Woll 623380-W128DLPIL

Woll Diamond Lite Pro Non-Stick Induction Stockpot User Manual

Model: 623380-W128DLPIL

1. Product Overview

The Woll Diamond Lite Pro Non-Stick Induction Stockpot is designed for superior cooking performance and durability. Featuring a diamond-reinforced non-stick coating and a robust cast aluminum construction, this stockpot is suitable for various cooking methods and heat sources.



Figure 1: Woll Diamond Lite Pro Non-Stick Induction Stockpot with Lid.

2. Key Features

- **Diamond Reinforced Non-Stick Coating:** Features 5 layers of coating for enhanced durability, improved food release, and easier cleanup. Diamonds conduct heat four times better than copper.
- **Cast Aluminum Construction:** Ensures even heat distribution and retention.
- **Induction Compatible:** Suitable for induction, gas, and electric cooktops.

- **Oven Safe:** Can be used in ovens up to 500°F (260°C).
- **Professional Stainless Steel Handles:** Designed for comfortable and secure handling.
- **Dishwasher Safe:** For convenient cleaning.
- **PFOA Free:** Ensures safe cooking.
- **Made in Germany:** Reflects quality craftsmanship.



Figure 2: Illustration of the 5-layer diamond reinforced non-stick coating for longevity.

3. Setup and First Use

1. **Unboxing:** Carefully remove the stockpot and lid from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the stockpot and lid thoroughly with warm soapy water. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable oil, canola oil). Heat the stockpot over medium heat for 1-2 minutes, then remove from heat and let it cool. Wipe off any excess oil with a paper towel.
4. **Handle Attachment:** The stockpot comes with professional stainless steel handles. Ensure they are securely attached before use. If re-attaching or tightening, use appropriate tools to ensure a firm connection.

4. Operating Instructions

4.1. Stovetop Cooking

- **Heat Source:** The stockpot is suitable for induction, gas, and electric cooktops. Ensure the pot is centered on the heat source.
- **Temperature Control:** Due to its excellent heat conductivity, medium heat is often sufficient for most cooking tasks. High heat should only be used for boiling water. Overheating can damage the non-stick coating.
- **Oil/Fat Usage:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning. Avoid using aerosol cooking sprays as they can leave a residue that may affect non-stick performance over time.
- **Utensils:** Use wooden, silicone, or plastic utensils to protect the non-stick surface. Metal utensils, while durable, can scratch the coating if used improperly.

4.2. Oven Use

- The stockpot is oven safe up to 500°F (260°C).
- When using in the oven, always use oven mitts as the handles will become hot.

4.3. Lid Usage

- The lid features a steam vent to prevent boil-overs and allow for controlled steam release.
- The lid is also oven safe up to 500°F (260°C).

Your browser does not support the video tag.

Video 1: This video demonstrates the features and benefits of the Woll Diamond Lite Pro cookware, including its non-stick properties, heat distribution, and versatility in cooking various dishes.

5. Care and Maintenance

- **Cleaning:** The stockpot is dishwasher safe. For best results and to prolong the life of the non-stick coating, hand washing

with warm soapy water and a soft sponge is recommended.

- **Stubborn Food Residue:** If food residue is difficult to remove, soak the pot in warm soapy water for a short period before cleaning. Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the non-stick surface.
- **Storage:** When storing, place a soft cloth or paper towel between stacked pots to prevent scratching the non-stick surface.
- **Heat Management:** Avoid extreme temperature changes, such as placing a hot pot under cold water, as this can cause warping over time.

6. Troubleshooting

Problem	Possible Cause	Solution
Food sticking to the surface	Insufficient oil, high heat, or residue buildup.	Ensure a thin layer of oil is used. Cook on medium heat. Clean thoroughly after each use to prevent residue. Re-season if necessary.
Non-stick coating discoloration	Overheating or residue from cooking sprays.	Avoid using high heat for extended periods. Do not use aerosol cooking sprays. Clean with a non-abrasive cleaner.
Pot not heating on induction cooktop	Incorrect placement or cooktop not activated.	Ensure the pot is centered on the induction zone. Verify the induction cooktop is turned on and set to the correct power level.

7. Specifications

- **Model Number:** 623380-W128DLPIL
- **Capacity:** 7.9 Quarts
- **Diameter:** 11 inches
- **Product Dimensions:** 9"D x 17"W x 9"H (Depth, Width with handles, Height with lid)
- **Item Weight:** 10.92 pounds
- **Material:** Aluminum, Stainless Steel
- **Finish Type:** Non-Stick (Diamond-reinforced)
- **Color:** Gray
- **Oven Safe:** Yes, up to 500°F (260°C)
- **Suitable for Stovetop:** Yes (Induction, Gas, Electric)
- **Dishwasher Safe:** Yes
- **PFOA Free:** Yes
- **Manufacturer:** Woll



Figure 3: Dimensions of the Woll Diamond Lite Pro Stockpot.

8. Warranty and Support

The Woll Diamond Lite Pro Non-Stick Induction Stockpot comes with a limited lifetime warranty, covering manufacturing defects under normal household use. For warranty claims, product support, or further inquiries, please contact Woll customer service through their official website or the retailer where the product was purchased.

For more information, visit the official Woll Store: Woll Store on Amazon

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