

WMF 17 9120 6040

WMF Premium One 2.5 Quart Saucepan with Lid User Manual

Model: 17 9120 6040

1. INTRODUCTION AND OVERVIEW

This manual provides essential information for the safe and effective use of your WMF Premium One 2.5 Quart Saucepan with Lid. Please read these instructions carefully before first use and retain them for future reference.



Image 1.1: The WMF Premium One 2.5 Quart Saucepan with Lid. This saucepan features a polished 18/10 Cromargan stainless steel construction, a long handle, and a matching lid with a handle.

The WMF Premium One cookware range is crafted from polished Cromargan 18/10 stainless steel, designed for durability and optimal cooking performance. It features a TransTherm universal base for efficient heat distribution and retention, making it suitable for all cooktops, including induction. The unique Cool+ handle technology reduces heat transfer to the handles, enhancing safety during use. The lid includes a built-in vent for steam control, and the pot is designed with a pouring rim for convenience.

2. PRODUCT FEATURES

- **Cromargan 18/10 Stainless Steel:** Durable and polished construction.
 - **Cool+ Handle Technology:** Innovative design to reduce heat conduction to handles.
 - **TransTherm Universal Base:** Ensures optimum heat distribution and retention, compatible with all cooktops, including induction.
 - **Lid with Steam Vent:** Practical, non-insertable lid with a built-in vent for controlled steam release.
 - **Pouring Rim:** Designed for drip-free pouring.
 - **Dishwasher Safe:** For easy cleaning.
 - **Made in Germany:** Reflects quality craftsmanship.
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3. SETUP

3.1 Initial Cleaning

1. Remove all packaging materials and labels from the saucepan and lid.
2. Wash the saucepan and lid thoroughly with warm soapy water.
3. Rinse completely and dry immediately with a soft cloth to prevent water spots.

3.2 Placement on Cooktop

Ensure the saucepan is placed centrally on the appropriate burner or induction zone. For optimal energy efficiency and even heating, match the base diameter of the saucepan to the size of the heat source.

4. OPERATING INSTRUCTIONS

4.1 General Cooking Use

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat should only be used for boiling water or searing, and only for short periods to prevent overheating and potential damage to the pan or food.
- **Cool+ Handles:** The handles are designed to stay cooler during stovetop use. However, always exercise caution and use oven mitts if necessary, especially during prolonged cooking or when using in an oven.
- **Pouring Rim:** The specially designed rim allows for easy, drip-free pouring of liquids.
- **Lid with Steam Vent:** The lid features a small opening to allow controlled steam release, preventing boil-overs and reducing pressure build-up.



Image 4.1: A close-up view of the lid, highlighting the integrated steam vent. This vent allows for controlled release of steam during cooking.

4.2 Capacity and Measurements

The saucepan has a capacity of 2.5 quarts (approximately 2.36 liters). Internal markings indicate liquid measurements for convenience.



Image 4.2: The interior of the saucepan showing etched measurement markings in liters. These markings assist in accurately measuring liquids directly in the pan.

4.3 Oven Use

The WMF Premium One saucepan is oven safe. When using in an oven, always use oven mitts when handling the saucepan and lid, as handles will become hot.

5. MAINTENANCE AND CARE

5.1 Cleaning

- **Dishwasher Safe:** The saucepan and lid are dishwasher safe. For best results and to maintain the shine, use a high-quality dishwasher detergent.
- **Hand Washing:** If hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or scouring pads, as these can scratch the stainless steel surface.
- **Stubborn Food Residue:** For baked-on food, soak the pan in warm soapy water before cleaning. A paste of baking soda and water can be used for gentle scrubbing of stubborn spots.
- **Drying:** Always dry the saucepan and lid immediately after washing to prevent water spots and maintain their luster.

5.2 Storage

Store the saucepan in a dry place. To prevent scratches, place a soft cloth or paper towel between pans if stacking them.



Image 5.1: The base of the saucepan, displaying the 'TransTherm' universal base technology and the 'Made in Germany' origin. Proper care helps maintain the integrity of this base.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the bottom	Insufficient oil/fat; heat too high; pan not preheated properly.	Use adequate oil/fat. Ensure pan is heated to the correct temperature before adding food. Reduce heat.

Problem	Possible Cause	Solution
Discoloration (rainbow stains)	Overheating; mineral deposits from water; certain foods.	Clean with a solution of vinegar or lemon juice and water, then rinse and dry. Avoid excessive high heat.
Water spots or streaks	Not drying immediately after washing; hard water.	Always dry thoroughly with a soft cloth immediately after washing. For hard water, a final rinse with distilled water can help.

7. SPECIFICATIONS

Feature	Detail
Brand	WMF
Model Number	17 9120 6040
Material	Cromargan 18/10 Stainless Steel
Capacity	2.5 Quarts (2.36 Liters)
Base Type	TransTherm Universal Base
Cooktop Compatibility	All cooktops, including induction
Oven Safe	Yes
Dishwasher Safe	Yes
Product Dimensions	15.5 x 8.5 x 4.5 inches
Item Weight	4.15 pounds
UPC	744004459548

8. WARRANTY AND SUPPORT

WMF products are manufactured to high-quality standards. For specific warranty information regarding your WMF Premium One saucepan, please refer to the warranty documentation included with your purchase or visit the official WMF website.

For product support, questions, or service, please contact WMF customer service through their official channels. Contact information can typically be found on the WMF website or product packaging.

