

**WMF 793566040**

# WMF Macao Induction Wok Set (36 cm) - Instruction Manual

Model: 793566040

## 1. INTRODUCTION

Thank you for choosing the WMF Macao Induction Wok Set. This manual provides essential information for the safe and effective use, care, and maintenance of your new wok set. Please read these instructions carefully before first use and retain them for future reference.

The WMF Macao Wok is designed for versatile cooking, including stir-frying, steaming, and braising. Crafted from high-quality Cromargan stainless steel, it offers durability and excellent heat distribution, making it suitable for various cooking techniques and Asian dishes.

## 2. PRODUCT COMPONENTS

Your WMF Macao Induction Wok Set includes the following components:

- 1 x WMF Macao Wok Pan (36 cm diameter, 4.5 Liters capacity)
- 1 x Glass Lid



Image: The WMF Macao Wok Pan with its accompanying glass lid, showcasing the complete set.

### 3. SAFETY INSTRUCTIONS

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- Always use oven mitts or pot holders when handling the wok during or after cooking, as handles can become hot.
- Do not leave the wok unattended on a hot stovetop.
- Ensure the wok is stable on the cooking surface to prevent spills or accidents.
- Avoid sudden temperature changes, such as placing a hot wok under cold water, as this can cause warping.
- The wok is not oven safe. Do not place it in an oven.
- Keep out of reach of children.

### 4. SETUP AND FIRST USE

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#### 4.1 Unpacking

Carefully remove all packaging materials and labels from the wok and lid. Dispose of packaging responsibly.

#### 4.2 Initial Cleaning

Before using your wok for the first time, wash it thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely to prevent water spots. This removes any manufacturing residues.



Image: The clean, polished interior of the WMF Macao Wok Pan, ready for use.

### 5. OPERATING INSTRUCTIONS

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#### 5.1 Stovetop Compatibility

The WMF Macao Wok features a TransTherm® universal base, making it suitable for all types of stovetops, including:

- Gas hobs
- Electric hobs
- Ceramic hobs
- Induction hobs

# TransTherm® Allherdboden



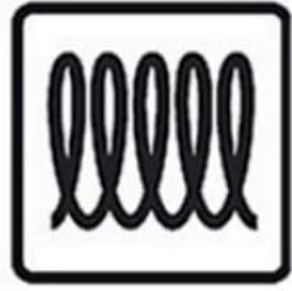
Glas-Keramik



Elektro



Gas



Induktion

Image: Symbols indicating compatibility with glass-ceramic, electric, gas, and induction cooktops.

## 5.2 Heat Management

Due to its excellent heat conductivity, the wok heats up quickly and distributes heat evenly. Use medium to high heat for stir-frying. For simmering or braising, reduce heat as needed. Avoid using excessively high heat for prolonged periods, especially when the wok is empty, to prevent damage.

## 5.3 Recommended Cooking Methods

- **Stir-Frying:** Heat a small amount of oil in the wok over medium-high heat. Add ingredients in batches to avoid overcrowding, stirring constantly until cooked.
- **Steaming:** Use the glass lid to create a steaming environment. You can place a steaming rack (not included) inside the wok with a small amount of water at the bottom.
- **Braising:** Brown ingredients in the wok, then add liquid and cover with the glass lid to simmer until tender.



Image: The WMF Macao Wok in use, containing a stir-fry of vegetables and shrimp, with the glass lid resting beside it.

## 5.4 Using the Glass Lid

The glass lid allows you to monitor your cooking without lifting it, helping to retain heat and moisture. Use it for steaming, simmering, or keeping food warm.

## 6. CARE AND MAINTENANCE

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### 6.1 Cleaning

The WMF Macao Wok and its glass lid are dishwasher safe, making cleaning convenient. For best results and to maintain the shine of the Cromargan stainless steel, hand washing is also recommended:

- Allow the wok to cool completely before cleaning.
- Wash with warm soapy water and a soft sponge or cloth.
- For stubborn food residues, soak the wok in warm soapy water for a period before cleaning.
- Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the surface.
- Rinse thoroughly and dry immediately to prevent water spots and maintain luster.

### 6.2 Storage

Store the wok and lid in a dry place. If stacking other cookware on top, consider using pan protectors to

prevent scratches.

## 7. TROUBLESHOOTING

### 7.1 Food Sticking

As the wok is uncoated stainless steel, food may stick if not used correctly. Ensure the wok is properly preheated before adding oil and food. Use sufficient oil or fat. Avoid overcrowding the wok, which can lower the temperature and cause sticking.

### 7.2 Discoloration

Stainless steel cookware can sometimes develop blue or rainbow-like discoloration due to minerals in water or high heat. This is harmless and does not affect cooking performance. To remove, use a stainless steel cleaner or a solution of vinegar and water.

## 8. SPECIFICATIONS

Feature	Detail
Brand	WMF
Model Number	793566040
Material	Cromargan Stainless Steel
Diameter	36 cm
Capacity	4.5 Liters
Color	Silver
Coating	Uncoated
Compatible Stovetops	Induction, Gas, Electric, Ceramic
Maximum Temperature	250°C (482°F)
Oven Safe	No
Dishwasher Safe	Yes
Item Weight	3.14 kg (6.91 lbs)

## 9. WARRANTY AND SUPPORT

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