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› BERGNER Scarlett Aluminium Flat Tawa (28cm) Instruction Manual

## BERGNER BG-2481

# BERGNER Scarlett Aluminium Flat Tawa (28cm) Instruction Manual

Model: BG-2481

## PRODUCT OVERVIEW

The BERGNER Scarlett Aluminium Flat Tawa is designed for efficient and convenient cooking. It features a durable cast aluminium construction and a high-quality non-stick coating for easy food release and cleaning. This tawa is suitable for various cooking tasks, including making rotis, uttapams, cheelas, and dosas.



Image: BERGNER Scarlett Aluminium Flat Tawa, 28cm, Maroon.

## Key Features:

- **Construction:** Made from cast aluminium with an induction-compatible bottom, ensuring even heat distribution and retention for energy-efficient cooking.
- **Coating:** Features Dupont Xtra non-stick coating for long-lasting performance, easy cooking, and

simple cleaning.

- **Compatibility:** Designed for use on both induction cooktops and gas stoves.
- **Handle:** Equipped with a long bakelite handle for an ergonomic, comfortable, and secure grip during use.
- **Versatility:** Ideal for preparing a variety of flatbreads and savory pancakes.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove the tawa from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the tawa thoroughly with warm soapy water and a soft sponge. Rinse completely and dry with a soft cloth.
3. **Seasoning (Optional but Recommended):** For optimal non-stick performance and longevity, lightly coat the entire non-stick surface with a small amount of cooking oil. Heat the tawa over low heat for 1-2 minutes, then let it cool. Wipe off any excess oil with a paper towel.

## OPERATING INSTRUCTIONS

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- **Heat Source:** Place the tawa on a suitable heat source (gas stove or induction cooktop). Ensure the tawa is centered on the burner.
- **Preheating:** Preheat the tawa over medium heat for a few minutes before adding food. Avoid high heat, as this can damage the non-stick coating over time.
- **Cooking:** Use a small amount of oil or butter as needed. The non-stick surface allows for cooking with minimal fat.
- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to prevent scratching the non-stick surface. Avoid metal utensils.
- **Temperature Control:** Adjust heat as necessary for your recipe. The cast aluminium construction provides excellent heat retention, so lower heat settings are often sufficient.

## MAINTENANCE AND CARE

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- **Cool Down:** Always allow the tawa to cool completely before washing. Submerging a hot tawa in cold water can cause warping.
- **Cleaning:** Wash with warm soapy water and a soft sponge or cloth. For stubborn food residues, soak the tawa in warm soapy water for a short period before cleaning. Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick coating.
- **Dishwasher Safe:** This tawa is dishwasher safe for convenience, but hand washing is recommended to prolong the life of the non-stick coating.
- **Storage:** Store the tawa carefully to prevent scratching the non-stick surface. If stacking with other cookware, place a soft cloth or pan protector between them.
- **BPA Free:** The tawa is BPA free, ensuring safe cooking.

## TROUBLESHOOTING

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### Food Sticking:

Ensure the tawa is properly preheated. Use a small amount of oil or butter. Avoid cooking at excessively high temperatures, which can degrade the non-stick properties over time. Re-seasoning the tawa (as

described in "Setup and First Use") may help.

#### Uneven Cooking:

Verify that the tawa is centered on the heat source. For gas stoves, ensure the flame size matches the base of the tawa. For induction, ensure the cooktop zone matches the tawa's diameter.

#### Scratches on Non-Stick Surface:

This is typically caused by using metal utensils. Always use wooden, silicone, or heat-resistant plastic utensils. Minor scratches usually do not affect cooking performance or safety, but deep scratches can reduce non-stick effectiveness.

## SPECIFICATIONS

Brand	BERGNER
Model Number	BG-2481
Product Type	Flat Tawa
Diameter	28 cm
Material	Cast Aluminium with Dupont Xtra Non-Stick Coating
Color	Maroon
Handle Material	Bakelite
Heat Source Compatibility	Gas, Induction
Dishwasher Safe	Yes
Oven Safe	No
Item Weight	1.36 kg

## WARRANTY AND SUPPORT

The BERGNER Scarlett Aluminium Flat Tawa comes with a **1-year warranty** from the date of purchase, covering manufacturing defects. Please retain your proof of purchase for warranty claims.

For product support, inquiries, or warranty claims, please contact BERGNER customer service through their official website or the retailer where the product was purchased.

## PRODUCT VISUALS AND DEMONSTRATIONS

Your browser does not support the video tag.

Video: An overview of the BERGNER Scarlett Tawa, highlighting its forged aluminium construction, Dupont Xtra non-stick coating, ergonomic handle, induction compatibility, and available sizes. It also mentions the 1-year warranty.



Image: Close-up view of the tawa's surface, illustrating the forged aluminium construction for even heat distribution.



Image: The tawa showcasing its Dupont Xtra non-stick coating, emphasizing long-life performance and easy cleaning.



Image: Detail of the ergonomic soft-touch bakelite handle, designed for comfortable and secure handling.



Image: Underside of the tawa, illustrating its induction compatibility with various heat sources.