Woll 1728ELI-Q

Woll Eco Lite QXR High Rim Frying Pan User Manual

Model: 1728ELI-Q

1. Introduction

Thank you for choosing the Woll Eco Lite QXR High Rim Frying Pan. This manual provides essential information for the safe and effective use, care, and maintenance of your new frying pan. Please read these instructions carefully before first use and retain them for future reference.



Figure 1.1: The Woll Eco Lite QXR High Rim Frying Pan. This image shows the pan with its ergonomic handle attached, highlighting its sleek black design and high rim.



Figure 1.2: The pan in use, demonstrating its PFAS-free non-stick surface. The image also highlights the pan's construction from 100% recycled aluminum.

2. Safety Instructions

- Always use oven mitts or pot holders when handling a hot pan, especially when removing it from the oven or stovetop.
- Do not leave the pan unattended on a hot stovetop.
- Ensure the removable handle is securely attached before lifting or moving the pan.
- When using the pan in the oven, always remove the handle first. The pan is oven-safe up to 300°C (572°F) without the handle.
- Avoid using metal utensils that can scratch the non-stick coating. Silicone, wood, or plastic utensils are recommended.
- Keep children away from the cooking area and hot cookware.
- Do not expose the pan to extreme temperature changes, such as placing a hot pan under cold water, as this may cause warping.

3. Product Overview and Features

The Woll Eco Lite QXR High Rim Frying Pan is designed for versatile cooking, featuring advanced materials and thoughtful design elements.

Key Features:

- **PFAS-Free Non-Stick Sealing:** Features an extra-rough QXR non-stick coating for enhanced cooking performance and easy food release.
- **Removable Handle:** TÜV & GS approved, allowing for oven use, compact storage, and easy cleaning in the dishwasher.

- **Sustainable Construction:** Made from 100% recycled aluminum, with the removable handle containing 50% renewable material.
- **High Rim Design:** The elevated edge provides ample space for sautéing, roasting, stewing, and preparing sauces.
- **Oven Safe:** The pan body is oven-safe up to 300°C (572°F) when the handle is removed.
- **Induction Compatible:** Equipped with a full-surface, distortion-free induction base for ultra-fast and even heat distribution, suitable for all hob types.
- **Reinforced Rim:** Designed for effortless pouring and portioning.
- **Handmade in Germany:** Each pan is hand-cast, ensuring quality craftsmanship.

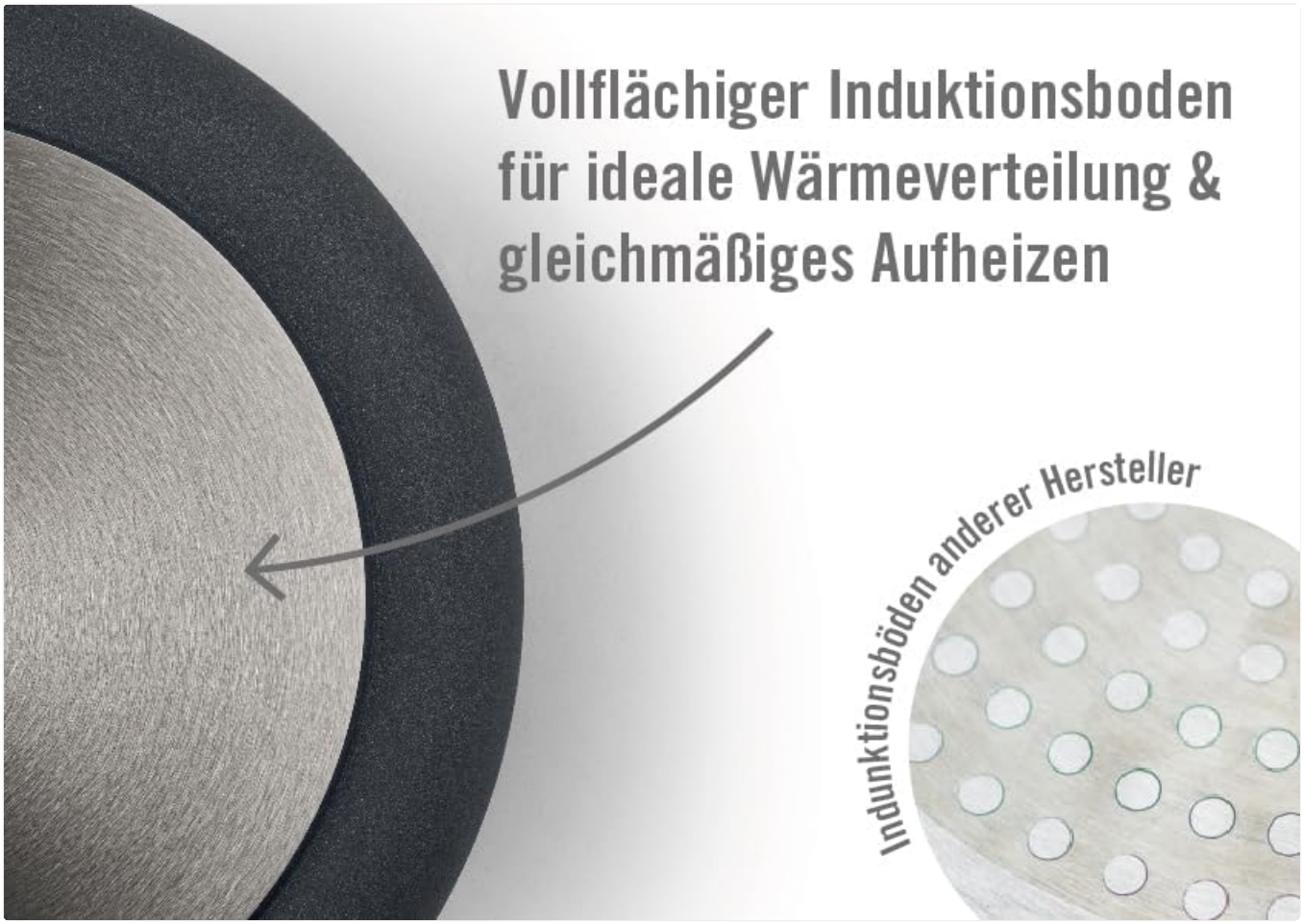


Figure 3.1: Detailed view of the extra-rough QXR non-stick coating, designed to trap roasting juices for tender and juicy dishes.

4. Setup

First Use:

1. Remove all packaging materials and labels from the pan.
2. Wash the pan thoroughly with warm soapy water and a soft sponge.
3. Rinse and dry completely.
4. Condition the non-stick surface by lightly rubbing a small amount of cooking oil over the entire interior surface with a paper towel. Wipe off any excess oil. This step helps maintain the non-stick properties.

Attaching/Removing the Handle:

The Woll Eco Lite QXR features a removable handle for convenience.

- **To Attach:** Align the handle mechanism with the pan's attachment point. Press the release button on the handle and slide it

onto the pan until it clicks securely into place. Ensure it is firmly attached before use.

- **To Remove:** Press the release button on the handle and slide it off the pan.



Figure 4.1: Demonstrates the versatility of the removable handle, showing the pan with and without the handle for oven use, storage, and cleaning.

5. Operating Instructions

Cooking:

- **Heat Settings:** Due to the efficient heat distribution of the induction base, medium to low heat settings are often sufficient for most cooking tasks. High heat should only be used for boiling water or searing for short periods.
- **Oil/Fat:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or fat is recommended for flavor and to enhance browning.
- **Utensils:** Use only heat-resistant silicone, wooden, or plastic utensils to protect the non-stick surface.
- **Oven Use:** For oven cooking, remove the handle. The pan can withstand temperatures up to 300°C (572°F).

Hob Compatibility:

This pan is suitable for all types of cookers:

- Gas
- Electric
- Glass Ceramic
- Induction

6. Cleaning and Maintenance

Daily Cleaning:

1. Allow the pan to cool completely before cleaning.
2. Wash the pan with warm soapy water and a soft sponge or cloth. For stubborn food residues, soak the pan in warm soapy water for a short period.
3. Rinse thoroughly and dry immediately to prevent water spots.

Dishwasher Use:

The pan body is dishwasher safe. Ensure the removable handle is detached before placing the pan in the dishwasher.

Storage:

Store the pan in a dry place. If stacking pans, place a soft cloth or pan protector between them to prevent scratching the non-stick surface.

7. Troubleshooting

- **Food Sticking:** Ensure the pan is clean and properly conditioned with a thin layer of oil. Avoid using excessively high heat, which can degrade the non-stick coating over time.
- **Uneven Heating:** Verify that the pan is centered on the hob burner. For induction hobs, ensure the hob size matches the pan's base diameter for optimal performance.
- **Handle Not Attaching Securely:** Check for any obstructions in the handle mechanism or the pan's attachment point. Ensure the release button is fully pressed when attaching.
- **Pan Warping:** Avoid sudden temperature changes (e.g., placing a hot pan under cold water). Always allow the pan to cool gradually.

8. Specifications

Model Number	1728ELI-Q
Brand	Woll
Material	100% Recycled Aluminum
Coating	PFAS-Free Diamond-Infused Non-Stick (QXR)
Diameter	28 cm (11 inches)
Height	7 cm (2.75 inches)
Capacity	3.3 Liters
Item Weight	1.39 Kilograms (3.06 lbs)
Oven Safe Temperature	Up to 300°C (572°F) (without handle)
Hob Compatibility	Gas, Electric, Glass Ceramic, Induction
Dishwasher Safe	Yes (pan body only, remove handle)

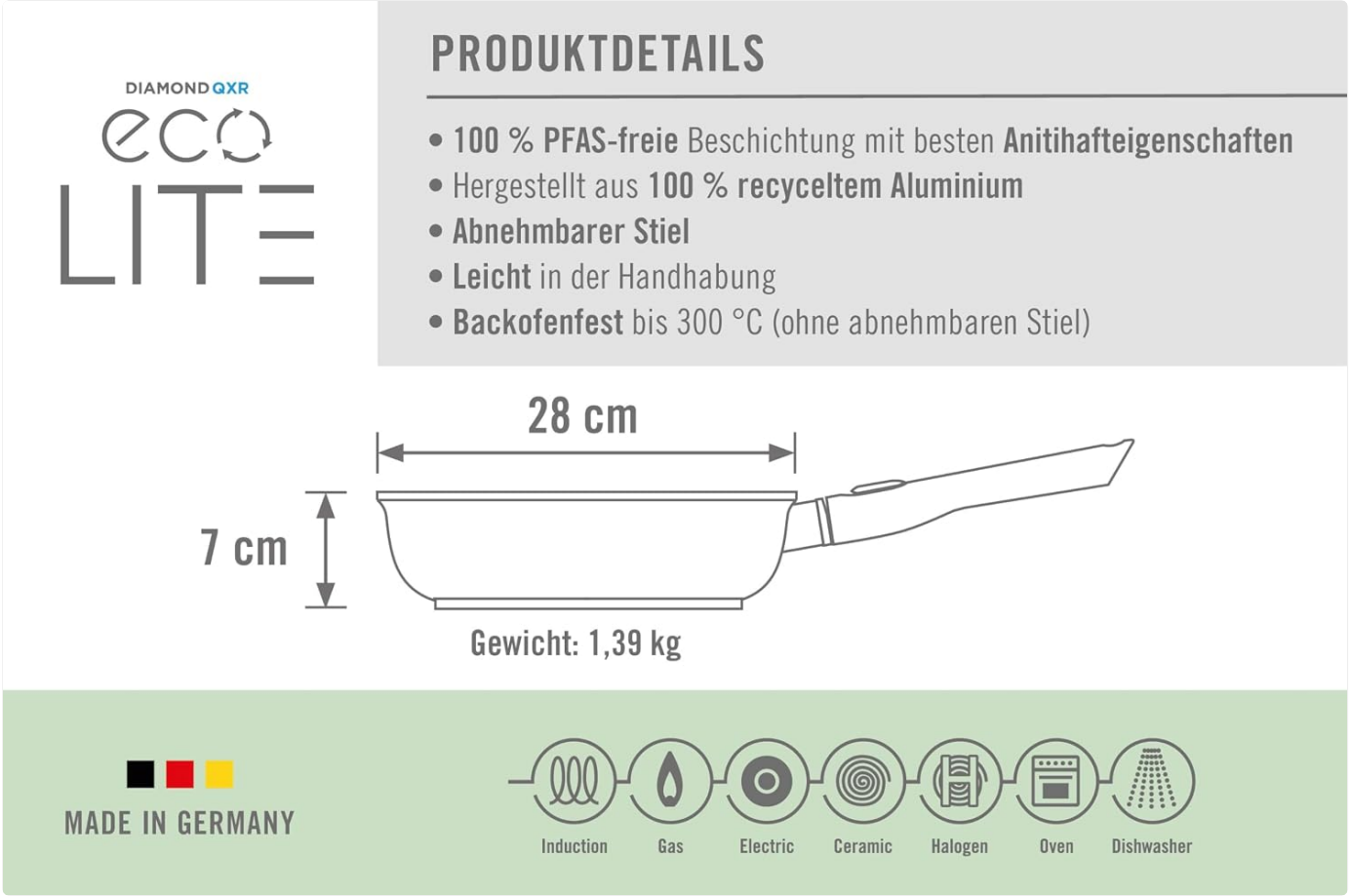


Figure 8.1: Illustration of the full-surface induction base, ensuring efficient and even heat distribution across the pan's bottom.

9. Warranty and Support

For warranty information, product support, or to inquire about replacement parts, please refer to the documentation included with your purchase or visit the official Woll website. You may also contact your retailer for assistance.

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.

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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