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› **WMF Function 4 0760346380 4-Piece Cookware Set Instruction Manual**

WMF 0760346380

WMF Function 4 4-Piece Cookware Set

Model: 0760346380

INTRODUCTION

Thank you for choosing the WMF Function 4 Cookware Set. This set is crafted from high-quality Cromargan 18/10 stainless steel, designed for durability and optimal cooking performance. The innovative Function 4 lid offers versatile straining and pouring options, enhancing your culinary experience. Please read this manual carefully before first use to ensure proper handling and care of your new cookware.



Image: The WMF Function 4 Cookware Set, showcasing its sleek design and various pot sizes in a kitchen environment.

SETUP AND FIRST USE

- Unpacking:** Carefully remove all cookware pieces and packaging materials. Retain packaging for future storage or transport if needed.
- Initial Cleaning:** Before first use, wash all pots and lids thoroughly with warm water and a mild dish soap. Rinse completely and dry immediately to prevent water spots.
- Seasoning (Optional):** While not strictly necessary for stainless steel, some users prefer to boil water with a small amount of vinegar (e.g., 1 part vinegar to 3 parts water) in each pot for 10-15 minutes to remove any manufacturing residues and enhance the natural passivation layer. Rinse and dry afterwards.
- Stove Compatibility:** The WMF Function 4 cookware features a TransTherm universal base, making it suitable for all types of stovetops, including gas, electric, ceramic, and induction.

TransTherm® Allherdboden



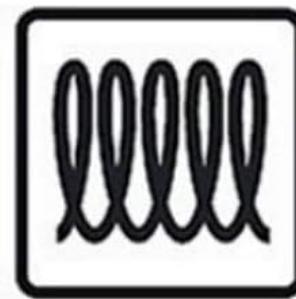
Glas-Keramik



Elektro



Gas



Induktion

Image: Icons illustrating the compatibility of the TransTherm base with various heat sources: glass-ceramic, electric, gas, and induction cooktops.

OPERATING INSTRUCTIONS

Cooking with WMF Function 4 Cookware

- Heat Management:** Due to the TransTherm base, WMF Function 4 pots offer excellent heat distribution and retention. Start with medium heat and adjust as needed. High heat should generally only be used for boiling water.
- Internal Measuring Scale:** Each pot includes an internal measuring scale for convenient and precise liquid measurements directly in the pot.



Image: A detailed view of the interior of a WMF Function 4 pot, highlighting the clear and precise measuring scale markings.

Function 4 Lid Features

The unique Function 4 lid is designed for versatility and convenience, featuring a silicone ring with four distinct positions:

- 1. Closed Position:** For low-water cooking, allowing minimal steam escape.
- 2. Large Sieve Opening:** Ideal for draining pasta, potatoes, or other larger items.
- 3. Small Sieve Opening:** Perfect for draining rice or smaller grains.
- 4. Full Pouring Position:** For pouring liquids without straining.

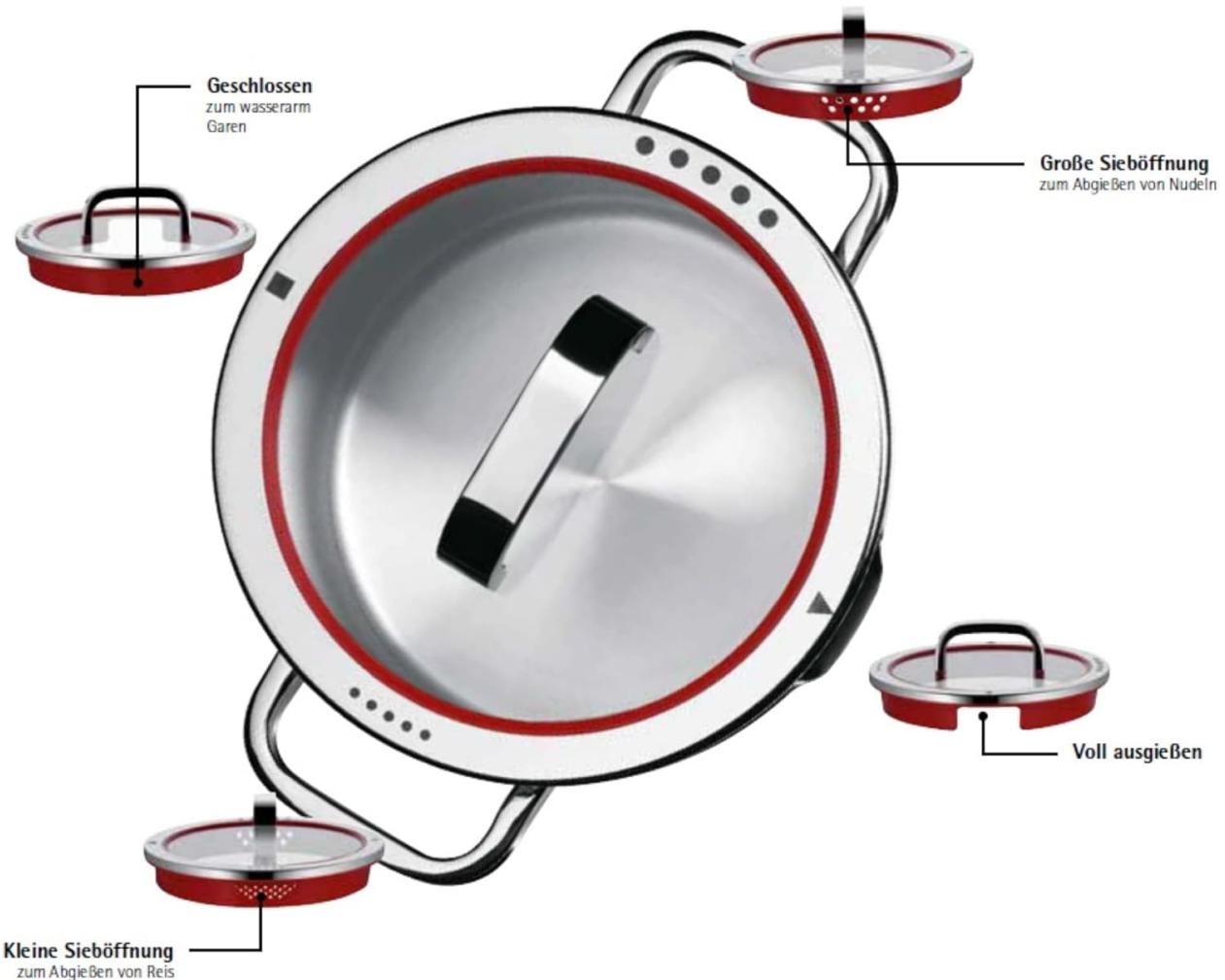


Image: A visual guide demonstrating the four functional positions of the Function 4 lid, including closed, large sieve, small sieve, and full pouring.



Image: A user demonstrating the large sieve opening of the Function 4 lid to efficiently drain pasta directly from the pot.



Image: A user demonstrating the small sieve opening of the Function 4 lid to drain vegetables, preventing small pieces from escaping.

- **Stay-Cool Handles:** The stainless steel handles are designed to remain cool during stovetop cooking, reducing the need for oven mitts. However, always exercise caution, especially during prolonged cooking or when using in the oven.
- **Oven Use:** The cookware set is oven safe. The silicone ring on the lid is heat-resistant up to 180 °C (350 °F). For higher oven temperatures, remove the lid or use pots without lids.

MAINTENANCE AND CARE

- **Cleaning:** The WMF Function 4 cookware set is dishwasher-safe. For hand washing, use warm water, a mild dish soap, and a soft sponge or cloth. Avoid abrasive cleaners or steel wool, which can scratch the surface.
- **Removing Stains:** For stubborn food residues or discoloration, a solution of vinegar and water can be used. For limescale deposits, boil water with a few tablespoons of vinegar in the pot, then rinse.
- **Preventing Water Spots:** To prevent water spots, dry the cookware immediately after washing.
- **Storage:** Store pots and lids in a dry place. To prevent scratches, place a cloth or paper towel between stacked pots.

TROUBLESHOOTING

- **Discoloration:** Blue or rainbow-like discoloration can occur due to mineral deposits from water or overheating. This is harmless and can often be removed by boiling a solution of vinegar and water in the pot.

- **Food Sticking:** Ensure the pot is adequately heated before adding food. Use a small amount of oil or fat. Avoid adding cold food to a cold pan.
- **Lid Odor (Silicone Ring):** If the silicone ring retains odors, wash it thoroughly with hot soapy water. For persistent odors, soak the lid in a solution of baking soda and water or vinegar and water for a few hours, then rinse well.

SPECIFICATIONS

Feature	Detail
Material	Cromargan polished rustproof 18/10 Stainless Steel, Glass, Silicone
Number of Pieces	4 (including 4 cooking vessels with lids)
Color	Silver (with red silicone accents)
Handle Material	Stainless Steel (stay-cool)
Lid Material	Glass with Silicone Ring
Stovetop Compatibility	All types, including Induction (TransTherm base)
Dishwasher Safe	Yes
Oven Safe	Yes (Silicone ring heat-resistant up to 180 °C)
Item Weight	6.6 Kilograms (14.52 pounds)
Product Dimensions	22.05 x 11.81 x 9.45 inches
Model Number	0760346380

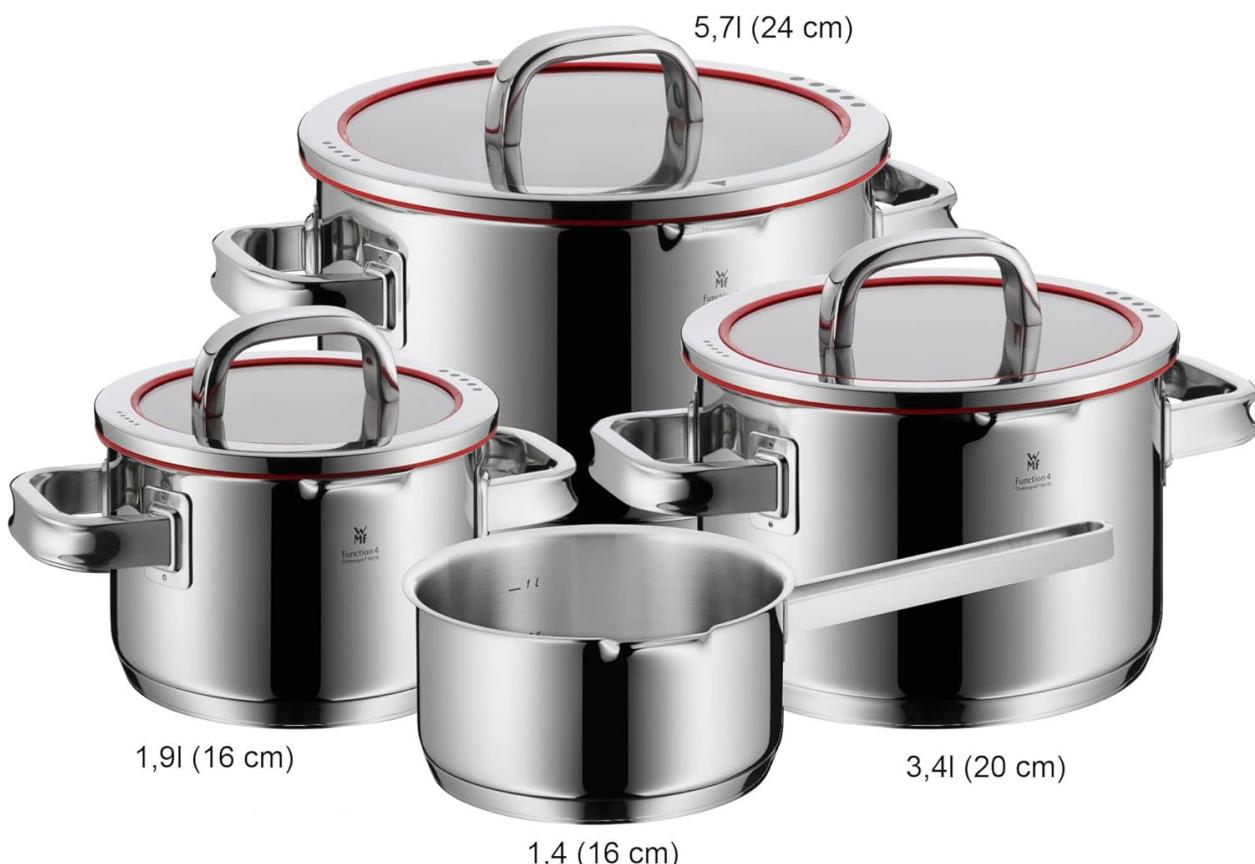


Image: The complete WMF Function 4 Cookware Set, illustrating the different capacities and diameters of each pot and the saucepan.

WARRANTY AND SUPPORT

Specific warranty details are typically provided with your purchase documentation. Please refer to the warranty card or contact WMF customer support for information regarding warranty coverage and service. For further assistance or inquiries, please visit the official WMF website or contact their customer service department.

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