



WOLL

**FOLLOW THESE TIPS FOR MANY YEARS OF ENJOYMENT OF YOUR
WOLL COOKWARE!**

WOLL cookware is individually cast by hand using our original aluminum casting process, and with a unique cutting and abrasion resistant hard base coating - This is what makes your new WOLL professional cast product the absolute star among aluminum cookware and is what will ensure the best cooking results for a long time.

Quick and easy to clean guaranteed. Simply wash briefly with hot water and a little detergent before first use and off you go! Thanks to the high quality WOLL non-stick coating you only need hot water and a little detergent after every use, and everything will be sparkling clean quick as a flash. Also all WOLL professional cast products are also dishwasher-safe.

WOLL cookware distributes the heat and stores it particularly well – which means you can keep the temperature turned down and save energy.

**Use right temperature when frying:
REMEMBER WOLL pans get hot particularly quickly!**

When they are empty, WOLL pans reach a temperature of up to 300 °C/570 °F in just three minutes when you use the highest heat setting on your stove. Reduce the heat in good time so as to obtain healthy and tasty cooking results. Do not leave empty pan on a hot burner or allow pan to boil dry. This may damage nonstick coating or impair the pan's food release performance.

CAUTION:

Diet fats and diet margarines and most virgin or cold-pressed oils (such as virgin safflower or sunflower oil) are generally not suitable for frying! Nonstick cooking sprays are not recommended. Always take note of the oil or margarine manufacturer's information on the packaging.

**Cutting or scratch marks:
No problem!**

WOLL professional cast products are robust and hardwearing. The patented hard-base coating makes the frying surface extremely resistant to cutting and abrasion. Nevertheless if small scratch marks should appear on the surface, the pan can still be used without any concerns – and without affecting its cooking and frying properties or your health. WOLL professional cast products are PFOA-free.

Due to the highly resistant WOLL coating, you can use all your kitchen utensils without any problem, whether they are made of wood, plastic or even metal. The use of our practical WOLL silicone utensils - they are highly heat-resistant, very easy to clean and hygienic even further extend the already long life of our pans. Do not use an electric beater in the pan.

Small particles of dirt in between the aluminum base and the STOVE TOP can scratch the base of the pan and the CERAMIC burner IF BEING USED ON THIS TYPE OF STOVE/HOB. We are unable to accept any liability for such scratches, so remember to lift pans cleanly when moving them – DO NOT slide them.