

WMF 0792336040

WMF 0792336040 30CM Wok Pan Instruction Manual

Model: 0792336040

1. INTRODUCTION

This manual provides essential information for the safe and effective use, care, and maintenance of your WMF 0792336040 30CM Wok Pan. Please read these instructions thoroughly before first use and retain them for future reference.

The WMF Wok Pan is crafted from high-quality Cromargan® stainless steel 18/10, offering superior durability, neutral taste and odor, and excellent resistance to food acids. Its Transtherm® universal base ensures optimal heat distribution and retention, making it suitable for all hob types, including induction.

2. SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling the hot wok pan, as handles can become hot during cooking.
- Ensure the wok pan is stable on the hob before adding ingredients.
- Do not leave the wok pan unattended on a hot hob, especially when cooking with oil, to prevent overheating and potential fire hazards.
- Keep children and pets away from the cooking area.
- The glass lid is oven-safe up to 180°C (350°F). The wok pan itself is oven-safe up to 250°C (480°F) without the lid.
- Avoid sudden temperature changes, such as placing a hot wok pan under cold water, as this can cause warping or damage.

3. FIRST USE AND SETUP

Before using your WMF Wok Pan for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and labels from the wok pan and its lid.

2. **Initial Cleaning:** Wash the wok pan and lid thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely to prevent water spots.
3. **Inspection:** Check for any manufacturing defects or damage. If any are found, do not use the product and contact customer support.



Image: Front view of the WMF 30CM Wok Pan with its glass lid.



Image: Side view of the WMF 30CM Wok Pan, showing the long handle and helper handle.

4. OPERATING INSTRUCTIONS

Your WMF Wok Pan is designed for versatile cooking, including stir-frying, sautéing, searing, and griddling. Its Transtherm® universal base ensures efficient cooking on all hob types, including induction.

- **Heat Management:** The Transtherm® base provides excellent heat distribution. Start with medium heat and adjust as needed. Avoid excessively high heat for prolonged periods, especially when the pan is empty.
- **Cooking with Oil:** Always add oil or fat to the cold pan before heating to prevent scorching and ensure even cooking.
- **Using the Glass Lid:** The fitted glass lid allows for easy monitoring of your cooking process without lifting, helping to retain heat and moisture.
- **Pouring Rim:** The wide pouring rim facilitates drip-free pouring, ensuring effortless serving and a clean kitchen.
- **Oven Use:** The wok pan is oven-safe up to 250°C (480°F). If using the glass lid, ensure the oven

temperature does not exceed 180°C (350°F).



Image: WMF 30CM Wok Pan with its glass lid, ready for cooking.



Image: WMF 30CM Wok Pan without its lid, showcasing the cooking surface.

5. CARE AND MAINTENANCE

Proper care will extend the life and maintain the performance of your WMF Wok Pan.

- **Cleaning:** The wok pan is dishwasher-safe, but handwashing is recommended for best results and to preserve its finish. Use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scouring pads that can scratch the stainless steel surface.
- **Stubborn Food Residue:** For stuck-on food, soak the pan in warm soapy water for a period before cleaning. A non-abrasive nylon scrubber can be used if necessary.
- **Drying:** Always dry the wok pan thoroughly immediately after washing to prevent water spots and maintain its shine.
- **Storage:** Store the wok pan in a dry place. If stacking, place a soft cloth or pan protector between pans to prevent scratches.

6. TROUBLESHOOTING

If you encounter any issues with your WMF Wok Pan, consider the following common solutions:

- **Food Sticking:** Ensure the pan is adequately preheated and sufficient oil is used. Stainless steel requires proper heat management to prevent sticking.
- **Discoloration:** High heat can sometimes cause blue or brown discoloration on stainless steel. This is harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **Water Spots:** These are common with hard water. To prevent them, dry the pan immediately after washing or wipe with a cloth dampened with vinegar.

7. SPECIFICATIONS

Feature	Detail
Brand	WMF
Model Number	0792336040
Material	Cromargan® Stainless Steel 18/10
Capacity	8 Liters
Color	Silver
Special Features	Ergonomic Handle, Gas Stovetop Compatible, Includes Lid, Induction Stovetop Compatible, Oven Safe
Compatible Devices	All hobs, including induction
Product Care Instructions	Dishwasher Safe (handwashing recommended), Oven Safe
Maximum Temperature	250 Degrees Celsius (Wok Pan), 180 Degrees Celsius (Glass Lid)
Handle Material	Stainless Steel
Item Weight	3.57 Kilograms
Included Components	Wok pan with lid

8. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the official WMF website or contact your retailer. Keep your proof of purchase for any warranty claims.