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> BERGNER Carbon TT Forged Aluminium Non-Stick Casserole Instruction Manual

BERGNER BG-9232-SL

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Model: BG-9232-SL

INTRODUCTION

This manual provides essential information for the safe and effective use of your BERGNER Carbon TT Forged Aluminium Non-Stick Casserole. Please read these instructions carefully before first use and retain them for future reference.



Image: The BERGNER Carbon TT Forged Aluminium Non-Stick Casserole with its glass lid securely in place, showcasing its metallic grey finish and ergonomic handles.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the casserole and lid.
2. **Initial Cleaning:** Before first use, wash the casserole and glass lid thoroughly with warm soapy water. Rinse well and dry completely with a soft cloth.
3. **Conditioning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior non-stick surface with a small amount of cooking oil using a paper towel. Heat the casserole over low heat for 1-2 minutes, then let it cool and wipe off any excess oil.



Image: The BERGNER Carbon TT Casserole with its glass lid removed, revealing the non-stick interior and the design of the handles.

OPERATING INSTRUCTIONS

Heat Source Compatibility

The BERGNER Carbon TT Casserole is designed for versatility and is compatible with various heat sources:

- **Induction Stovetops:** The induction base ensures efficient heating.
- **Gas Stovetops:** Suitable for use on gas burners.
- **Halogen Stovetops:** Compatible with halogen cooking surfaces.
- **Electric Stovetops:** Can be used on electric coil or radiant cooktops.
- **Vitro-Ceramic Stovetops:** Works effectively on vitro-ceramic surfaces.

Always match the base of the casserole to the size of the burner to prevent energy waste and potential damage to the handles from excessive heat.

Cooking with Non-Stick

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat is generally not required for non-stick cookware and can shorten the lifespan of the coating.
- **Utensils:** Use wooden, silicone, or plastic utensils to protect the non-stick surface. Avoid metal utensils, which can scratch and damage the coating.

- **Oil Usage:** The advanced Fusion Titanium non-stick interior requires minimal oil, promoting healthier cooking.
- **Glass Lid:** The tempered glass lid allows you to monitor food without lifting, helping to retain heat and moisture for faster cooking.



Image: A side view of the BERGNER Carbon TT Casserole with its glass lid, highlighting the metallic grey exterior and the design of the handles.

MAINTENANCE AND CARE

Cleaning

- **Cool Down:** Always allow the casserole to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** Hand washing with warm soapy water and a soft sponge or cloth is recommended to preserve the non-stick coating and exterior finish.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the non-stick surface and the exterior.
- **Dishwasher Safety:** While some components may be dishwasher safe, hand washing extends the product's lifespan and maintains its appearance.

Storage

When storing, place a soft cloth or paper towel between the casserole and other cookware to prevent scratches to the non-stick interior and exterior finish.



Image: The interior of the BERGNER Carbon TT Casserole, showing the non-stick coating, alongside its tempered glass lid.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to non-stick surface.	Excessive heat, damaged coating, insufficient oil.	Use lower heat settings. Ensure only non-metal utensils are used. Re-condition the pan with oil.
Uneven heating.	Incorrect burner size, warped base.	Use a burner that matches the casserole's base diameter. Avoid sudden temperature changes.
Handles getting hot.	Flame extending beyond the base, prolonged high heat.	Adjust flame to stay within the base. Use oven mitts or pot holders if handles become hot.

SPECIFICATIONS

WITHFORD FUSION TI COATING

The durable solo - gel ceramic non stick coating by Whitford reinforced with titanium particles

STAY COOL HANDLES

With non-slip design, carbon fiber print and our signature embossed metallic insert.

3.3mm FORGED ALUMINIUM BODY

Ensures even heat distribution & retention, enabling you to cook and serve delicious meal.

INDUCTION & GAS STOVE COMPATIBLE

Compatible with all heat sources. Fast and even heat distribution saves energy.

TEMPERED GLASS LID

For better heat retention & easy viewing while cooking.

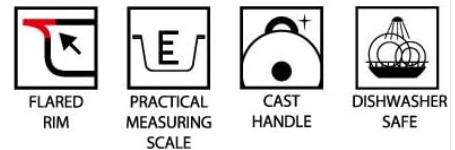
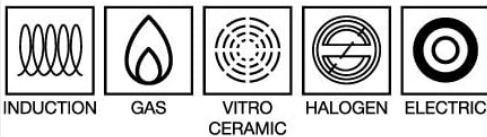


Image: An infographic detailing key features of the BERGNER Carbon TT Casserole, including its forged aluminum body, non-stick coating, stay-cool handles, and induction compatibility.

Model: BG-9232-SL

Material: Forged Aluminium

Coating: Fusion Titanium Non-Stick Interior

Capacity: 2.6 Liters

Diameter: 20 cm

Base Type: Induction Base

Lid: Tempered Glass Lid

Color: Metallic Grey

Product Dimensions: 36.5 x 21.5 x 12 cm

Item Weight: Approximately 10.2 kg (Note: This weight is as per product data, but may be a data entry error for a 2.6L casserole.)

Compatibility: Induction, Gas, Halogen, Electric, Vitro-Ceramic stovetops.

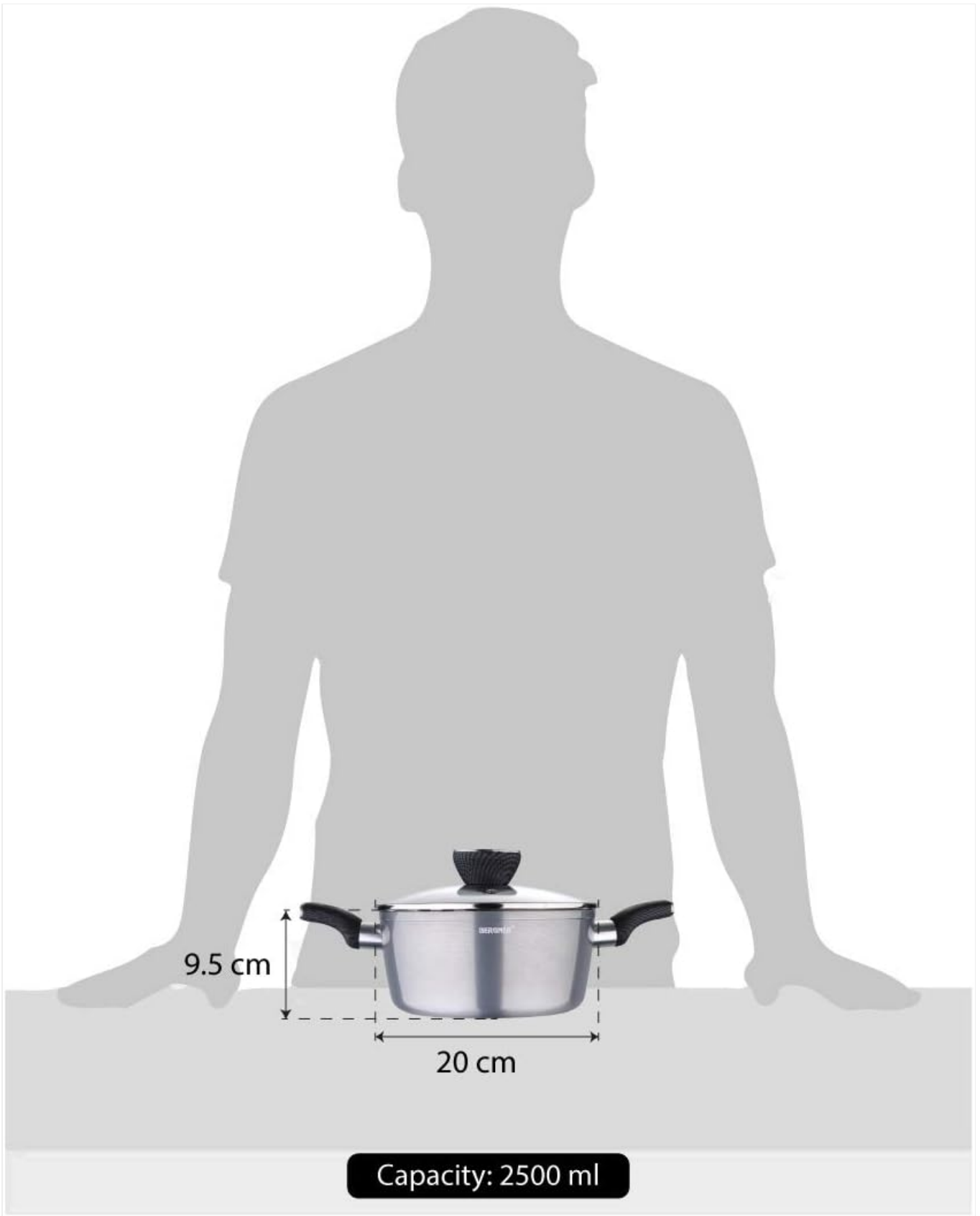


Image: A diagram illustrating the dimensions of the BERGNER Carbon TT Casserole, showing a 20 cm diameter and 9.5 cm height, with a stated capacity of 2500 ml.



Image: The underside of the BERGNER Carbon TT Casserole, clearly showing the induction-compatible base design.

WARRANTY

This BERGNER Carbon TT Casserole comes with a **1-year warranty**. The warranty covers manufacturing defects only. Please retain your proof of purchase for warranty claims.

SUPPORT

For any issues or inquiries regarding your BERGNER product, please contact customer support:

Phone: (022) 28712473

Availability: Monday to Friday, 10 AM to 6 PM (local time).

When contacting support, please have your product model number (BG-9232-SL) and purchase details ready.

