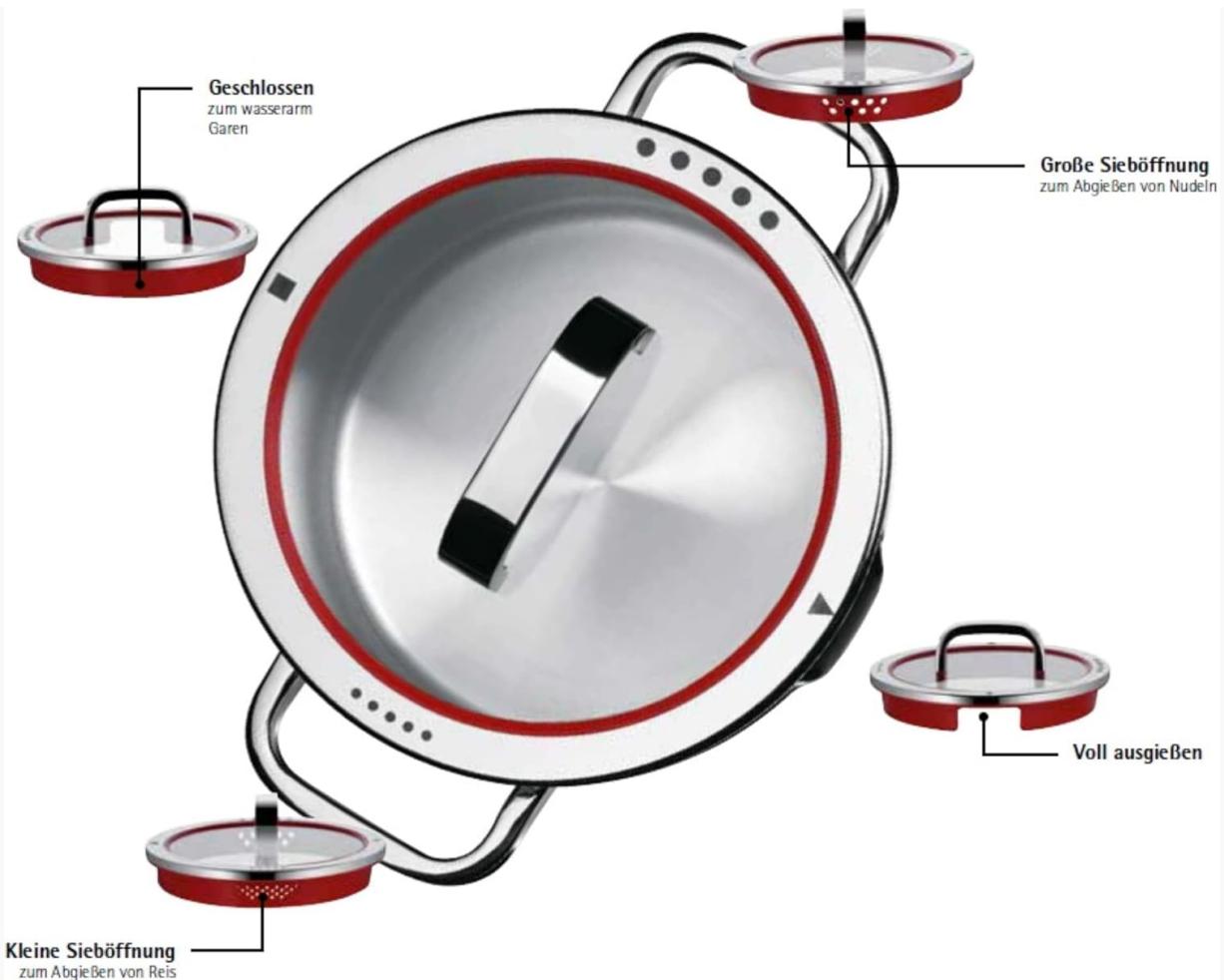


Image: A diagram showing the top view of a pot with the lid, indicating the different positions for the large sieve opening (for pasta), small sieve opening (for rice), closed position (for low-water cooking), and fully open position (for complete draining).

## Internal Measuring Scale

Each pot features an integrated internal measuring scale, allowing for precise liquid dosing directly in the pot, eliminating the need for separate measuring cups.



Image: A close-up view of the interior of a pot, clearly showing the etched measuring scale for convenient liquid measurement.

## Hollow Handles

The special hollow handles are designed to reduce heat transfer, keeping them cooler for longer during cooking. For extended cooking times or oven use, the use of pot holders or oven gloves is recommended.



Image: A graphic showing a snowflake icon next to a pot handle, symbolizing the heat-reducing design of the hollow handles.

## SETUP AND FIRST USE

- Unpacking:** Carefully remove all cookware items and packaging materials from the box.
- Initial Cleaning:** Before first use, wash all pots and lids thoroughly with warm soapy water. Rinse well and dry immediately to prevent water spots.
- Stovetop Compatibility:** Ensure your stovetop is clean and dry before placing the cookware. The TransTherm base is suitable for induction, gas, electric, and glass-ceramic hobs.

## OPERATING INSTRUCTIONS

### Using the 4-Function Lid

The innovative lid allows for various functions by rotating it to align with the desired opening on the pot rim:

- **Draining Pasta/Large Items:** Align the lid's large sieve openings with the pouring spout on the pot. Tilt the pot to drain water while retaining contents.



Image: A person holding a pot with the lid rotated to the large sieve opening, demonstrating how water is drained while pasta remains inside.

- **Draining Rice/Small Items:** Align the lid's small sieve openings with the pouring spout. Tilt the pot to drain water, keeping smaller grains inside.



Image: A person holding a pot with the lid rotated to the small sieve opening, demonstrating how water is drained while rice remains inside.

- **Low-Water Cooking/Simmering:** Rotate the lid to the closed position. This minimizes steam escape, ideal for gentle cooking or keeping food warm.



Image: Artichokes cooking in a pot with the lid in the closed position, illustrating low-water cooking.

- **Full Draining/Rapid Evaporation:** Align the lid to the fully open position. This allows for complete liquid drainage or rapid evaporation during cooking.

## General Cooking Guidelines

- **Heat Settings:** Use appropriate heat settings for your cooking needs. The TransTherm base ensures efficient heat transfer, so medium heat is often sufficient.
- **Oven Use:** The pots are oven-safe up to 250°C (482°F). When using with the glass lid, the maximum oven temperature is 70°C (158°F) to protect the silicone components. Always use oven mitts when handling hot cookware.
- **Internal Scale:** Utilize the internal measuring scale for accurate liquid additions without extra tools.

## CARE AND MAINTENANCE

Proper care will ensure the longevity and performance of your WMF Function 4 cookware.

- **Cleaning:** The entire cookware set, including the glass lids, is dishwasher-safe. For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners or steel wool, which can scratch the polished surface.
- **Drying:** Always dry the cookware immediately after washing to prevent water spots, especially on the polished stainless steel.
- **Removing Discoloration:** Stainless steel may develop slight discoloration over time due to minerals in water or certain foods. To restore shine, clean with a solution of water and vinegar (1

part vinegar to 3 parts water), or use a specialized stainless steel cleaner like Bar Keeper's Friend. Rinse thoroughly and dry.

- **Storage:** Store pots and lids in a dry place. To prevent scratches, place a cloth or paper towel between stacked pots.

## TROUBLESHOOTING

### Problem: White spots or rainbow discoloration on stainless steel.

**Solution:** This is typically caused by mineral deposits from water or starch from foods. It is harmless and does not affect performance. To remove, boil a solution of water and white vinegar (1 part vinegar to 3 parts water) in the pot for a few minutes, then wash and dry. Alternatively, use a non-abrasive stainless steel cleaner.

### Problem: Handles become hot during cooking.

**Solution:** While the hollow handles are designed to stay cooler, they can still heat up during prolonged cooking or when used in the oven. Always use pot holders or oven mitts when handling hot cookware, especially after extended use.

## SPECIFICATIONS

Feature	Detail
<b>Brand</b>	WMF
<b>Model Number</b>	760046380
<b>Material</b>	Cromargan 18/10 Stainless Steel, Glass, Silicone
<b>Finish Type</b>	Polished
<b>Color</b>	Stainless Steel
<b>Stovetop Compatibility</b>	All types, including Induction, Gas, Electric, Glass-Ceramic
<b>Oven Safe</b>	Pots up to 250°C (482°F), Lids up to 70°C (158°F)
<b>Dishwasher Safe</b>	Yes
<b>Total Item Weight</b>	8.74 kg (19.22 lbs)
<b>Product Dimensions (Overall)</b>	11.81"D x 22.24"W x 9.45"H

## WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official WMF website or contact WMF customer service directly. Keep your purchase receipt as proof of purchase.

