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> Berghoff Professional Tri-ply 18/10 Stainless Steel Frying Pan 8-inch Instruction Manual

Berghoff Professional

Berghoff Professional Tri-ply 18/10 Stainless Steel Frying Pan

MODEL: PROFESSIONAL (8-INCH)

Introduction

Thank you for choosing the Berghoff Professional Tri-ply 18/10 Stainless Steel Frying Pan. This manual provides essential information for the proper use, care, and maintenance of your new cookware. Please read these instructions carefully before first use and retain them for future reference.

Product Overview

The Berghoff Professional Frying Pan is crafted from high-quality 18/10 stainless steel, featuring a tri-ply construction for optimal cooking performance. Its ergonomic handle ensures a comfortable and secure grip. This pan is designed for versatility across various heat sources and is oven safe.



Image: Top view of the Berghoff Professional 8-inch Stainless Steel Frying Pan, showcasing its polished finish and ergonomic handle.

Key Features:

- **Material:** 18/10 Stainless Steel with mirror finish.
- **Construction:** Tri-ply base for fast and even heat distribution.
- **Handle:** Long, ergonomic shaped handle with large loop for secure grip.
- **Compatibility:** Suitable for Induction, Electric, Gas, Halogen, and Vitro-ceramic cooktops. Oven safe.
- **Care:** Dishwasher safe.



Image: Cross-section diagram illustrating the tri-ply construction: food-grade 18/10 stainless steel interior, aluminum core for even heat, and magnetic stainless steel exterior for induction compatibility.

Setup

1. **Unpacking:** Carefully remove the frying pan from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse completely and dry immediately to prevent water spots.
3. **Seasoning (Optional for Stainless Steel):** 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 high smoke point oil (e.g., grapeseed, canola), and let it heat until it just begins to smoke. Remove from heat, let cool, then wipe out excess oil. This can help create a slightly more non-stick surface.

Operating Instructions

Heat Management:

- **Preheating:** Always preheat your stainless steel pan before adding food. Place the pan on your chosen heat source over medium heat for 2-3 minutes. A good test is to sprinkle a few drops of water; if they bead up and dance across the surface, the pan is ready. If they evaporate immediately, the pan is too hot.
- **Oil Application:** Add cooking oil or fat to the preheated pan. Allow the oil to heat for about 30 seconds before adding food.
- **Temperature Control:** Stainless steel conducts heat efficiently. Avoid using excessively high heat, especially when cooking delicate foods, as this can lead to sticking and scorching. Medium to medium-high heat is often sufficient for most cooking tasks.
- **Induction Cooktops:** This pan is fully compatible with induction cooktops due to its magnetic stainless steel exterior.
- **Oven Use:** The pan is oven safe. Ensure the handle is not exposed to direct flame or extreme heat for prolonged periods if using in a conventional oven.

Cooking Tips:

- Ensure food is at room temperature before cooking to promote even cooking and reduce sticking.
- Do not overcrowd the pan, as this can lower the temperature and steam food instead of searing it.
- Allow food to naturally release from the pan. If it sticks, it may need more time to develop a crust before it can be easily flipped.

Care and Maintenance

- **Cooling:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Washing:** The pan is dishwasher safe. For hand washing, use warm soapy water and a soft sponge or nylon scrubbing pad.
- **Stubborn Food Residue:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, then let it soak for 15-30 minutes. This will usually loosen the residue for easy cleaning. For more stubborn stains, a paste of baking soda and water can be used with a soft cloth.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or steel scouring pads, as these can scratch the stainless steel surface.
- **Drying:** Dry the pan immediately after washing to prevent water spots and maintain its polished finish.
- **Storage:** Store the pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between them to prevent scratches.

Troubleshooting

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Food sticks to the pan.	Pan not properly preheated; insufficient oil; food added too cold; heat too high.	Ensure pan is preheated to the correct temperature (water bead test). Use enough oil. Allow food to come to room temperature. Adjust heat to medium. Allow food to sear and naturally release.
Discoloration (blue/rainbow tint).	Overheating the pan; mineral deposits from water.	This is harmless and does not affect performance. To remove, use a stainless steel cleaner or a solution of white vinegar and water (1:1 ratio), gently scrub, then rinse and dry.
White spots or residue.	Mineral deposits from hard water or starchy foods.	Boil a solution of 1 part white vinegar to 3 parts water in the pan for 5-10 minutes. Let cool, then wash and dry.

Specifications

Feature	Detail
Brand	Berghoff
Model Name	Professional
Material	18/10 Stainless Steel
Capacity	8 Inches
Color	Silver
Product Dimensions	6.5 x 8 x 1.5 inches
Item Weight	2.09 pounds
Compatible Devices	Smooth Surface Induction, Electric, Gas, Halogen, Vitro-ceramic
Is Oven Safe	Yes
Is Dishwasher Safe	Yes
Has Nonstick Coating	No

Warranty and Support

Berghoff products are manufactured to high-quality standards. For specific warranty information or support inquiries, please refer to the warranty card included with your purchase or visit the official Berghoff website. Keep your proof of purchase for any warranty claims.

For further assistance, please contact Berghoff customer service through their official channels.

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