

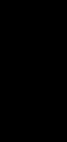


# concept

## Use & Care

Congratulations on the purchase of your WOLL Concept multifunctional award winning cookware. The Concept cookware is made of 18/10 stainless steel with a 5 mm thick fully encapsulated bottom suitable for all cooktops providing quick and even heat distribution. The Concept cookware is designed for easy pouring. For more information, tips and FAQs about using your extraordinary cookware please visit: [woll-cookware.com/manual](http://woll-cookware.com/manual)

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## Use & Care



### ENERGY

In WOLL Concept cookware the heat is distributed very fast – which means you turn the temperature down as soon as the boiling point is reached and make great energy savings while cooking.



### HEATING

With a 5 mm thick fully encapsulated bottom, Concept guarantees superb performance on induction cooktops providing quick and even heat distribution.



### HANDLES AND LIDS

When in use on the hob the handles and lids on the Concept series only get slightly warm and can still be held without using oven gloves.



### UTENSILS

Wood, plastic, silicone or metal kitchen utensils all work when cooking with our extraordinary Concept cookware.

### MULTIFUNCTIONAL 3 POSITION LID

The innovative glass lid can be placed in different positions for slow cooking, steaming, pouring and easy stirring.



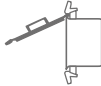
### NORMAL

Firmly in place for heating, simmering or steaming at vitamin-friendly low temperatures.



### RAISED

Lid placed on the side handles, perfect for pasta, potatoes and rice and also for fast, easy and safe draining.



### PARKED

Lid locked into the side handle ensures condensation runs into the inside of the pot and onto your kitchen tap.



### CLEANING

Please boil and your WOLL product three times for at least 3 minutes before use. This will remove any traces of oil and grease. For best results use a soft sponge and warm water. The Concept cookware is dishwasher safe. However, to keep the cookware looking like new, we recommend soaking the cookware before cleaning with a stainless steel cleaner.



### HOB

The diameter of the cooking area should correspond to the size of the base of your cookware – this will save energy and you can heat your food faster. Always fit your WOLL Concept cookware while moving to keep your hob looking like new.



### SAFETY

The Concept side handles and lids are oven-resistant up to 200 °C but always use an oven glove when removing from the oven.



### GUARANTEE

25-year warranty on the body



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