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> Swiss Home Zurich Cookware Set User Manual

## Bergner BGIB-4037

# Swiss Home Zurich Cookware Set User Manual

Model: BGIB-4037

## INTRODUCTION

This user manual provides essential information for the safe and effective use of your Swiss Home Zurich 12-piece Cookware Set. Please read these instructions carefully before first use and retain them for future reference.



Image: The complete Swiss Home Zurich 12-piece Cookware Set, showcasing all pots, pans, and lids.

## PRODUCT COMPONENTS

The Swiss Home Zurich 12-piece Cookware Set includes the following items:

- 1 x Sauce pan: 16 cm diameter x 8 cm height, 1.6 litre volume
- 1 x Casserole: 16 cm diameter x 8 cm height, 1.6 litre volume

- 1 x Casserole: 18 cm diameter x 9 cm height, 2.3 litre volume
- 1 x Casserole: 20 cm diameter x 10 cm height, 3.1 litre volume
- 1 x Casserole: 22 cm diameter x 12 cm height, 4.5 litre volume
- 1 x Non-stick frypan: 24 cm diameter (Note: This frypan is not induction suitable)
- 6 x Glass Lids (one for each pot/pan)



Image: A closer view of the cookware set, highlighting the various sizes of pots and the non-stick frypan.

## SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware and lids from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash all pots, pans, and lids thoroughly with warm soapy water. Rinse well and dry completely. This removes any manufacturing residues.
3. **Seasoning (Non-stick Frypan Only):** For the non-stick frypan, it is recommended to lightly season it before first use. Apply a thin layer of cooking oil to the non-stick surface, heat on low for 1-2 minutes, then let it cool and wipe off excess oil.

## OPERATING INSTRUCTIONS

### Heat Source Compatibility

The stainless steel pots and sauce pan are suitable for all heat sources, including:

- Induction hobs
- Gas stoves
- Electric cooktops
- Ceramic hobs

**Important Note:** The 24 cm non-stick frypan is *not* suitable for induction hobs. It can be used on gas, electric, and ceramic cooktops.



Image: Underside of a stainless steel pot, displaying the "SwissHome Zurich" branding and symbols indicating compatibility with various heat sources, including induction.



Image: Underside of the non-stick frypan, showing its base design. This pan is not induction compatible.

## Cooking Guidelines

- **Heat Settings:** Use appropriate heat settings for cooking. High heat is generally only needed for boiling liquids. Medium to low heat is sufficient for most cooking tasks and helps preserve the cookware.
- **Lids:** Use the glass lids to retain heat and moisture, which can help cook food more efficiently and save energy.
- **Utensils:** For the non-stick frypan, use wooden, silicone, or plastic utensils to avoid scratching the non-stick coating. For stainless steel pots, metal utensils can be used, but exercise care to prevent scratching.
- **Handles:** The handles are heat-resistant, but always use oven mitts or pot holders when handling hot cookware, especially after prolonged cooking.



Image: The non-stick frypan from the set, shown with its clear glass lid.

## MAINTENANCE AND CARE

### Cleaning

- **Dishwasher Safe:** All components of the Swiss Home Zurich Cookware Set are dishwasher safe.
- **Hand Washing:** For best results and to prolong the life of your cookware, especially the non-stick frypan, hand washing is recommended. Use warm soapy water and a soft sponge or cloth.
- **Stubborn Food:** For stubborn food residues, soak the cookware in warm soapy water for a period before cleaning. Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the finish.
- **Drying:** Dry thoroughly after washing to prevent water spots, especially on stainless steel.

### Storage

Store cookware in a dry place. When stacking, place a cloth or paper towel between pans to prevent scratching the surfaces.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Cookware not heating on induction hob	Non-stick frypan being used, or pot not properly centered.	Ensure you are using one of the stainless steel pots for induction. Center the pot on the induction zone.
Food sticking to non-stick frypan	Pan not properly seasoned, or high heat used.	Re-season the pan. Use medium to low heat. Ensure sufficient cooking oil/fat is used.
Water spots on stainless steel	Not dried thoroughly after washing.	Dry immediately and thoroughly with a soft cloth after washing.

## SPECIFICATIONS

**Brand:** Bergner (Swiss Home)

**Model Number:** BGIB-4037

**Material:** Stainless Steel (pots/lids), Non-stick coating (frypan)

**Color:** Silver (cookware), Black (handles, frypan exterior)

**Number of Pieces:** 12 (6 pots/pans, 6 lids)

**Handle Material:** Stainless Steel (heat-resistant)

**Lid Material:** Glass

**Dishwasher Safe:** Yes

**Oven Safe:** No

**Compatibility:**

- Stainless Steel Pots: Induction, Gas, Electric, Ceramic
- Non-stick Frypan: Gas, Electric, Ceramic (NOT Induction)

**Product Dimensions:** Approximately 11.81 x 11.81 x 11.81 inches (overall packaged size)

**Item Weight:** Approximately 4.41 pounds

**First Available Date:** November 11, 2015

## WARRANTY AND SUPPORT

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For warranty information or product support, please refer to the manufacturer's official website or contact your point of purchase. Retain your proof of purchase for any warranty claims.

Manufacturer: Swiss Home

Brand: Bergner