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> Bergner Classic Forged Aluminium Induction Frying Pan Set (20cm & 24cm) - Instruction Manual

Bergner Q3402

Bergner Classic Forged Aluminium Induction Frying Pan Set

Models: 20cm & 24cm Frying Pans (Q3402)

1. PRODUCT OVERVIEW

Thank you for choosing the Bergner Classic Forged Aluminium Induction Frying Pan Set. This set includes two frying pans, 20 cm and 24 cm in diameter, designed for efficient cooking and durability. These pans feature a non-stick coating and are suitable for all hob types, including induction.



Image 1.1: The Bergner Classic Forged Aluminium Induction Frying Pan Set (20cm and 24cm).

Key Features:

- **Forged Aluminium Construction:** Ensures excellent heat retention and even distribution for consistent cooking results.
- **Non-Stick Coating:** Facilitates easy food release and simplifies cleaning.
- **Induction Compatible:** Designed for use on all hob types, including induction, gas, electric, ceramic, and halogen.
- **Ergonomic Handles:** Hardened thermoplastic handles provide a comfortable and secure grip.

2. SETUP AND FIRST USE

Unpacking:

1. Carefully remove the frying pans from their packaging.
2. Inspect the pans for any signs of damage. If damaged, contact customer support.

Before First Use:

1. Wash the pans thoroughly with warm, soapy water and a soft sponge.
2. Rinse completely and dry immediately with a soft cloth.
3. Lightly coat the non-stick interior with a small amount of cooking oil (e.g., vegetable oil, canola 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 conditions the non-stick surface.



Image 2.1: The induction-compatible base of a Bergner frying pan.

Hob Compatibility:

These pans are designed for use on all types of cooking surfaces:

- Induction
- Gas
- Electric
- Ceramic
- Halogen



DISPONIBLES EN COLOR MARRÓN, NARANJA, ROSA Y VERDE BR OR PK GR

RECUBRIMIENTO ANTIADHERENTE

DURADERO. RESISTENTE A LOS ARAÑAZOS

El revestimiento antiadherente es una excelente capa antiadherente con un recubrimiento endurecido. Cocinar con él es divertido y fácil, la excelente capacidad de liberación del calor le permitirá cocinar y limpiar

ALUMINIO FORJADO

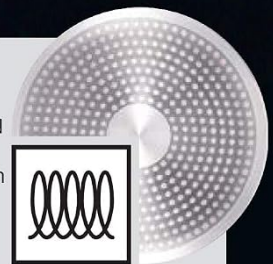
BUENA DISTRIBUCION DE CALOR. RESISTENTE

El aluminio forjado es único en la configuración de una base gruesa, mejorando uniformemente la distribución de calor de los utensilios de cocina sin puntos calientes.



BASE INDUCCION

Distribución del calor rápida y eficiente



APTAS PARA TODAS LAS SUPERFICIES



Image 2.2: Visual representation of pan features and hob compatibility.

3. OPERATING INSTRUCTIONS

Cooking Guidelines:

- **Heat Settings:** Use low to medium heat for most cooking. High heat can damage the non-stick coating and is rarely necessary due to the pan's efficient heat distribution.
- **Preheating:** Allow the pan to preheat for a minute or two on low to medium heat before adding food.
- **Cooking Oils:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning. Avoid aerosol cooking sprays, as they can leave a residue that may affect the non-stick performance over time.
- **Utensils:** Always use wooden, silicone, or plastic utensils to prevent scratching the non-stick surface. Metal utensils are not recommended.
- **Oven Use:** These pans are **not** oven safe. Do not place them in an oven.





Image 3.1: Non-stick surface in use with a fried egg.

Video: Product Overview

Video 3.1: A short video showcasing the Bergner frying pans, highlighting their design and features. This video provides a visual demonstration of the product.

4. MAINTENANCE AND CARE

Cleaning:

- **Hand Washing Recommended:** To preserve the non-stick coating and the pan's overall finish, hand washing is strongly recommended. Use warm, soapy water and a soft sponge or cloth.
- **Dishwasher Use:** While the pans are listed as dishwasher safe, frequent dishwasher use may shorten the lifespan of the non-stick coating and exterior finish due to harsh detergents and high temperatures.
- **Stubborn Food:** For stubborn food residues, soak the pan in warm, soapy water for a few minutes before cleaning. Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface.
- **Cool Down:** Always allow the pan to cool completely before washing to prevent warping.

Storage:

- Store pans carefully to avoid scratching the non-stick surface. If stacking, place a soft cloth or pan protector between them.



Image 4.1: Proper storage and handling of Bergner frying pans.

5. TROUBLESHOOTING

Food Sticking:

- Ensure the pan is properly preheated before adding food.
- Use a small amount of cooking oil or butter.
- Avoid using high heat, which can degrade the non-stick coating over time.
- Clean the pan thoroughly after each use to prevent residue buildup.

Pan Warping:

- Always allow the pan to cool down naturally before washing. Submerging a hot pan in cold water can cause warping.
- Avoid extreme temperature changes.

Handle Loosening:

- Periodically check the handle for tightness. If it feels loose, gently tighten the screw (if accessible) with a screwdriver. Do not overtighten.

6. SPECIFICATIONS

Feature	Detail
Brand	Bergner
Model Number	Q3402
Material	Forged Aluminium
Color	Orange (Exterior)
Special Feature	Induction Stovetop Compatible, Non-Stick
Pan Dimensions (20cm)	Ø 20 x 4.5 cm (Diameter x Height)
Pan Dimensions (24cm)	Ø 24 x 4.7 cm (Diameter x Height)
Capacity	3 Liters (Combined, approximate)
Product Care Instructions	Hand Wash Only (Dishwasher Safe, but hand wash recommended)
Handle Material	Thermoplastic
Oven Safe	No
Item Weight	2.73 pounds (Total for set)
Product Dimensions (Overall)	19.69 x 19.69 x 11.02 inches

7. WARRANTY AND SUPPORT

Bergner products are manufactured to high-quality standards. For specific warranty information or support inquiries, please refer to the documentation included with your purchase or visit the official Bergner website.

You can also visit the [Bergner Store on Amazon](#) for additional product information and customer service resources.