

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

- › [WMF](#) /
- › [WMF Function 4 Cookware Set Instruction Manual](#)

**WMF 3201001033**

# WMF Function 4 Cookware Set Instruction Manual

Model: 3201001033

## PRODUCT OVERVIEW

The WMF Function 4 Cookware Set is an 8-piece collection designed for versatile cooking. Crafted from high-quality Cromargan stainless steel, this set features the innovative TransTherm base for optimal heat distribution across all stovetop types, including induction. A key feature is the unique glass lid with a silicone ring, offering four distinct pouring and straining functions.



Image: The complete WMF Function 4, 8-piece stainless steel cookware set, featuring four pots of varying sizes, each with a matching lid.

The set includes:

- One 2.5 quart Low Casserole with Lid
- One 2 quart High Casserole with Lid

- One 4 quart High Casserole with Lid
- One 6 quart High Casserole with Lid

## SETUP AND FIRST USE

---

Before first use, wash all pots and lids thoroughly with warm soapy water. Rinse well and dry completely. This removes any manufacturing residues.

### Stovetop Compatibility

The WMF Function 4 cookware features a TransTherm universal base, making it suitable for all types of stoves, including:

- Gas
- Electric
- Ceramic
- Induction

Ensure the pot base is centered on the heat source for even heating.

## OPERATING INSTRUCTIONS

---

### Using the Function 4 Lid

The unique glass lid with a silicone ring offers four distinct functions for controlled pouring and straining. The lid features clear markings on the metal ring for precise positioning.



Image: A visual guide illustrating the four positions of the Function 4 lid: 1. Full Pour, 2. Course Strain, 3. Fine Strain, and 4. Closed. Each position is shown from both top and side views.

1. **Full Pour:** Align the lid to the position marked for full pouring. This allows for quick and safe draining of hot liquids, such as water from pasta or stock.



Image: A person demonstrating the full pour function of the WMF Function 4 lid, safely draining water from cooked pasta.

2. **Course Strain:** Rotate the lid to the position with larger sieve openings. Ideal for straining larger items like potatoes or pasta.
3. **Fine Strain:** Rotate the lid to the position with smaller sieve openings. Suitable for straining smaller items such as rice or peas.
4. **Closed:** Position the lid to fully seal the pot. This is used for boiling and low-water cooking, helping to retain heat and moisture.



Image: A top-down view of a WMF Function 4 pot with its lid securely in the closed position, highlighting the red silicone ring and the integrated handle.

## Cooking Tips

- The TransTherm base ensures excellent heat conduction and retention. Use medium heat settings for most cooking to prevent overheating and conserve energy.
- The pot handles are designed to remain cool during cooking, providing comfortable and safe handling.
- The glass lid allows for monitoring the cooking process without lifting the lid, preserving heat and steam.
- All pot bodies are equipped with a pouring rim for drip-free pouring.
- An inside scale is present in each pot for easy measurement of liquids.



Image: A person stirring mussels in a WMF Function 4 pot on a stovetop, illustrating the cookware in active use.



Image: Two WMF Function 4 pots on a gas stove, with steam visibly rising from one, demonstrating the cookware's performance during cooking.

## MAINTENANCE AND CARE

---

### Cleaning

The WMF Function 4 cookware set is dishwasher safe. For best results and to maintain the polished finish, follow these guidelines:

- Allow pots to cool completely before washing.
- Remove any food residues before placing in the dishwasher.
- For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads, which can scratch the stainless steel surface.
- The silicone ring on the lid is heat-resistant and dishwasher-safe.
- Dry thoroughly after washing to prevent water spots, especially on the polished stainless steel.



Image: A person rinsing a WMF Function 4 pot under a kitchen faucet, illustrating the cleaning process.

## Storage

Store cookware in a dry place. To prevent scratches, place a cloth or paper towel between stacked pots if storing them nested.

## TROUBLESHOOTING

- **Food Sticking:** Ensure adequate oil or liquid is used. Avoid excessively high heat, especially with induction cooktops, as the TransTherm base heats efficiently.
- **Discoloration:** Blue or rainbow discoloration can occur on stainless steel due to mineral deposits from water or overheating. This is harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **Lid Not Sealing Properly:** Check if the silicone ring is properly seated and free from food debris. Ensure the lid is correctly aligned with the pot rim.
- **Handles Getting Hot:** While designed to stay cool, extreme or prolonged high heat, especially from gas flames extending up the sides of the pot, can cause handles to heat up. Use oven mitts if necessary.

## SPECIFICATIONS

Brand	WMF
Model Number	3201001033
Material	Cromargan 18/10 Stainless Steel, Glass, Silicone

Color	Silver with Red Silicone Trim
Number of Pieces	8 (4 pots, 4 lids)
Included Components	2.5 qt Low Casserole with Lid, 2 qt High Casserole with Lid, 4 qt High Casserole with Lid, 6 qt High Casserole with Lid
Stovetop Compatibility	All types, including Induction (TransTherm Universal Base)
Dishwasher Safe	Yes
Oven Safe	Lid oven-proof to 176°F (80°C). Pots are not oven safe.
Product Dimensions	22.4 x 9.4 x 11.8 inches (overall package dimensions)
Item Weight	18.96 pounds
Manufactured In	Germany




## WARRANTY AND SUPPORT





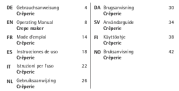
For information regarding warranty coverage, product support, or to purchase replacement parts, please contact WMF customer service directly. Refer to the official WMF website or the product packaging for the most current contact details.

*Note: Specific warranty terms may vary by region and retailer. Please retain your proof of purchase.*

© 2023 WMF. All rights reserved.

## Related Documents - 3201001033

	<p><a href="#">WMF Function 4 &amp; Other Cookware - 20-Year Warranty Declaration</a></p> <p>Official 20-year warranty declaration from WMF for their cookware, including product lines like Function 4, Ultimate Cool+, Gourmet Plus, and Iconic. Details warranty terms, exclusions, claim procedures, and legal rights.</p>
	<p><a href="#">WMF Roasting Pan: Instructions, Care, and Recipes</a></p> <p>Comprehensive guide for WMF roasting pans made of Cromargan® stainless steel with TransTherm® base, including usage, care, cleaning, and recipe suggestions.</p>
	<p><a href="#">WMF Cookware Operating and Care Instructions</a></p> <p>Comprehensive guide for WMF cookware, detailing usage, care, and maintenance for Cromargan stainless steel products. Includes information on temperature resistance, oven use, dishwasher cleaning, and specific cooking methods.</p>

<div>WMF 5000S+</div> <div>Operating &amp; cleaning instructions</div> <div></div> <div></div>	<div><a href="#">WMF 5000S+ Operating and Cleaning Instructions</a></div> <div>Comprehensive operating and cleaning instructions for the WMF 5000S+ coffee machine, covering daily maintenance, system cleaning, milk system care, and hopper management.</div>
<div></div>	<div><a href="#">WMF Fusiontec Aromatic Lid Safety Instructions</a></div> <div>This document provides safety instructions for the WMF Fusiontec Aromatic Lid, detailing its functional principle, how to fill and refill it, temperature regulation, and important safety precautions for safe and effective use.</div>
<div>WMF Lono</div> <div></div> <div></div>	<div><a href="#">WMF Lono Crêperie Operating Manual</a></div> <div>Comprehensive operating manual for the WMF Lono Crêperie, covering safety instructions, setup, usage, cleaning, and care for making sweet and savory crepes. Includes technical specifications and basic recipe.</div>