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› [Berghoff](#) /

› BergHOFF GEM Non-stick 2-Handle Sauté Pan 10.25" 4.1qt. Instruction Manual

Berghoff 2307424

BergHOFF GEM Non-stick 2-Handle Sauté Pan 10.25" 4.1qt. Instruction Manual

INTRODUCTION

Thank you for choosing the BergHOFF GEM Non-stick 2-Handle Sauté Pan. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.

The BergHOFF GEM sauté pan is designed for versatile cooking, featuring a durable non-stick coating, stay-cool handles, and a functional glass lid. It is suitable for various cooktops, including induction.

PRODUCT FEATURES

- **Material:** Constructed from non-stick cast aluminum for even heat distribution.
- **Non-Toxic Coating:** Features BergHOFF's Ferno-Green, 100% non-toxic coating, free of PFOA, Lead, and Cadmium for healthier cooking with minimal oil.
- **Stay-Cool Handles:** Ergonomically designed handles remain cool to the touch for a safe and comfortable grip during cooking.
- **Glass Lid with Silicone Rim:** Allows monitoring of food without lifting. The silicone rim provides a tight seal and features two drip-less pouring areas for precise straining. The lid can also be placed vertically on the pan's body.
- **Cooktop Compatibility:** Ideal for use on all stovetops, including induction, gas, electric, vitroceramic, and halogen cooktops.



Image: The Berghoff GEM Non-stick 2-Handle Sauté Pan with its glass lid.

GEM

**GEM is the essential
ingredient in any kitchen.**



Image: The pan's lid features a built-in strainer for convenient pouring.



Image: The glass lid can be rested vertically on the pan's handle for convenience.



Image: The base of the pan indicating compatibility with various cooktops, including induction.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the pan and lid.
2. **Initial Cleaning:** Before first use, wash the pan and lid thoroughly with warm soapy water. Rinse well and dry completely with a soft cloth.
3. **Seasoning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable oil) using a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil.

OPERATING INSTRUCTIONS

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat can damage the non-stick coating over time and is generally not necessary due to the pan's efficient heat distribution.
- **Oil/Fat Usage:** While the non-stick coating allows for cooking with little to no oil, a small amount of oil or butter can enhance flavor and browning. Avoid using aerosol cooking sprays, as they can leave a residue that may affect the non-stick performance.
- **Utensils:** Always use wooden, silicone, or plastic utensils to protect the non-stick surface. Metal utensils can scratch and damage the coating.

- **Lid Usage:** The glass lid allows you to monitor cooking without releasing heat. Utilize the vertical lid position feature to keep your countertop clean while stirring or serving. The built-in strainer is ideal for draining liquids from foods like pasta or vegetables.
- **Oven Use:** The pan is oven safe. Refer to the specifications for maximum oven temperature.

Your browser does not support the video tag.

Video: Demonstrates key features of BergHOFF GEM cookware, including the vertical lid position, built-in strainer, and stay-cool handles.

CARE AND MAINTENANCE

- **Cooling:** Always allow the pan to cool completely before washing to prevent warping and preserve the non-stick coating.
- **Hand Washing:** Hand washing is recommended to prolong the life of the non-stick coating. Use warm soapy water and a soft sponge or cloth.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or steel scouring pads, as these can damage the non-stick surface.
- **Stubborn Stains:** For stubborn food residue, soak the pan in warm soapy water for a short period before cleaning. A nylon scrubbing pad can be used gently if necessary.
- **Dishwasher Use:** While the pan may be dishwasher safe, frequent dishwasher use can shorten the lifespan of the non-stick coating and dull the exterior finish.
- **Storage:** When storing, place a soft cloth or pan protector between pans to prevent scratching the non-stick surface.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using appropriate heat settings (low to medium). Overheating can degrade the non-stick properties. Make sure the pan is clean and free of residue from previous cooking or cooking sprays. Re-seasoning the pan (as described in Setup) may help.
- **Warping:** Rapid temperature changes (e.g., placing a hot pan under cold water) can cause warping. Always allow the pan to cool gradually.
- **Discoloration:** Minor discoloration can occur over time, especially with high heat. This typically does not affect performance.
- **Loose Handles:** Periodically check that the handles are securely fastened. If they become loose, tighten the screws carefully.

SPECIFICATIONS

Feature	Detail
Model Number	2307424
Material	Cast Aluminum
Coating	Ferno-Green Non-Stick (PFOA, Lead, Cadmium Free)
Capacity	4.1 Quarts

Diameter	10.25 inches
Product Dimensions (D x W x H)	16.25"D x 10.25"W x 3"H
Item Weight	2.46 Kilograms
Color	Gray
Oven Safe	Yes
Included Components	2-Handle Sauté Pan 10.25" 4.1qt., Glass Lid

WARRANTY AND SUPPORT

BergHOFF products are manufactured to high-quality standards. For specific warranty information, please refer to the warranty card included with your purchase or visit the official BergHOFF website. If you encounter any issues or require support, please contact BergHOFF customer service through their official channels.

Keep your proof of purchase for any warranty claims.

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