



concept

Use & Care

Congratulations on the purchase of your WOLL Concept multifunctional award winning cookware. The Concept cookware is made of 18/70 stainless steel with a 5mm thick fully encapsulated bottom suitable for all cooktops providing quick and even heat distribution. For more information, tips and FAQs, about using your extraordinary cookware please visit: woll-cookware.com/manual

koncept de instrukcion
инструкција обављање
Instruccia obavljeni
Guida do usuario
kullanım bilgilerezi
woll-cookware.com/manual
gebruiksaanwijzing
leoharvisin
hasanahin utomak
Mode d'emploi



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 superior 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. When these 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 tucked into the side handle, ensure condensation runs into the inside of the pot not onto your kitchen top.



CLEANING

Please boil out your WOLL product three times for at least 3 minutes before use. For more information visit www.woll-cookware.com. For the best results, 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



HUBBERT WOLL GMBH

Heinrich-Spahn-Straße 4-11 69115 Saubolden Germany
Telephone +49 687 79 030-4 Fax +49 687 79 030-9
info@woll.de www.woll-cookware.com