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› Bergner Gourmet Stir Fry Pan BGUS10111-STS Instruction Manual

## Bergner BGUS10111-STS

# Bergner Gourmet Stir Fry Pan with Lid and Helper Handle

Model: BGUS10111-STS

## INTRODUCTION

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Thank you for choosing the Bergner Gourmet Stir Fry Pan. This stainless steel pan is designed for versatile cooking, featuring even heat distribution and a durable construction. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware.



**Oven Safe up to 350°F**

Image: The Bergner Gourmet Stir Fry Pan with its tempered glass lid and helper handle.

## PRODUCT FEATURES

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- **Durable Construction:** Made from high-quality stainless steel for long-lasting performance.
- **Even Heat Distribution:** Features an aluminum encapsulated base with edge-to-edge induction for fast and uniform heating.
- **Tempered Glass Lid:** Allows for monitoring cooking progress without lifting the lid.
- **Helper Handle:** Provides additional support for lifting and carrying the pan, especially when full.
- **Non-Reactive Surface:** Safe for use with acidic foods and naturally rust-resistant.
- **Versatile Use:** Suitable for all stovetops, including induction, and oven safe up to 350°F.
- **Easy Cleaning:** Dishwasher safe for convenient cleanup.



## Aluminum encapsulated base with edge-to-edge induction for fast & even heat distribution

Image: Detail of the pan's base, highlighting the aluminum encapsulated core for even heat distribution.

### SETUP

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1. **Unpacking:** Carefully remove all packaging materials, labels, and tags from the pan and lid.
2. **Initial Cleaning:** Before first use, wash the pan and lid thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.
3. **Seasoning (Optional):** While not strictly necessary for stainless steel, some users prefer to lightly season the pan. Heat the pan over medium heat, add a thin layer of cooking oil (e.g., vegetable or canola oil), and heat until it just begins to smoke. Remove from heat, let cool, then wipe out excess oil with a paper towel.

### OPERATING INSTRUCTIONS

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#### Pre-use Considerations

- Always use a heat source appropriate for the size of the pan's base to ensure even heating and prevent handle overheating.
- For induction cooktops, ensure the pan is centered on the cooking zone.
- Use low to medium heat settings for most cooking tasks. High heat can cause food to stick and may discolor the stainless steel.

#### Cooking

1. **Heating the Pan:** Place the pan on your chosen stovetop. Allow it to preheat for a few minutes before adding oil or food. A

good test is to sprinkle a few drops of water into the pan; if they dance and evaporate quickly, the pan is ready.

2. **Adding Oil/Food:** Add a small amount of cooking oil or fat to the preheated pan. Once the oil shimmers, add your ingredients.
3. **Stir-Frying:** For stir-frying, ensure ingredients are cut into uniform pieces for even cooking. Stir frequently to prevent sticking and ensure all sides are cooked.
4. **Using the Lid:** The tempered glass lid can be used to retain heat and moisture, or to speed up cooking.
5. **Oven Use:** The pan is oven safe up to 350°F (175°C). Always use oven mitts when handling the pan after oven use, as handles will be hot.

Your browser does not support the video tag.

Video: Demonstrates the Bergner Gourmet Stir Fry Pan in use for various cooking tasks, highlighting its durability and even heat distribution.

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Video: Showcases the versatility of Bergner's Gourmet Collection Stainless Steel Cookware, including the stir fry pan, for different recipes like popcorn.

## MAINTENANCE

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### Cleaning

- **After Each Use:** Allow the pan to cool completely before washing. Sudden temperature changes can cause warping.
- **Hand Washing:** Wash with warm, soapy water using a soft sponge or cloth. For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning. Avoid abrasive cleaners or steel wool, which can scratch the surface.
- **Dishwasher Safe:** The pan and lid are dishwasher safe. However, hand washing is recommended to maintain the luster and prolong the life of the cookware.
- **Drying:** Dry immediately after washing to prevent water spots, especially on stainless steel.



Image: The pan is suitable for cleaning in a dishwasher.

### Storage

Store the pan in a dry place. If stacking, place a soft cloth or pan protector between pans to prevent scratches.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Food sticking to the pan	Pan not preheated sufficiently; too little oil; heat too high.	Ensure pan is properly preheated before adding oil and food. Use adequate oil. Cook on medium heat.

Problem	Possible Cause	Solution
White spots or discoloration on stainless steel	Mineral deposits from water; overheating.	To remove white spots, boil a solution of 1 part white vinegar to 3 parts water in the pan, then wash and dry. Avoid excessive high heat.
Pan warping	Sudden temperature changes (e.g., hot pan under cold water).	Always allow the pan to cool completely before washing or exposing to cold water.

## SPECIFICATIONS

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**Model Number:** BGUS10111-STS

**Brand:** Bergner

**Material:** Stainless Steel, Aluminum, Tempered Glass

**Capacity:** 2 Quarts

**Product Dimensions:** 22.6 x 12 x 3.5 inches

**Item Weight:** 6.49 pounds

**Oven Safe:** Yes, up to 350°F (175°C)

**Stovetop Compatibility:** All stovetops, including Induction

**Dishwasher Safe:** Yes

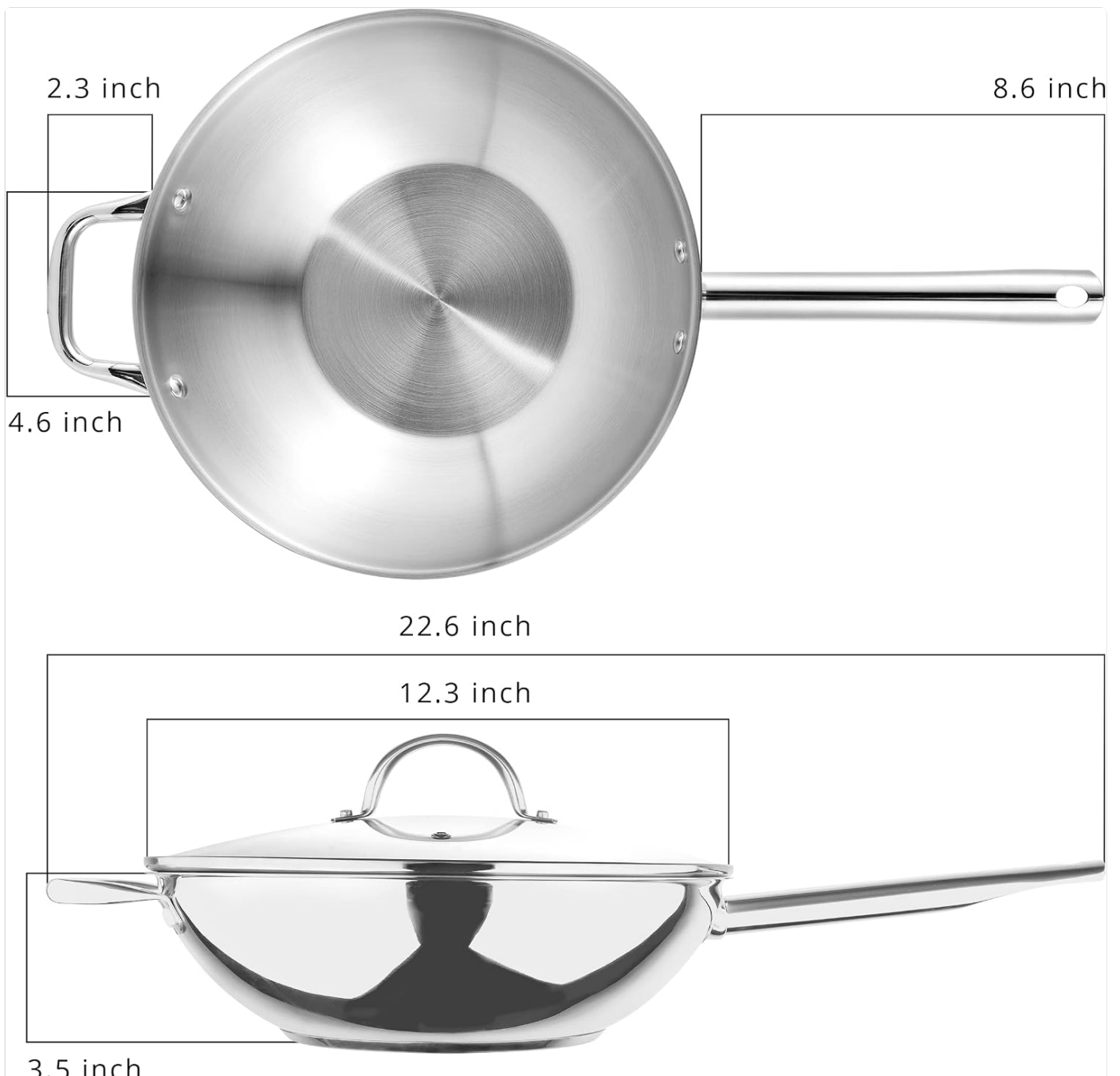


Image: Detailed dimensions of the Bergner Gourmet Stir Fry Pan.

## WARRANTY AND SUPPORT

For warranty information or product support, please refer to the packaging or contact Bergner customer service directly. Keep your purchase receipt as proof of purchase.