

WMF 1743016040

WMF Steam Cooker User Manual

Model: 1743016040

1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your WMF Steam Cooker. Please read it thoroughly before first use and keep it for future reference.

The WMF Steam Cooker is designed for healthy and gentle cooking, preserving vitamins and nutrients. Its high-quality stainless steel construction ensures durability and excellent cooking results.

2. PRODUCT COMPONENTS

Your WMF Steam Cooker consists of several key components:

- **Main Pot:** The base pot for holding water or other liquids.
- **Steamer Insert:** Perforated insert for placing food to be steamed.
- **Lid with Thermometer:** Glass lid with an integrated thermometer for precise temperature control.
- **Rack/Stand:** For elevating the steamer insert or other items within the pot.



Figure 2.1: The WMF Steam Cooker fully assembled, showcasing its polished stainless steel body, glass lid with integrated thermometer, and sturdy handles.





Figure 2.2: An exploded view illustrating all individual components of the steam cooker: the glass lid with thermometer, the perforated steamer insert, the wire rack, and the main cooking pot.



Figure 2.3: Detailed view of the glass lid, highlighting the robust handle and the precise temperature gauge for monitoring cooking progress.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wash all parts (pot, steamer insert, lid) with warm soapy water. Rinse thoroughly and dry completely.
3. **Assembly:**
 - Place the main pot on a stable, heat-resistant surface.
 - If using the rack, place it inside the main pot.
 - Insert the steamer basket into the main pot, ensuring it sits securely above the water level.
 - Place the lid on top of the pot.
4. **Water Level:** Fill the main pot with water up to the recommended level, ensuring it does not touch the bottom of the steamer insert.

4. OPERATING INSTRUCTIONS

4.1. Steaming Food

1. Add the appropriate amount of water to the main pot.
2. Place the steamer insert with your food (e.g., vegetables, fish) into the pot. Ensure food is arranged in a single layer for even cooking.

3. Cover the pot with the lid, ensuring the thermometer is properly seated.
4. Place the steam cooker on a suitable heat source (e.g., ceramic, electric, gas, induction - refer to base markings).



Figure 4.1: The base of the steam cooker displaying symbols for compatible heat sources: glass-ceramic, electric, gas, and induction hobs.

5. Bring the water to a boil. Once steam is generated, reduce heat to maintain a steady simmer.
6. Monitor the internal temperature using the lid's thermometer.
7. Cook until food reaches desired doneness. Cooking times vary based on food type and quantity.
8. Carefully remove the lid, tilting it away from you to avoid steam burns.
9. Remove the steamed food.

4.2. Using as a Roaster/Casserole

The main pot can also be used independently as a roaster or casserole dish. It is oven safe.

- Ensure the lid's thermometer is removed if placing the lid in a high-temperature oven.
- Always use oven mitts when handling the hot pot.

5. MAINTENANCE AND CARE

Proper care will extend the life of your WMF Steam Cooker.

- **Cleaning:** All components are dishwasher-safe. For hand washing, use warm soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads that can scratch the stainless steel.
- **Drying:** Dry all parts thoroughly after washing to prevent water spots, especially on the polished surfaces.
- **Storage:** Store the steam cooker in a dry place. Ensure all parts are completely dry before storing to prevent corrosion.
- **Thermometer Care:** The thermometer is designed for durability but should be handled with care. Avoid sudden temperature changes or impacts.



Figure 5.1: Illustrates the ease of cleaning the steam cooker, which is dishwasher-safe.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Insufficient Steam Production	Not enough water in the pot; heat source too low.	Add more water; increase heat until water boils and steam is visible.
Food Not Cooking Evenly	Overcrowding the steamer basket; uneven heat distribution.	Do not overcrowd; arrange food in a single layer; ensure pot is centered on heat source.
Water Spots on Stainless Steel	Minerals in water; not drying thoroughly.	Dry immediately after washing; use a vinegar solution for stubborn spots, then rinse and dry.

7. SPECIFICATIONS

- **Model:** 1743016040
- **Material:** Stainless Steel
- **Color:** Silver
- **Capacity:** 5.3 Quarts (approx. 5 Liters)
- **Diameter:** 28 cm
- **Product Dimensions:** 13.39"D x 12.6"W x 5.12"H
- **Item Weight:** 4.66 pounds (2.12 Kilograms)
- **Finish Type:** Polished
- **Oven Safe:** Yes
- **Dishwasher Safe:** Yes
- **Compatible Heat Sources:** Glass-Ceramic, Electric, Gas, Induction



Figure 7.1: Diagram illustrating the key dimensions of the WMF Steam Cooker.

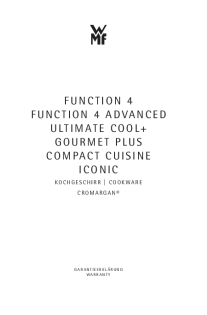



8. WARRANTY AND SUPPORT

WMF products are manufactured to high-quality standards. For warranty information and customer support, please refer to the official WMF website or contact your local distributor. Keep your proof of purchase for any warranty claims.

For further assistance, please visit the [WMF Official Website](#).

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Related Documents

	<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 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 Perfect Premium / Excellence Schnelltopf Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung für den WMF Perfect Premium / Excellence Schnelltopf. Erfahren Sie mehr über sichere Anwendung, effizientes Kochen, Reinigung und Wartung dieses hochwertigen Küchengeräts.</p>
	<p>WMF Fusiontec Aromatic Lid Safety Instructions</p> <p>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.</p>

