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Berghoff Professional

BergHOFF Professional Tri-Ply 3 Qt. Stainless Steel Saucepan User Manual

Model: Professional | Brand: BergHOFF

1. INTRODUCTION

Thank you for choosing the BergHOFF Professional Tri-Ply 3 Qt. Stainless Steel Saucepan. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.



Image 1: The BergHOFF Professional Tri-Ply 3 Qt. Stainless Steel Saucepan with its matching lid.

2. PRODUCT FEATURES

- **Premium 18/10 Stainless Steel:** Constructed from high-quality 18/10 stainless steel for durability and a mirror finish.
- **Tri-Ply Base Construction:** Features a 3-layer base (stainless steel, aluminum core, magnetic

stainless steel exterior) for fast and even heat distribution, preventing hot spots.

- **Safe Grip Handle:** Designed with a wide, ergonomic handle for a secure and comfortable grip, even when using oven mitts.
- **Deep-Seated Matching Lid:** The stainless steel lid fits snugly to seal in heat and moisture, promoting energy-efficient cooking.
- **Internal Measurement Markings:** Convenient volume markings inside the saucepan allow for precise ingredient measurement.
- **Versatile Compatibility:** Suitable for all heat sources, including induction, electric, gas, halogen, and vitro-ceramic cooktops. Oven and freezer safe.
- **Dishwasher Safe:** Easy to clean and maintain.



Image 2: Diagram illustrating the Tri-Ply Construction for optimal heat distribution.

Official Product Video

Your browser does not support the video tag.

Video 1: An overview of BergHOFF Professional Tri-Ply 18/10 Stainless Steel Cookware, highlighting its features and benefits.

3. SETUP & FIRST USE

1. **Unpacking:** Carefully remove the saucepan and lid from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the saucepan and lid thoroughly with warm, soapy water. Rinse well and dry immediately with a soft cloth to prevent water spots.
3. **Seasoning (Optional for Stainless Steel):** While not strictly necessary for stainless steel, some users prefer to lightly oil the interior before first use to enhance non-stick properties. Heat the pan

over medium heat, add a thin layer of cooking oil, heat until shimmering, then remove from heat and let cool. Wipe out excess oil.

4. OPERATING INSTRUCTIONS

- **Heat Source Compatibility:** This saucepan is designed for use on all cooktops, including induction, electric, gas, halogen, and vitro-ceramic.
- **Heat Settings:** Stainless steel heats efficiently. Use low to medium heat for most cooking tasks. High heat should only be used for boiling water. Excessive high heat can cause discoloration and food to stick.
- **Preheating:** For best results and to prevent sticking, preheat the saucepan for 1-2 minutes before adding oil or food. A good test is to sprinkle a few drops of water into the pan; if they bead up and dance, the pan is ready.
- **Cooking with Oil/Fat:** Add cooking oil or fat after preheating. Allow the oil to heat for a few seconds before adding food.
- **Internal Measurement Markings:** Utilize the convenient quart (QT) and liter (L) markings inside the pan for accurate liquid measurements directly in the saucepan.
- **Oven Use:** The saucepan is oven safe. Always use oven mitts when handling hot cookware from the oven.
- **Freezer Use:** The saucepan is freezer safe for storing leftovers.

5. CARE & MAINTENANCE

- **Cool Down:** Always allow the saucepan to cool completely before washing to prevent warping.
- **Washing:**
 - **Dishwasher Safe:** The saucepan is dishwasher safe.
 - **Hand Washing:** For best results and to maintain the mirror finish, hand wash with warm, soapy water and a soft sponge or nylon scrubbing pad.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or steel scouring pads, as these can scratch the surface.
- **Removing Stubborn Food/Stains:** For stuck-on food or discoloration, fill the pan with water and a small amount of dish soap, bring to a simmer, then let cool and scrub. For stubborn stains, a paste of baking soda and water can be used.
- **Drying:** Dry immediately after washing to prevent water spots, especially on the mirror-finished exterior.
- **Storage:** Store in a dry place. If stacking, place a soft cloth or pan protector between items to prevent scratches.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated before adding oil and food. Use sufficient oil or fat.
- **Blue/Rainbow Discoloration:** This is common with stainless steel and is caused by minerals in water or high heat. It is harmless and can often be removed by scrubbing with a solution of white vinegar or a specialized stainless steel cleaner.
- **White Spots/Film:** Caused by mineral deposits from water. Can be removed by boiling a solution of

water and white vinegar (1:1 ratio) in the pan, then washing as usual.

7. SPECIFICATIONS

Feature	Detail
Material	18/10 Stainless Steel
Capacity	3 Quarts
Product Dimensions	17"D x 10"W x 5"H
Finish Type	Polished
Heat Source Compatibility	Induction, Electric, Gas, Halogen, Vitro-ceramic
Oven Safe	Yes
Freezer Safe	Yes
Dishwasher Safe	Yes
Item Weight	3.89 pounds

8. WARRANTY & SUPPORT

This BergHOFF Professional Tri-Ply Stainless Steel Saucepan is manufactured to high-quality standards. For information regarding warranty coverage or product support, please refer to the manufacturer's official website or contact their customer service directly. Keep your proof of purchase for any warranty claims.