Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Woll 120NC

Woll Concept PaN Stainless Steel Stockpot User Manual

Model: 120NC | Brand: Woll

1. Product Overview

The Woll Concept PaN Stainless Steel Stockpot is designed for versatile cooking, offering an innovative and efficient experience. This stockpot features an encapsulated induction-compatible base, an intelligent lid design, and durable 18/10 stainless steel construction. It is suitable for various cooking methods and stovetop types, including induction.



Image 1: Side view of the Woll Concept PaN Stainless Steel Stockpot.

2. Key Features

- **Intelligent Lid Design:** Safety glass lid with a stainless steel border allows for gentle cooking, easy stirring, and safe draining.
- **Durable Construction:** Made from 18/10 stainless steel with a 5 mm capsule base for even heat distribution.
- **Reinforced Pouring Rim:** Optimized rim design ensures effortless pouring and portioning without drips.
- **Stay-Cool Handles:** Handles remain cool to the touch during stovetop use. Oven safe up to 200°C (392°F).
- **Internal Measuring Scale:** Practical scale inside the pot for accurate measurement of ingredients or liquids.
- **Versatile Cooktop Compatibility:** Suitable for all types of cookers, including gas, electric, glass ceramic, and induction.
- **Easy to Clean:** Designed for quick cleaning, either in the dishwasher or by hand.

3. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and labels from the stockpot and lid.
2. **Initial Cleaning:** Before first use, wash the stockpot and lid thoroughly with warm soapy water. Rinse well and dry completely to remove any manufacturing residues.
3. **Placement:** Place the stockpot centrally on a stovetop burner that matches the base diameter of the pot for optimal heat distribution and energy efficiency. Ensure the pot is stable.

4. Operating Instructions

4.1 General Cooking

- Always use a heat setting appropriate for the food being cooked. Stainless steel heats efficiently, so medium heat is often sufficient.
- The internal measuring scale allows for precise liquid measurement directly in the pot.
- The handles are designed to stay cool during stovetop use. However, always exercise caution and use oven mitts when handling hot pots, especially after oven use.

4.2 Using the Multifunctional Glass Lid

The intelligent lid design offers several functionalities:

- **Gentle Cooking:** Place the lid securely on the pot to retain heat and moisture for gentle simmering.
- **Easy Stirring:** The lid can be positioned to allow for stirring while minimizing heat loss.
- **Safe Draining:** The lid features integrated straining holes. Align these holes with the pouring rim to safely drain liquids from the pot, such as pasta water, without needing a separate colander.



Image 2: Close-up view of the intelligent lid and handle mechanism.

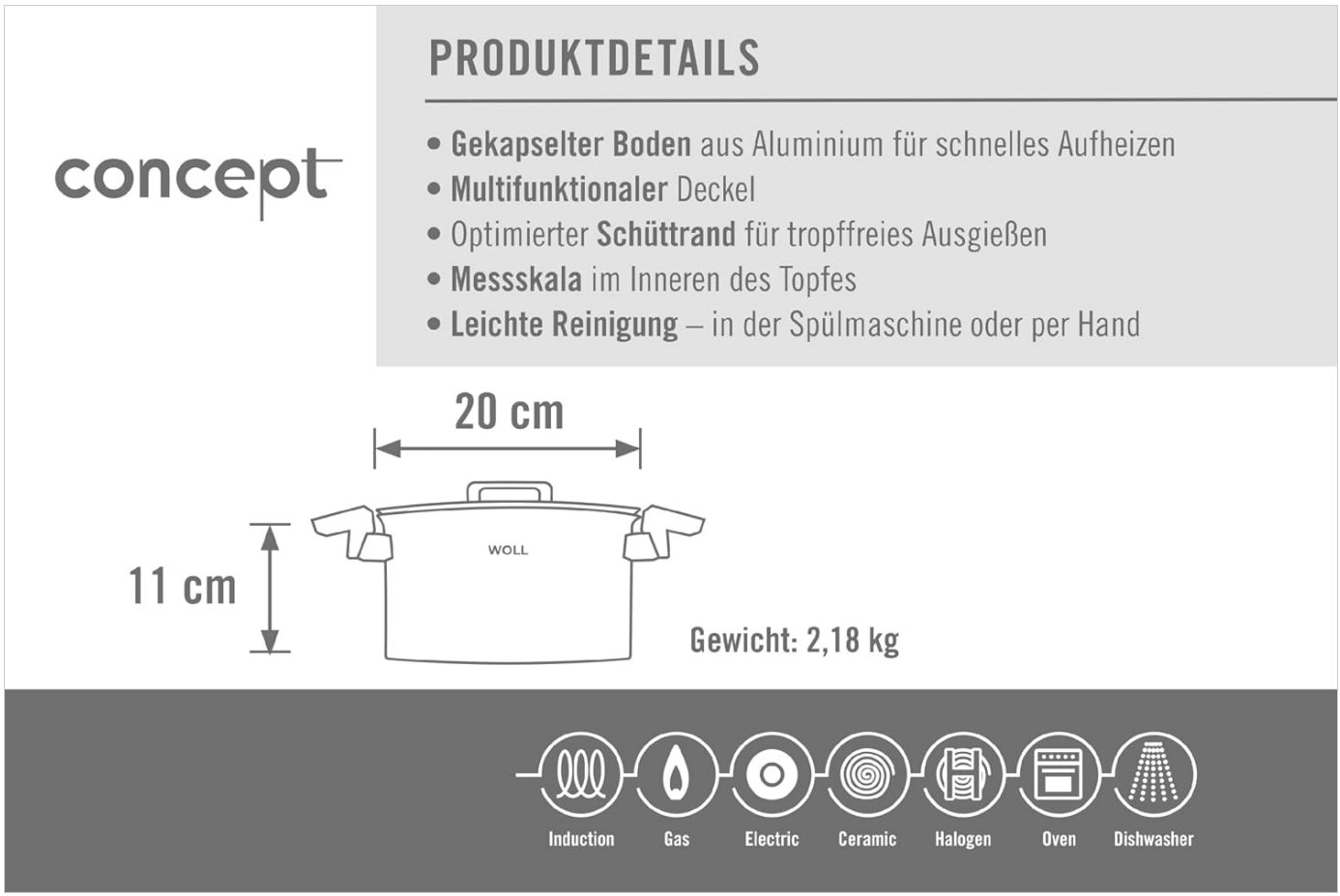


Image 3: Demonstrating the safe draining feature using the lid and pouring rim.

4.3 Oven Use

The stockpot is oven safe up to 200°C (392°F). When using in the oven, always use oven mitts or heat-resistant gloves when handling the pot and lid, as all parts will become extremely hot.

5. Care and Maintenance

- **Cleaning:** The stockpot and lid are dishwasher safe for convenient cleaning. For hand washing, use warm soapy water and a non-abrasive sponge or cloth. Avoid steel wool or harsh scouring pads that can scratch the stainless steel surface.
- **Stubborn Food Residues:** For burnt-on food, soak the pot in warm soapy water for a period before cleaning. A paste of baking soda and water can also be used for gentle scrubbing.
- **Drying:** Dry the pot thoroughly after washing to prevent water spots, especially on stainless steel.
- **Storage:** Store the stockpot in a dry place. To prevent scratches, place a cloth or paper towel between stacked pots.

6. Troubleshooting

- **Food Sticking:** Ensure sufficient oil or liquid is used. Preheat the pot properly before adding food. Avoid using excessively high heat, which can cause food to burn and stick.
- **Discoloration:** High heat or certain foods can sometimes cause slight discoloration on stainless steel. This is typically harmless and can often be removed with a stainless steel cleaner or a mixture of vinegar and water.
- **Uneven Heating:** Ensure the pot is placed centrally on a burner that matches its base size. For induction cooktops, verify that the cooktop is compatible with the pot's diameter.
- **Lid Not Sealing Properly:** Check for any food debris or damage around the rim of the pot or lid that might prevent a proper seal.

7. Product Specifications

Model Number	120NC
Brand	Woll
Material	18/10 Stainless Steel, Glass (lid)
Capacity	3.4 Liters (3.6 Quarts)
Diameter	20 CM (7.87 inches)
Height	11 CM (4.33 inches)
Item Weight	2.18 Kilograms (4.8 pounds)
Oven Safe	Yes, up to 200°C (392°F)
Cooktop Compatibility	Induction, Gas, Electric, Glass Ceramic, Halogen
Dishwasher Safe	Yes

8. Warranty and Support

For information regarding product warranty, please refer to the warranty card included with your purchase or visit the official Woll website. For technical support, replacement parts, or any other inquiries, please contact Woll customer service through their official channels.

Note: Always retain your proof of purchase for warranty claims.

© 2026 Woll. All rights reserved.
This manual is subject to change without notice.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B013G5VA22

More documents and user manuals: **https://manuals.plus/**