

[Manuals.plus](#) /

> [Bergner](#) /

> Bergner Classic Frying Pans (22cm & 26cm) Instruction Manual

## Bergner Q3222

# Bergner Classic Frying Pans (22cm & 26cm) Instruction Manual

Model: Q3222

## INTRODUCTION

Thank you for choosing the Bergner Classic Set of 2 Frying Pans. 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.

This set includes two forged aluminum frying pans, 22cm and 26cm in diameter, featuring a non-stick interior and induction-compatible bases. The handles are made of stainless steel.

## SAFETY INSTRUCTIONS

- Always use appropriate heat settings. High heat can damage the non-stick coating and warp the pan.
- Do not leave cookware unattended on a hot stovetop.
- The pans are **not oven safe**. Avoid placing them in an oven.
- Use only wooden, silicone, or plastic utensils to protect the non-stick surface. Metal utensils can scratch and damage the coating.
- Allow pans to cool completely before washing to prevent warping.
- Keep out of reach of children when hot.

## SETUP AND FIRST USE

Before using your new Bergner Classic frying pans for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and labels from the pans.
2. **Wash:** Wash the pans thoroughly with warm, soapy water using a soft sponge or cloth.
3. **Rinse and Dry:** Rinse the pans completely with clean water and dry them immediately with a soft towel.
4. **Season (Optional but Recommended):** Lightly coat the non-stick interior with a small amount of cooking oil (e.g.,

vegetable oil). Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil with a paper towel. This helps to condition the non-stick surface.



Image: The Bergner Classic frying pan set, highlighting the non-stick interior and ergonomic handle design.

## OPERATING INSTRUCTIONS

### Cooking with your Frying Pans

- **Heat Source:** These pans are compatible with smooth surface induction, gas, electric, ceramic, and halogen stovetops.
- **Heat Settings:** Use low to medium heat for most cooking tasks. The forged aluminum construction ensures efficient and even heat distribution. High heat is generally not required due to the non-stick coating and efficient heat transfer.
- **Oil/Fat:** While the pans feature a non-stick coating, a small amount of cooking oil or butter is recommended for flavor and to enhance cooking performance.

- **Utensils:** Always use non-metal utensils (wood, silicone, plastic) to prevent scratching the non-stick surface.
- **Oven Use:** These pans are **not oven safe**. Do not place them in an oven.



Image: A diagram illustrating key features of the Bergner frying pan, including its PFOA-free non-stick interior, forged aluminum construction for heat distribution, thermoplastic handle, and compatibility with various cooktops (gas, electric, ceramic, induction, halogen).

### Video: Product Overview

Your browser does not support the video tag.

Video: An official product summary video showcasing the Bergner Classic frying pans. This video highlights the design and features of the pans.

## MAINTENANCE AND CARE

Proper care will extend the life and performance of your Bergner Classic frying pans.

- **Cleaning:** It is recommended to **hand wash** the pans. Allow the pans to cool completely before washing. Use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or steel wool, as these can

damage the non-stick coating and exterior finish.

- **Dishwasher Use:** While the product specifications indicate "Is Dishwasher Safe: Yes", for optimal longevity of the non-stick coating and overall finish, hand washing is strongly recommended. Dishwashers can be harsh on cookware over time.
- **Drying:** Dry the pans immediately after washing to prevent water spots and maintain their appearance.
- **Storage:** When storing, place a soft cloth or pan protector between stacked pans to prevent scratching the non-stick surface.



Image: The underside of a Bergner Classic frying pan, displaying its induction-compatible base designed for efficient heat transfer.

## TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of oil or fat. Overheating can also cause sticking; use medium to low heat. The non-stick coating may degrade over time with improper use or cleaning.
- **Uneven Heating:** Verify that the pan is centered on the heat source. For induction cooktops, ensure the burner size matches the pan's base diameter.

- **Pan Warping:** Rapid temperature changes (e.g., placing a hot pan under cold water) can cause warping. Always allow pans to cool gradually.
- **Discoloration:** High heat can cause discoloration on the exterior. This is cosmetic and does not affect performance.

## SPECIFICATIONS

Feature	Detail
Brand	Bergner
Model Name	Classic (Neon classic green)
Model Number	Q3222
Material	Forged Aluminum, Stainless Steel (Handle)
Color	Green
Pan Sizes	22cm and 26cm diameter
Special Feature	Induction Stovetop Compatible, Non-Stick Coating
Compatible Devices	Smooth Surface Induction, Gas, Electric, Ceramic, Halogen
Product Care	Hand Wash Only (Recommended)
Oven Safe	No
Item Weight	2.86 pounds (total for set)
Product Dimensions	19.69 x 19.69 x 11.02 inches (packaging/overall)

## WARRANTY AND SUPPORT

For warranty information, product support, or to contact customer service, please visit the official Bergner store or website.

[Visit the Bergner Store on Amazon](#)

