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› Berghoff Belly Shape 18/10 Stainless Steel 10.5-Inch Skillet 2.5qt. Instruction Manual

Berghoff Belly Shape Skillet

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INTRODUCTION

Thank you for choosing the Berghoff Belly Shape 18/10 Stainless Steel Skillet. 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: The Berghoff Belly Shape 18/10 Stainless Steel 10.5-inch Skillet with its glass lid, showcasing its ergonomic handle and mirror finish.

SAFETY PRECAUTIONS

- Always use oven mitts or pot holders when handling hot cookware. Handles can become hot during cooking.
- Do not leave cookware unattended on a hot stovetop.
- Ensure the skillet is properly seated on the burner to prevent tipping.
- Avoid sudden temperature changes, such as placing a hot skillet under cold water, as this can cause warping.
- Keep children away from the cooking area.
- The glass lid is oven safe up to 350°F (175°C). The skillet without the lid is oven safe up to 440°F (225°C). Exceeding these temperatures may cause damage.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the skillet and lid.
2. **Initial Cleaning:** Before first use, wash the skillet and lid thoroughly with warm soapy water. Rinse well 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 oil the cooking surface before first use to enhance non-stick properties. Heat a small amount of cooking oil over medium heat until shimmering, then remove from heat and let cool. Wipe out excess oil.

OPERATING INSTRUCTIONS

Cooktop Compatibility

Your Berghoff Belly Shape Skillet is designed for versatility and is compatible with all major cooktop types:

- Induction
- Electric Coil
- Gas
- Halogen
- Vitro-ceramic



Image: The multi-layered base of the skillet, designed for even heat distribution and compatibility with various cooktops, including induction.

Cooking with Stainless Steel

- **Heat Management:** Stainless steel heats efficiently. Use medium to low heat for most cooking tasks. High heat should only be used for boiling liquids or searing, and only for short periods to prevent overheating and potential food sticking.
- **Preheating:** For best results, preheat the skillet for a few minutes before adding food. A good test is to sprinkle a few drops of water; if they bead up and dance across the surface, the skillet is ready. If they evaporate immediately, it's too hot. If they just sit there, it's not hot enough.
- **Using Oil/Fat:** While stainless steel is not non-stick, using a small amount of cooking oil or fat can prevent food from sticking. Add oil to a preheated pan and allow it to heat slightly before adding food.
- **Internal Measurement Markings:** The skillet features internal markings for precise measurement of liquids, eliminating the need for separate measuring tools.

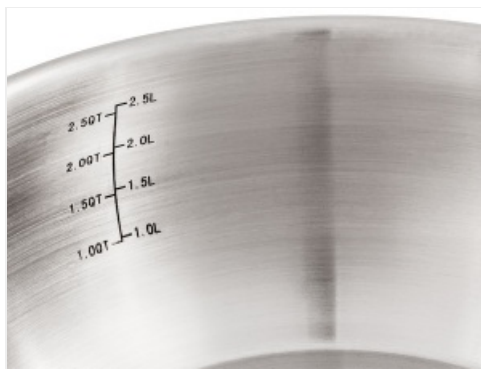


Image: Close-up of the skillet's interior, highlighting the strategically placed measurement markings for accurate liquid portioning.

Oven Use

- The skillet is oven safe without the lid up to 440°F (225°C).
- With the glass lid, the skillet is oven safe up to 350°F (175°C).

MAINTENANCE AND CARE

Proper care ensures the longevity and performance of your stainless steel skillet.

- **Cool Down:** Always allow the skillet to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** For best results and to maintain the mirror finish, hand wash with warm water and mild dish soap. Use a sponge or nylon scrubbing pad to remove food residue.
- **Dishwasher Safe:** The skillet is dishwasher safe. However, frequent dishwasher use may dull the finish over time.
- **Avoid Abrasives:** Do not use steel wool, abrasive cleaners, or harsh detergents, as these can scratch the stainless steel surface.
- **Drying:** Dry the skillet immediately after washing to prevent water spots, especially in areas with hard water.

TROUBLESHOOTING

Food Sticking

- **Solution:** Ensure the skillet is properly preheated and a sufficient amount of cooking oil or fat is used. For stubborn stuck-on food, soak the skillet in warm soapy water overnight. A white melamine sponge can also be effective for cleaning.

White Residue or Discoloration

- **Cause:** This can be caused by minerals in water (hard water spots) or certain foods.
- **Solution:** To remove white residue, create a paste of baking soda and water, apply it to the affected area, let it sit for a few minutes, then scrub gently with a non-abrasive sponge. Alternatively, boil a solution of water and white vinegar (1 part vinegar to 3 parts water) in the skillet for 5-10 minutes, then wash and dry. A white melamine sponge can also help.

Warping

- **Cause:** Sudden temperature changes, such as placing a hot skillet under cold water.
- **Prevention:** Always allow the skillet to cool gradually before cleaning.

SPECIFICATIONS

Brand	Berghoff
Model Name	Belly Shape Skillet
Material	18/10 Stainless Steel
Capacity	2.5 Quarts
Product Dimensions	13 x 10.5 x 8 inches
Item Weight	4.39 pounds
Color	Silver
Special Feature	Induction Stovetop Compatible, Internal Measurement Markings
Oven Safe (without lid)	Up to 440°F (225°C)
Oven Safe (with glass lid)	Up to 350°F (175°C)
Dishwasher Safe	Yes
Nonstick Coating	No



Image: The underside of the Berghoff Belly Shape Skillet, displaying brand information and key specifications like material and capacity.

WARRANTY INFORMATION

Berghoff products are manufactured to high-quality standards. For specific warranty details regarding your Belly Shape Skillet, please refer to the warranty card included with your purchase or visit the official Berghoff website. The warranty typically covers manufacturing defects under normal household use.

CUSTOMER SUPPORT

Should you have any questions, concerns, or require assistance with your Berghoff Belly Shape Skillet, please contact Berghoff customer support. Contact information can typically be found on the product packaging or the official Berghoff website.

For more information and product registration, please visit: www.berghoffworldwide.com

