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WMF 722206380

# WMF Provence Plus High Casserole 20cm (3.3L) Instruction Manual

Model: 722206380

## INTRODUCTION

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Thank you for choosing the WMF Provence Plus High Casserole. This manual provides essential information for the safe and efficient use, care, and maintenance of your new cookware. Please read these instructions carefully before first use and retain them for future reference.

The WMF Provence Plus High Casserole is crafted from durable Cromargan® 18/10 stainless steel, featuring a TransTherm® universal base suitable for all hob types, including induction. Its design ensures even heat distribution and energy-efficient cooking.

## PRODUCT OVERVIEW

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Image: The WMF Provence Plus High Casserole, 20 cm diameter, with its polished stainless steel finish and clear glass lid.

- **Material:** Cromargan® 18/10 Stainless Steel, polished finish.
- **Capacity:** Approximately 3.3 Liters.
- **Diameter:** 20 cm (optimal for stovetops with Ø 18 cm).
- **Lid:** Heat-resistant glass lid.
- **Base:** TransTherm® universal base, suitable for all hob types, including induction.
- **Features:** Wide pouring rim for drip-free pouring, oven safe, dishwasher safe.

## SETUP AND FIRST USE

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### Unpacking

1. Carefully remove the casserole and its lid from the packaging.
2. Inspect the product for any signs of damage. If damaged, do not use and contact customer support.
3. Remove all labels and protective films from the casserole and lid.

### Initial Cleaning

1. Before first use, wash the casserole and lid thoroughly with warm water and a mild dish soap.
2. Rinse completely and dry immediately with a soft cloth to prevent water spots.

## OPERATING INSTRUCTIONS

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## Heat Source Compatibility

The WMF Provence Plus High Casserole is suitable for all types of hobs, including:

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



Image: The TransTherm® universal base of the casserole, indicating its compatibility with various heat sources, including induction.

## Cooking Guidelines

1. **Heat Setting:** Always start with a medium heat setting and gradually increase if necessary. The TransTherm® base ensures efficient heat distribution, so high heat is rarely required.
2. **Lid Usage:** Use the glass lid to retain heat and moisture, which helps in energy-efficient cooking and faster boiling times.
3. **Pouring:** The wide pouring rim allows for drip-free pouring of liquids, reducing spills and mess.
4. **Oven Use:** The casserole is oven safe. Ensure the glass lid is also suitable for the desired oven temperature if used in the oven.
5. **Preventing Overheating:** Never heat an empty casserole on high heat for extended periods, as this can cause discoloration or damage to the base.

## MAINTENANCE AND CARE

### Cleaning

- **Dishwasher Safe:** The WMF Provence Plus High Casserole is dishwasher safe. For best results and to maintain its shine, ensure it is properly loaded and not in direct contact with other metal items that could cause scratches.
- **Hand Washing:** For hand washing, use warm water, a mild dish soap, and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the polished surface.
- **Stubborn Food Residues:** For stubborn food residues, soak the casserole in warm soapy water for a period before cleaning. A paste of baking soda and water can also be used for gentle scrubbing.
- **Drying:** Always dry the casserole immediately after washing to prevent water spots and maintain its polished appearance.

## Storage

Store the casserole in a dry place. If stacking with other cookware, place a soft cloth or paper towel between items to prevent scratches.

## TROUBLESHOOTING

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This section addresses common issues you might encounter with your WMF Provence Plus High Casserole.

- **Discoloration/Rainbow Stains:** These can occur due to mineral deposits from water or overheating. They are harmless and can often be removed by cleaning with vinegar or lemon juice, followed by a thorough rinse and dry.
- **Food Sticking:** Ensure you are using adequate cooking fat or liquid. Avoid heating the casserole empty for too long. For stainless steel, preheating the pan and then adding oil/food can help create a non-stick-like surface.
- **Handles Getting Hot:** While WMF handles are designed to stay cooler than the pot body, they can still get hot, especially during prolonged cooking or oven use. Always use oven mitts or pot holders when handling the casserole.
- **Lid Condensation:** Condensation under the glass lid is normal during cooking. If excessive, slightly adjust the heat or briefly lift the lid.

## SPECIFICATIONS

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Feature	Detail
Model Number	722206380
Brand	WMF
Material	Cromargan® 18/10 Stainless Steel
Finish Type	Polished
Color	Silver
Capacity	3.3 Liters (3.5 Quarts)
Diameter	20 cm
Height	11.5 cm
Product Dimensions (L x W x H)	11.22 x 8.86 x 5.51 inches

<b>Item Weight</b>	0.071 ounces (approx. 2 grams)
<b>Heat Source Compatibility</b>	All stovetops, including Induction
<b>Oven Safe</b>	Yes
<b>Dishwasher Safe</b>	Yes

## WARRANTY AND SUPPORT

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WMF products are manufactured to high-quality standards. For specific warranty information, please refer to the warranty card included with your purchase or visit the official WMF website. Keep your proof of purchase for any warranty claims.

For further assistance, product inquiries, or support, please contact WMF customer service through their official website or the contact information provided in your product packaging.

**Online Resources:** You may find additional information and tips on using and caring for your WMF cookware on the official WMF website: [www.wmf.com](http://www.wmf.com)

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