

## Bergner Q3623

# Bergner San Ignacio Frying Pan User Manual

Model: Q3623 | Brand: Bergner

## INTRODUCTION

Thank you for choosing the Bergner San Ignacio Frying Pan. This manual provides essential information for the safe and effective use, care, and maintenance of your new frying pan. Please read it thoroughly before first use and retain it for future reference.

This frying pan is crafted from pressed aluminum, designed for efficient heat dispersion, and features a durable non-stick coating. Its robust construction and versatile compatibility with various cooktops, including induction, make it a valuable addition to any kitchen.

## PRODUCT FEATURES

- **Material:** Pressed aluminum for optimal heat distribution.
- **Non-Stick Coating:** Durable copper-colored non-stick interior for easy cooking and cleaning.
- **Handle:** Riveted stainless steel tube handle for secure grip and durability, featuring a convenient hanging hole.
- **Dimensions:** Ø24 x 5 cm (Diameter 24 cm, Height 5 cm).
- **Cooktop Compatibility:** Suitable for all types of cooktops, including gas, electric, ceramic, and induction.



Image 1: Top view of the Bergner San Ignacio Frying Pan, showcasing its copper-colored non-stick interior and stainless steel handle.





Image 2: Bottom view of the frying pan, highlighting the induction-compatible base.

## SAFETY INSTRUCTIONS

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- Always use oven mitts or pot holders when handling the pan during or after cooking, as the handle can become hot.
- Do not leave the pan unattended on a hot cooktop.
- Avoid using metal utensils on the non-stick surface to prevent scratches. Use wooden, silicone, or plastic utensils.
- Do not overheat an empty pan. This can damage the non-stick coating and the pan itself.
- Keep out of reach of children.
- This pan is not oven safe. Do not place it in an oven.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials and labels from the frying pan.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior surface with a small amount of cooking oil (e.g., vegetable 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.

## OPERATING INSTRUCTIONS

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### Cooking

- **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 pan has a non-stick coating, a small amount of cooking oil or butter is recommended for flavor and to enhance cooking performance.
- **Cooktop Compatibility:** This pan is suitable for all cooktops, including induction. Ensure the pan is centered on the heat source for even cooking.
- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick surface.





*Image 3: An egg cooking in the frying pan, illustrating its non-stick capabilities.*

## **MAINTENANCE AND CLEANING**

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Wash Only:** This frying pan is **not dishwasher safe**. Wash by hand with warm soapy water and a soft sponge or cloth.
- **Stubborn Food:** For stubborn food residues, soak the pan in warm soapy water for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick coating.
- **Drying:** Dry the pan thoroughly after washing to prevent water spots and maintain its appearance.
- **Storage:** Store the pan carefully to prevent scratching the non-stick surface. If stacking with other cookware, place a soft cloth or pan protector between them.

## TROUBLESHOOTING

### Food Sticking:

Ensure you are using a small amount of oil or fat. Avoid excessively high heat, which can degrade the non-stick coating over time. Make sure the pan is clean and free of residue from previous cooking.

### Uneven Heating:

On induction cooktops, ensure the pan's base diameter matches the induction zone size as closely as possible. On gas stoves, ensure the flame does not extend beyond the base of the pan.

### Handle Loosening:

The handle is riveted for durability. If it feels loose, inspect the rivets. Do not attempt to tighten rivets yourself; contact customer support if this issue arises.

## SPECIFICATIONS

<b>Brand</b>	Bergner
<b>Model Number</b>	Q3623
<b>Material</b>	Pressed Aluminium (Pan Body), Stainless Steel (Handle)
<b>Coating</b>	Non-Stick, Copper Color
<b>Dimensions</b>	Ø24 x 5 cm (Diameter 24 cm, Height 5 cm)
<b>Cooktop Compatibility</b>	All types, including Induction, Gas, Electric, Ceramic
<b>Dishwasher Safe</b>	No (Hand Wash Only)
<b>Oven Safe</b>	No

## PRODUCT VIDEO

Your browser does not support the video tag.

*Video 1: A product summary video showcasing the Bergner San Ignacio Frying Pan's features and design. This video provides a visual overview of the pan's construction and appearance.*

## WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact Bergner customer service directly. Contact details can typically be found on the manufacturer's official website or on the product packaging.

Please retain your proof of purchase for any warranty claims.