

WMF Comfort Line Advantage Saucepan Set (Model 732556040) - User Manual

5-Piece Induction Cooking Pot Set with Glass Lids

1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your WMF Comfort Line Advantage Saucepan Set. Please read these instructions carefully before first use and retain them for future reference.

The WMF Comfort Line cookware set is designed for versatile cooking, featuring high-quality Cromargan 18/10 stainless steel construction, a TransTherm® universal base for optimal heat distribution, and practical design elements like hollow handles and integrated measuring scales.



Image 1.1: The WMF Comfort Line Saucepan Set displayed in a kitchen environment, showcasing its elegant design.

2. PRODUCT COMPONENTS

Your WMF Comfort Line Advantage Saucepan Set includes the following 5 pieces:

- 1x High Casserole with Lid (approx. 5.7 L, 24 cm diameter)
- 1x High Casserole with Lid (approx. 3.3 L, 20 cm diameter)
- 1x High Casserole with Lid (approx. 2.5 L, 20 cm diameter)
- 1x Low Casserole with Lid (approx. 1.9 L, 16 cm diameter)
- 1x Saucepan without Lid (approx. 1.4 L, 16 cm diameter)



Image 2.1: Overview of the 5-piece WMF Comfort Line Saucepan Set, detailing the capacity and diameter of each pot.



Image 2.2: A large high casserole from the WMF Comfort Line set, featuring a glass lid and ergonomic handles.



Image 2.3: The WMF Comfort Line saucepan, designed for smaller cooking tasks, shown without its lid.

3. SETUP AND FIRST USE

- 1. Unpacking:** Carefully remove all items from the packaging. Retain packaging for potential future transport or storage.
- 2. Initial Cleaning:** Before first use, wash all pots and lids thoroughly with warm water and a mild dish soap. Rinse well and dry immediately to prevent water spots.
- 3. Seasoning (Not Required):** As these are uncoated stainless steel pots, no seasoning is required.
- 4. Inspection:** Check all components for any signs of damage. Do not use if damaged.

4. OPERATING INSTRUCTIONS

4.1 Heat Source Compatibility

The WMF Comfort Line Advantage Saucepan Set features a TransTherm® universal base, making it suitable for all types of stovetops, including:

- Gas stoves
- Electric stoves
- Ceramic hobs
- Induction cooktops



Image 4.1: The base of a WMF Comfort Line pot, illustrating the TransTherm® universal base technology and symbols for various heat sources, including induction.

4.2 Optimal Heat Distribution

The TransTherm® base ensures optimal heat distribution and retention, leading to energy-efficient cooking. Always match the pot's base diameter to the size of your burner for best results and to prevent energy loss.

4.3 Using Glass Lids

The heat-resistant glass lids allow for convenient monitoring of the cooking process without lifting the lid, helping to retain heat and moisture. Ensure the lid is properly seated on the pot to maintain cooking efficiency.



Image 4.2: A detailed view of the WMF Comfort Line glass lid, featuring a sturdy stainless steel handle, designed for monitoring cooking progress.

4.4 Integrated Measuring Scale

Each pot features an inner measuring scale for easy and precise measurement of liquids directly in the pot, simplifying recipe preparation.



Image 4.3: The interior of a WMF Comfort Line pot, highlighting the practical integrated measuring scale for accurate liquid volumes.

4.5 Wide Pouring Rim

The wide pouring rim on the pots ensures precise and drip-free pouring of liquids, minimizing spills and mess.

4.6 Hollow Handles

The innovative hollow handles are designed to reduce heat transfer from the pot, ensuring they remain minimally heated during stovetop cooking. Always use oven mitts when handling hot pots, especially after prolonged cooking or oven use.

4.7 Oven and Freezer Safety

The WMF Comfort Line Advantage Saucepan Set is oven safe. However, always check the maximum temperature rating for the glass lids, typically lower than the pots themselves. Use oven mitts when removing from the oven. The cookware is also suitable for freezer storage.



Image 4.4: A close-up of a WMF pot handle, featuring a snowflake icon, indicating the cookware's suitability for freezer storage.

5. CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your WMF Comfort Line cookware.

- **Cleaning:** The pots and lids are dishwasher safe. For best results and to maintain the matte finish, hand washing with warm water, mild dish soap, and a soft sponge is recommended.
- **Stubborn Stains:** For stubborn food residues, soak the pot in warm soapy water before cleaning. Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface.
- **Water Spots/Discoloration:** To prevent water spots, dry the cookware immediately after washing. Minor discoloration (e.g., rainbow stains) can occur due to mineral deposits in water or high heat; these are harmless and can often be removed with a solution of vinegar or lemon juice.
- **Storage:** The pots are stackable for space-saving storage. Place a cloth or paper towel between stacked pots to prevent scratches.



Image 5.1: The clean interior of a WMF Comfort Line pot, demonstrating its readiness for cooking or storage after proper maintenance.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your cookware.

Problem	Possible Cause	Solution
Food sticking to the bottom	Insufficient oil/fat, heat too high, food added to a cold pan.	Preheat the pot properly before adding food. Use adequate cooking oil or fat. Reduce heat if food is burning.
White spots or mineral deposits	Hard water residue, starch from food.	Boil a solution of water and vinegar (1:1 ratio) in the pot, then wash and dry.
Rainbow discoloration	Overheating, mineral deposits.	This is a harmless oxidation layer. Clean with a non-abrasive stainless steel cleaner or a solution of lemon juice. Avoid excessive high heat.
Handles getting hot	Prolonged cooking at high temperatures, oven use.	While hollow handles reduce heat transfer, they can still get hot. Always use oven mitts or pot holders when handling hot cookware.

7. SPECIFICATIONS

Feature	Detail
Model Number	732556040
Material	Cromargan 18/10 Stainless Steel
Finish Type	Uncoated, Matte
Color	Silver
Base Type	TransTherm® Universal Base
Heat Source Compatibility	All stovetops, including Induction
Oven Safe	Yes
Dishwasher Safe	Yes
Special Features	Hollow Handles, Glass Lids, Inner Measuring Scale, Wide Pouring Rim, Stackable
Total Item Weight	8.5 Kilograms (18.7 pounds)

8. WARRANTY AND SUPPORT

For warranty information and customer support regarding your WMF Comfort Line Advantage Saucepan Set, please refer to the warranty card included with your purchase or visit the official WMF website. Contact details for customer service are typically available on the product packaging or the manufacturer's website.

Always provide your product model number (732556040) and proof of purchase when contacting support.

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Related Documents - 732556040

	<p><u>WMF Cookware Operating and Care Instructions</u></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>
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	<p>WMF Roasting Pan: Instructions, Care, and Recipes</p> <p>Comprehensive guide for WMF roasting pans made of Cromargan® stainless steel with TransTherm® base, including usage, care, cleaning, and recipe suggestions.</p>
	<p>WMF Allegro Party Fondue Set: Operating and Care Instructions</p> <p>Comprehensive guide for the WMF Allegro Party Fondue Set, covering operating instructions, safety guidelines, cleaning, and maintenance for various hob types. Includes quality features and material information.</p>
	<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 Espresso Maker: Operating and Safety Instructions</p> <p>A comprehensive guide to operating and safely using the WMF Espresso Maker. Learn about its high-quality Cromargan® stainless steel construction, how to use it on various hob types, and essential safety precautions for making delicious espresso.</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>