

Berghoff Professional

Berghoff Professional Tri-ply Stainless Steel Sauté Pan User Manual

Model: Professional

INTRODUCTION

Thank you for choosing the Berghoff Professional Tri-ply 18/10 Stainless Steel Sauté Pan. This pan is designed for optimal heat retention and distribution, offering versatility across various cooktops. Please read this manual carefully before first use to ensure safe and efficient operation.

SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling hot cookware, as handles can become hot during use.
- Do not leave cookware unattended on a hot stovetop.
- Ensure the pan is stable on the cooktop to prevent spills or accidents.
- Keep out of reach of children.
- This pan is oven safe up to 440°F (220°C). Do not exceed this temperature.
- Avoid sudden temperature changes, such as placing a hot pan under cold water, as this can cause warping.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the sauté pan and lid.
2. **Initial Cleaning:** Before first use, wash the pan and lid thoroughly with warm, soapy water. Rinse well and dry completely to prevent water spots.
3. **Inspection:** Inspect the pan for any damage. If damaged, do not use and contact customer support.



Image: Berghoff Professional Tri-ply Stainless Steel Sauté Pan with Lid.

OPERATING INSTRUCTIONS

Cooktop Compatibility

This sauté pan is designed to work efficiently on various cooktops due to its magnetic stainless steel bottom. It is compatible with:

- Induction Cooktops
- Electric Stovetops
- Gas Stovetops
- Halogen Cooktops
- Vitro-ceramic Cooktops

Tri-ply Construction for Even Heating

The pan features a tri-ply body with an aluminum core, providing optimal heat retention and distribution. This ensures fast and even heating, preventing hot spots and promoting consistent cooking results.

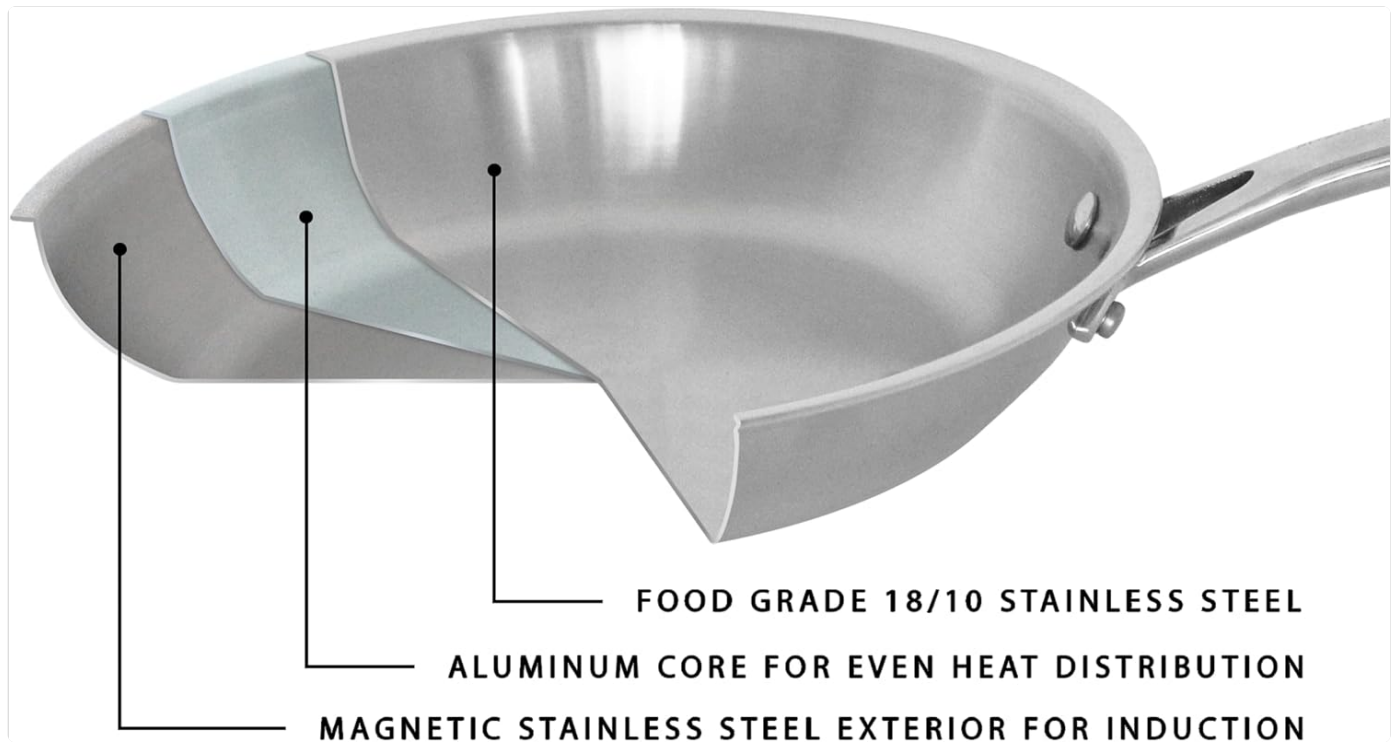


Image: Cross-section illustrating the tri-ply construction with food-grade 18/10 stainless steel, aluminum core, and magnetic stainless steel exterior.

Measurement Markings

For convenient portion control and precise cooking, the interior of the pan includes clear measurement markings in both quarts and liters.



Image: Detailed view of the internal measurement markings for liquids.

Vapor Seal Lid

The matching stainless steel lid features a vapor seal, no-vent design. This design helps to retain nutrients, vitamins, moisture, and taste, reducing the need for excess water during cooking and promoting energy-efficient results.



Image: Close-up of the ergonomically designed, double-riveted handle on the lid.

Safe Grip Handle

The pan is equipped with an ergonomically designed comfort grip, double-riveted handle for extra strength and secure handling.

Oven Use

The sauté pan is oven safe up to 440°F (220°C), allowing for versatile cooking from stovetop to oven.

Official Product Video

Video: Overview of BergHOFF Professional Tri-Ply 18/10 Stainless Steel Cookware, demonstrating features and use.

MAINTENANCE AND CARE

- **Cooling:** Always allow the pan to cool completely before washing.
- **Cleaning:** The pan is dishwasher safe. For hand washing, use a sponge or nylon scrubbing pad with warm, soapy water.

- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, steel scouring pads, or harsh detergents, as these can scratch the stainless steel surface.
- **Removing Food Residue:** For stubborn food residue, soak the pan in warm, soapy water for a period before cleaning.
- **Storage:** Store the pan in a dry place. If stacking, place a cloth or paper towel between pans to prevent scratches.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated before adding food. Use a small amount of cooking oil or fat. Stainless steel is not non-stick, so proper heat management is key.
- **Discoloration:** High heat can sometimes cause blue or rainbow discoloration. This is harmless and can often be removed with a stainless steel cleaner or a mixture of vinegar and water.
- **Water Spots:** To prevent water spots, dry the pan immediately after washing.

SPECIFICATIONS

Brand	Berghoff
Model Name	Professional
Material	18/10 Stainless Steel (Tri-ply construction)
Capacity	4.6 Quarts
Size	11 inches
Color	Silver
Cooktop Compatibility	Induction, Electric, Gas, Halogen, Vitro-ceramic
Oven Safe Temperature	Up to 440°F (220°C)
Dishwasher Safe	Yes
Included Components	Sauté Pan, Lid

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the product packaging or contact Berghoff customer service directly. Keep your purchase receipt for any warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question