



WOLL

EXTRAORDINARY COOKWARE MADE IN GERMANY



**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.

Detachable handle:

Please be certain to follow the Instructions for Use with the utmost care to avoid any harm due to inappropriate handling. For easy storage of the fry pan, take off the handle.

To attach the handle, offer it up to the lip on the fry pan flange and pull back the red slider at the same time. Then lower the handle and release the slider. A gentle clicking noise will confirm that the handle is safely attached. To detach the handle pull back the slider, slightly move the handle upwards and remove it. Always ensure that the handle is firmly attached by lifting slightly above the surface prior to cooking/frying.

Do not use handles which are cracked and/or have been dropped accidentally to avoid any harm and malfunctions. Please get in touch with your nearest WOLL retailer for a new handle. Do not alter any part of the handle. Only original WOLL replacement parts may be used. Do NOT leave the detachable handle in the oven. The handle should only be used for taking the fry pan in/out of the oven.

WARRANTY INFORMATION

The WOLL cookware aluminum frying pan and each of its component parts is warranted against defects in materials and workmanship for a limited lifetime on the detachable handle, on the evenness of the bottom of the pan and on the coating of the pan. Should this product be defective, WOLL will replace it as provided below. This warranty is expressly granted in lieu of all other warranties express or implied.

THIS WARRANTY IS LIMITED TO REPLACEMENT OF THE PIECE OF COOKWARE AT ISSUE. THIS WARRANTY DOES NOT COVER ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER DIRECT OR INDIRECT. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

This warranty extends to you, the original purchaser. Proof of purchase required. The term of this warranty begins on the date the product is purchased by you. This warranty does not cover damage caused by abuse, misuse, accident, alteration or overheating. This warranty does not apply if you have not followed the Use and Care instructions published in our literature/website. This warranty does not cover stains, scratch marks, dents or discoloration.

In the event of a defect, malfunction or other failure of the product covered by this warranty, we will remedy the failure or defect, without charge to you, within thirty (30) days. Replacement of a component part includes its free installation. If this product is discontinued, we will replace it with similar product of equal value.

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

This warranty does not cover commercial use.

This warranty does not cover glass lids.

Frieling USA, Inc.
Telephone 800.827.2582 or 803.548.2000
Email service@frieling.com
www.woll-cookware.com

RANGE



reddot design award
winner 2006



GEMPFREI 200
NOMINIERUNG

Ti TANIUM
nowo



RANGE

DIAMOND
LITE



DIAMOND
concept PLUS



2013 iF
innovation award
winner

TESTSIEGER
TESTMAGAZIN
GUTEN OUF
80,2 %

Frieling USA, Inc.
Telephone 800.827.2582 or 803.548.2000
Email: service@frieling.com
www.woll-cookware.com



WOLL · v04

Returns without prior return authorization will be refused