

WMF 760356380

WMF Function 4 5-Piece Induction Saucepan Set Instruction Manual

Model: 760356380

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1. INTRODUCTION

This manual provides essential information for the safe and effective use of your WMF Function 4 5-Piece Induction Saucepan Set. Please read these instructions carefully before first use and retain them for future reference.

The WMF Function 4 cookware set is designed for versatile cooking, featuring a unique lid with four pouring functions and a TransTherm universal base suitable for all hob types, including induction.



Image 1.1: The WMF Function 4 5-Piece Induction Saucepan Set, showcasing the various pots and the saucepan.

2. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware pieces and packaging materials.
2. **Initial Cleaning:** Before first use, wash all pots and lids thoroughly with warm soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Inspection:** Inspect each piece for any manufacturing defects or damage. Contact customer support if any issues are found.



Image 2.1: The WMF Function 4 cookware set arranged on a kitchen counter, ready for use.

3. OPERATING INSTRUCTIONS

3.1. General Cooking Guidelines

- **Heat Source Compatibility:** The TransTherm universal base is suitable for all types of cookers, including induction, gas, electric, and glass ceramic hobs.
- **Heat Management:** Use appropriate heat settings. Stainless steel cookware heats efficiently. Avoid excessively high heat, especially when empty, to prevent damage and discoloration.
- **Oven Use:** Pots are oven-safe up to 250°C (482°F). Lids are oven-safe up to 70°C (158°F) due to the silicone components.
- **Handles:** The special hollow handles are designed to stay cooler for longer during cooking. However, for extended cooking times or oven use, always use oven mitts or pot holders.



Image 3.1: Close-up of the TransTherm universal base, indicating compatibility with various stove types including induction.

TransTherm® Allherdboden



Glas-Keramik



Elektro



Gas



Induktion

Image 3.2: Visual representation of the TransTherm base's compatibility with glass-ceramic, electric, gas, and induction cooktops.

3.2. Using the Function 4 Lid

The unique glass lid features a red silicone ring with four distinct positions for various cooking and draining functions. Rotate the lid to align the desired function with the pouring spout on the pot.

1. **Large Sieve Openings:** Position the lid to align the large holes with the pot's pouring rim to drain liquids completely, ideal for pasta or larger vegetables.
2. **Small Sieve Openings:** Position the lid to align the small holes for controlled draining of smaller items like rice or grains.
3. **Closed Position:** For low-water cooking or retaining heat, align the solid part of the lid with the pouring rim. This minimizes steam escape.
4. **Open Position:** Align the open gap with the pouring rim to fully drain liquids without using the sieve function, or for rapid evaporation.



Image 3.3: A collage demonstrating the four distinct positions of the Function 4 lid for various draining and cooking needs.

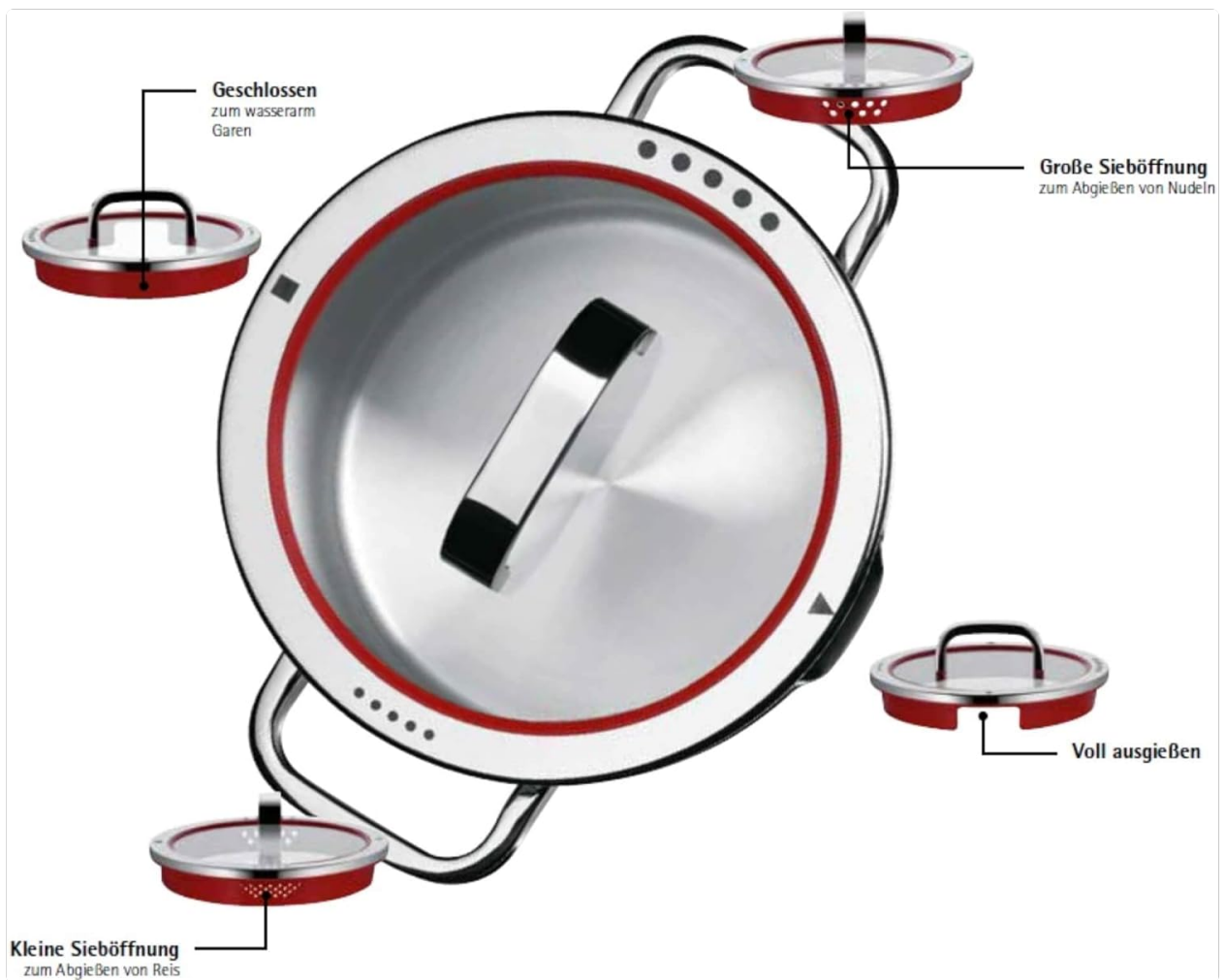


Image 3.4: A diagram illustrating the four lid positions: closed for low-water cooking, large sieve for pasta, small sieve for rice, and fully open for complete draining.



Image 3.5: Demonstrates draining water from a pot using the large sieve openings of the Function 4 lid.



Image 3.6: Demonstrates draining rice from a pot using the small sieve openings of the Function 4 lid.

3.3. Inner Scale

Each pot features an integrated inner scale for convenient and accurate measurement of liquids directly within the pot.



Image 3.7: Close-up view of the inner scale markings within a WMF Function 4 pot, aiding in precise liquid measurement.

4. MAINTENANCE AND CLEANING

- **Dishwasher Safe:** All components of the WMF Function 4 cookware set are dishwasher safe.
- **Hand Washing:** For best results and to maintain the polished finish, hand washing with warm soapy water and a soft sponge is recommended. Rinse thoroughly and dry immediately.
- **Stubborn Stains:** For stubborn food residues or discoloration, use a non-abrasive stainless steel cleaner. Avoid steel wool or harsh scouring pads, which can scratch the surface.
- **Cromargan Material:** The cookware is made from durable Cromargan 18/10 stainless steel, which is rust-proof and resistant to food acids.



Image 4.1: The Cromargan® logo, indicating the high-quality 18/10 stainless steel construction of the cookware.



Image 4.2: An icon representing the no-drip pouring rim, designed for clean and precise pouring.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Discoloration (blue/rainbow stains)	Caused by mineral deposits in water or overheating.	Can often be removed by boiling a solution of water and vinegar (1:1 ratio) in the pot, or using a specialized stainless steel cleaner like Bar Keepers Friend.
Food sticking	Insufficient oil, cooking at too low a temperature, or adding cold food to a cold pan.	Ensure the pot is preheated to the correct temperature before adding oil and food. Use enough oil or fat. Allow food to reach room temperature before cooking.
Handles getting hot	Prolonged cooking at high temperatures or oven use.	Always use oven mitts or pot holders when handling hot cookware, especially after extended cooking or oven use.

Problem	Possible Cause	Solution
Lid not sealing properly	Food debris caught in the silicone rim or improper placement.	Ensure the lid and pot rim are clean. Rotate the lid to ensure it is seated correctly.

6. SPECIFICATIONS

- **Model Number:** 760356380
- **Material:** Cromargan Stainless Steel 18/10, Polished
- **Lid Material:** Glass with heat-resistant Silicone ring
- **Set Contents:**
 - 1 x Stewing Pan with Lid (20 cm, 2.5 L)
 - 1 x Casserole with Lid (16 cm, 1.9 L)
 - 1 x Casserole with Lid (20 cm, 3.4 L)
 - 1 x Casserole with Lid (24 cm, 5.7 L)
 - 1 x Saucepan without Lid (16 cm, 1.4 L)
- **Heat Source Compatibility:** All hob types, including Induction, Gas, Electric, Glass Ceramic (TransTherm Universal Base)
- **Oven Safety:** Pots up to 250°C (482°F), Lids up to 70°C (158°F)
- **Dishwasher Safe:** Yes
- **Product Dimensions:** 13.78"D x 23.82"W x 12.99"H
- **Item Weight:** 10 Kilograms (22 pounds)





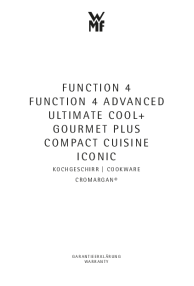



Image 6.1: The complete 5-piece set, illustrating the different pot types and their respective sizes.

7. WARRANTY AND SUPPORT

For warranty information or customer support regarding your WMF Function 4 cookware set, please refer to the official WMF website or contact your retailer. Keep your proof of purchase for any warranty claims.

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Related Documents - 760356380

	<p>WMF Cookware Operating and Care Instructions</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>
	<p>WMF Roasting Pan: Instructions, Care, and Recipes</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>WMF Function 4 & Other Cookware - 20-Year Warranty Declaration</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>WMF Allegro Party Fondue Set: Operating and Care Instructions</p> <p>Comprehensive guide for the WMF Allegro Party Fondue Set, covering operating instructions, safety guidelines, cleaning, and maintenance for various hob types. Includes quality features and material information.</p>
	<p>WMF Espresso Maker: Operating and Safety Instructions</p> <p>A comprehensive guide to operating and safely using the WMF Espresso Maker. Learn about its high-quality Cromargan® stainless steel construction, how to use it on various hob types, and essential safety precautions for making delicious espresso.</p>
	<p>WMF Fusiontec Cookware: Safe Use and Care Instructions</p> <p>Explore the WMF Fusiontec cookware series, renowned for its exceptional design, durability, and performance. This comprehensive guide offers essential instructions for safe usage, preparation, cleaning, and warranty details for high-quality, German-made cookware.</p>

