

Berghoff Vintage

BergHOFF Vintage Tri-Ply Copper 1-Quart Saucepan User Manual

Model: Vintage

1. PRODUCT OVERVIEW

The BergHOFF Vintage Tri-Ply Copper 1-Quart Saucepan with matching lid is designed for various cooking tasks. It features a hammered copper exterior, a 3-layer base, and an ergonomic handle. This saucepan is suitable for gas, electric, vitroceramic, and halogen cooktops. **It is not induction ready.**

Key Features:

- **Construction:** Exclusively designed triple-ply material (18/10 stainless steel, aluminum, and copper) for superior heat conductivity and even heat distribution.
- **Design:** Stunning hammered copper finish with a matching lid for energy-efficient cooking.
- **Handle:** Long and ergonomic shaped handle with a large loop for a safe and comfortable grip.
- **Compatibility:** Suitable for electric, gas, vitroceramic, and halogen cooktops.
- **Capacity:** 1 quart (approximately 0.95 liters).



Image 1.1: BergHOFF Vintage Tri-Ply Copper Saucepan with approximate dimensions (5.75in diameter, 2.75in height, 7in handle length).

2. SETUP AND FIRST USE

Unpacking:

- Carefully remove the saucepan and lid from its packaging.
- Inspect for any damage. If damaged, contact customer support.

Initial Cleaning:

- Before first use, wash the saucepan and lid thoroughly with warm soapy water.
- Rinse completely and dry immediately with a soft cloth to prevent water spots.

Stovetop Compatibility:

- This saucepan is suitable for gas, electric, vitroceramic, and halogen cooktops.
- **Important: This product is NOT induction ready.**
- Ensure the saucepan base is centered on the heat source.



Image 2.1: Underside of the saucepan displaying the "Vintage Collection BergHOFF" logo and symbols for compatible heat sources (gas, electric, vitroc ceramic, halogen).

3. OPERATING INSTRUCTIONS

Cooking with your Saucepan:

- **Heat Management:** Due to its superior heat conductivity, the saucepan heats quickly and evenly. Use low to medium heat settings for most cooking tasks. High heat is rarely necessary and can cause food to stick or burn, and may damage the pan.
- **Lid Use:** Use the matching lid to retain heat and moisture, promoting energy-efficient cooking and faster simmering.
- **Handle Safety:** The ergonomic handle is designed for a comfortable grip. Always use oven mitts or a pot holder when handling hot cookware, as the handle can become warm during prolonged cooking.
- **Oven Safety:** This saucepan is **not oven safe**.



Image 3.1: Detailed view of the saucepan's ergonomic handle, designed for a secure and comfortable grip.

4. CARE AND MAINTENANCE

Cleaning:

- **Cool Down:** Always allow the saucepan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand-Wash Recommended:** For long-lasting use and to preserve the hammered copper finish, hand-washing is recommended.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or steel scouring pads, as these can scratch the surface.
- **Detergents:** Use mild dish soap and a soft sponge or cloth.
- **Drying:** Dry immediately after washing to prevent water spots and maintain the luster of the copper.

Addressing Discoloration:

- Cookware may discolor if not completely cleaned before reheating.
- To remove discolored areas, rub with a cloth dampened with lemon juice or white vinegar.
- Alternatively, use a high-quality non-abrasive stainless-steel cleaner for the interior and a specialized copper cleaner for the exterior.

5. TROUBLESHOOTING

- **Food Sticking:** Ensure you are using appropriate cooking fats (oil, butter) and not overheating the pan. Copper conducts heat very efficiently, so lower heat settings are often sufficient.
- **Exterior Tarnish/Discoloration:** Copper naturally tarnishes over time. This is normal. Refer to the "Addressing Discoloration" section under Care and Maintenance for cleaning tips.
- **Interior Stains:** For stubborn interior stains, a paste of baking soda and water can be gently applied and scrubbed with a

soft sponge. Rinse thoroughly.

6. SPECIFICATIONS

Feature	Detail
Model Name	Vintage
Brand	BergHOFF
Material	Copper, 18/10 Stainless Steel, Aluminum (Tri-Ply)
Finish Type	Hammered
Color	Gold - Hammered
Capacity	1 Quart
Product Dimensions	14.25"D x 7.5"W x 4.5"H (approx. 36.2cm D x 19.05cm W x 11.43cm H)
Item Weight	2.48 pounds (approx. 1.12 kg)
Stovetop Compatibility	Gas, Electric, Vitroceramic, Halogen (Not Induction Ready)
Oven Safe	No

7. ADDITIONAL RESOURCES

Official Product Video:

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Video 7.1: An official video showcasing the BergHOFF Vintage Tri-ply Copper Cookware collection, highlighting its hammered design and construction.

Other Products in the Collection:



Image 7.2: The complete BergHOFF Vintage Tri-Ply Copper Cookware set.

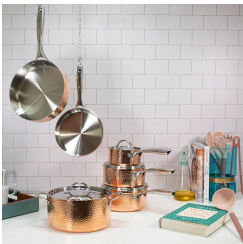


Image 7.3: Cookware set displayed in a modern kitchen.



Image 7.4: Stacked view of the cookware set, showcasing various sizes.

8. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the manufacturer's official website or contact the retailer where the product was purchased. Keep your proof of purchase for any warranty claims.

You can visit the official BergHOFF store for more products and information: [BergHOFF Store on Amazon](#).

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