

[Manuals.plus](#) /

› [Bergner](#) /

› Bergner Jumpy Set of 3 Frying Pans (20, 24, 28 cm) Instruction Manual

Bergner Jumpy Q3266

Bergner Jumpy Set of 3 Frying Pans Instruction Manual

Model: Q3266

INTRODUCTION

Thank you for choosing the Bergner Jumpy Set of 3 Frying Pans. This set includes three pressed aluminium frying pans with diameters of 20 cm, 24 cm, and 28 cm, designed for versatile cooking. These pans feature a non-stick coating and are suitable for induction cooktops, as well as gas, electric, and ceramic hobs. Please read this manual carefully before first use to ensure proper care and optimal performance of your new cookware.



This image displays the three Bergner Jumpy frying pans, measuring 20 cm, 24 cm, and 28 cm in diameter, stacked together. The pans feature a non-stick interior and black handles.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the frying pans.
2. **Initial Cleaning:** Before first use, wash the pans thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** For enhanced non-stick performance and longevity, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable or canola oil). Heat the pan over low heat for 1-2 minutes, then remove from heat and let it cool. Wipe off any excess oil with a paper towel.



A close-up view of the smallest Bergner Jumpy frying pan, featuring a vibrant red exterior and a black non-stick cooking surface. This pan is 20 cm in diameter.

OPERATING INSTRUCTIONS

- **Heat Settings:** Always use low to medium heat for cooking. High heat can damage the non-stick coating and may cause food to stick. The pressed aluminium construction ensures efficient heat distribution, making high heat unnecessary.
- **Oil/Fat Usage:** While the pans are non-stick, a small amount of oil or butter is recommended for flavor and to further protect the coating.
- **Utensils:** Use only wooden, silicone, or plastic utensils to prevent scratching the non-stick surface. Avoid metal utensils.
- **Induction Compatibility:** These pans are suitable for induction cooktops. Ensure the pan base fully covers the induction hob's cooking zone for optimal performance. They are also compatible with gas, electric, and ceramic stoves.
- **Oven Use:** These pans are **not oven safe**. Do not place them in an oven.





This image shows a single fried egg cooking in a Bergner Jumpy frying pan, illustrating the pan's non-stick surface and suitability for everyday cooking.

MAINTENANCE AND CARE

- **Cleaning:** Allow the pans to cool completely before washing. Hand washing with warm soapy water and a soft sponge is recommended to preserve the non-stick coating and overall lifespan. Avoid abrasive cleaners, scouring pads, or steel wool.
- **Dishwasher Use:** While some specifications may indicate dishwasher compatibility, for maximum longevity and to protect the non-stick surface, **hand washing is strongly recommended**
- **Storage:** When storing pans, place a soft cloth or paper towel between them to prevent scratching the non-stick surface.
- **Stains:** For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning.

BERGNER®

SOFT TOUCH

REVESTIMIENTO MULTICLAD

DURADERO. FÁCIL DE LIMPIAR

MULTICLAD

MultiClad es la piedra angular de la tecnología antiadherente Bergner. Fiel a su nombre, el revestimiento antiadherente MultiClad se aplica en varias capas para lograr un efecto de liberación más uniforme y duradero.

ALUMINIO PENSADO

PESO LIGERO. DISTRIBUCIÓN RÁPIDA DE CALOR

PRESTED ALUMINIUM

Rápida distribución del calor

Ligeras

La prensa de aluminio utiliza la fuerza de compresión para dar forma a un utensilio de cocina a partir de una lámina de aluminio, el resultado es un utensilio de cocina de calentamiento muy rápido.

BASE

INDUCCIÓN LISTA

Adecuado para cocinar en placas de inducción, gas, vitrocerámica, eléctricas y halógenas.

PARA TODAS LAS SUPERFICIES

INDUCTION GAS ELECTRIC VITRO CERAMIC HALOGEN

This image shows the underside of two Bergner Jumpy frying pans, one red and one blue. It highlights the textured induction-compatible base and mentions 'MultiClad' technology for even heat distribution and easy cleaning.

TROUBLESHOOTING

Food is sticking to the pan:

Ensure you are using low to medium heat. High heat can degrade the non-stick coating over time. Always use a small amount of oil or fat. Make sure the pan is clean and free of residue from previous cooking.

Uneven heating:

On induction cooktops, ensure the pan's base matches the size of the cooking zone. For all cooktops, ensure the pan is placed centrally on the heat source. Avoid using excessively high heat, which can cause hot spots.

Handles feel loose:

Periodically check the screws that attach the handle to the pan body. If they become loose, carefully tighten them with a screwdriver. Do not overtighten.

SPECIFICATIONS

Feature	Detail
Brand	Bergner
Model Name	Jumpy
Item Model Number	Q3266
Material	Pressed Aluminium
Color	Black (with colored exteriors for smaller pans)
Pan Sizes	20 cm, 24 cm, 28 cm
Special Feature	Induction Stovetop Compatible, Non-Stick
Compatible Devices	Smooth Surface Induction, Gas, Electric, Ceramic
Handle Material	Aluminium
Is Oven Safe	No
Is Dishwasher Safe	No (Hand wash recommended)
Item Weight	1800 Grams (approx. 3.97 pounds for the set)
Product Dimensions	19.69 x 19.69 x 11.02 inches (packaging/overall)

WARRANTY AND SUPPORT

Bergner products are manufactured to high-quality standards. For specific warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. Keep your proof of purchase for any warranty claims.

For further assistance or inquiries, please visit the official Bergner website or contact their customer support. Contact details are typically available on the product packaging or the brand's official online presence.

You can find more information about Bergner products by visiting the [Bergner Store on Amazon](#).

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