

WMF 516995290

WMF Fusiontec Essential Cookware Set

USER MANUAL

1. Introduction

Thank you for choosing the WMF Fusiontec Essential Cookware Set. This 3-piece set in Calm Grey is designed for uncompromising performance and durability in your kitchen. Crafted with WMF's unique Fusiontec material, this cookware offers exceptional heat retention, scratch-resistance, and homogeneous cooking results. This manual will guide you through the proper use and care of your new cookware set.



Image: The WMF Fusiontec Essential Cookware Set, featuring three pots with lids in a calm grey finish.

2. Product Components

Your WMF Fusiontec Essential Cookware Set includes the following items:

- 1x Saucepot with Glass Lid, 16 cm diameter (approx. 2.0 Liters capacity)
- 1x Saucepot with Glass Lid, 20 cm diameter (approx. 2.4 Liters capacity)
- 1x Frying Pot (or Roasting Pot) with Glass Lid, 20 cm diameter (approx. 3.7 Liters capacity)



Image: The three cookware pieces with their respective diameters and capacities indicated.

3. Setup and First Use

1. **Unpacking:** Carefully remove all cookware pieces and lids from their packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash all pots and lids thoroughly with warm soapy water. Rinse well and dry completely.
3. **Stovetop Placement:** Ensure the cookware base is clean and dry before placing it on any stovetop. Place the pot centrally on the burner or induction zone that matches its base diameter for optimal heat distribution.

4. Operating Instructions

The WMF Fusiontec cookware is designed for versatile cooking and high performance.

- **Heat Distribution:** The Fusiontec material heats up very quickly and stores heat excellently, ensuring even cooking results without hot spots.
- **Stovetop Compatibility:** These pots are suitable for all standard hob types, including: **Induction**, **Gas Stove**, **Electric Hob**, and **Glass Ceramic Hob**.
- **Oven Safety:** The pots are oven-safe up to 250°C (482°F). When using with the glass lids, the maximum oven temperature is 180°C (356°F).
- **Handles:** The hollow handles are designed to remain cool during the cooking process on the stovetop, enhancing safety. Always use oven mitts when removing pots from the oven.
- **Lids:** The elegant glass lids allow for easy monitoring of your cooking without needing to lift the lid, helping to retain heat and moisture.



Image: The WMF Fusiontec cookware set positioned on a kitchen countertop, with one pot on a gas burner, demonstrating typical use.



Image: The base of a WMF Fusiontec pot, clearly displaying the Fusiontec logo and symbols indicating compatibility with various stovetop types, including induction.

5. Care and Maintenance

Proper care will ensure the longevity and performance of your WMF Fusiontec cookware.

- **Cleaning:** The cookware is dishwasher-safe. However, for best results and to maintain the integrity of the material, hand washing is recommended.
- **Cleaning Agents:** Use mild dish soap and a soft sponge or cloth. Avoid using steel wool, abrasive cleaning agents, or the hard side of a cleaning sponge, as these can damage the surface.
- **Scratch Resistance:** While Fusiontec offers cut and scratch-resistant surfaces, it is advisable to use silicone, wooden, or plastic utensils to prevent any potential marks and preserve the finish.
- **Drying:** Always dry the cookware thoroughly after washing to prevent water spots and maintain its appearance.
- **Storage:** Store pots and lids carefully to avoid scratching. Placing a cloth or paper towel between stacked pots can help protect the surfaces.

6. Troubleshooting

Here are some common issues and their solutions:

Problem	Possible Cause / Solution
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Problem	Possible Cause / Solution
Food sticking to the bottom	Ensure adequate oil/fat is used. Allow the pot to heat sufficiently before adding food. For starchy foods like rice, some sticking may occur initially but often releases during cooking. Clean any residue with non-abrasive methods.
Handles getting hot	While designed to stay cool on stovetop, handles can heat up if flames extend up the sides of the pot or during oven use. Adjust heat source or use oven mitts as necessary.
Water spots or discoloration	This can occur from mineral deposits in water. To prevent, dry thoroughly after washing. For existing spots, a solution of vinegar and water can help, followed by rinsing and drying.

7. Specifications

Feature	Detail
Brand	WMF
Model Number	516995290
Material	Fusintec (Ceramic finish)
Color	Calm Grey
Finish Type	Enamel, Polished
Capacity (approx.)	16cm pot: 2.0 Liters; 20cm pot: 2.4 Liters; 20cm frying pot: 3.7 Liters
Product Dimensions (overall)	7.87"D x 7.87"W x 7.87"H (approximate for largest pot)
Item Weight	17.34 pounds (total set)
Oven Safe	Yes (up to 250°C; 180°C with lid)
Suitable For Stovetop	All types (Induction, Gas, Electric, Ceramic)
Dishwasher Safe	Yes
Country of Origin	Germany

8. Warranty and Support

WMF stands behind the quality of its products. The Fusintec Essential Cookware Set is backed by a **30-year warranty**, reflecting WMF's commitment to durability and performance.

For any questions, concerns, or warranty claims, please contact WMF customer support through their official website or the retailer from whom you purchased the product. Please have your model number (516995290) and proof of purchase ready when contacting support.



