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› Berghoff GEM Non-stick Cast Aluminum Fry Pan Set User Manual

Berghoff GEM Non-stick Cast Aluminum 3Pc Fry Pan Set

Berghoff GEM Non-stick Cast Aluminum Fry Pan Set User Manual

Models: 8-inch, 10-inch, and 11-inch Fry Pans

1. PRODUCT OVERVIEW

Thank you for choosing the Berghoff GEM Non-stick Cast Aluminum Fry Pan Set. This set includes three versatile fry pans (8-inch, 10-inch, and 11-inch) designed for efficient and healthy cooking. Each pan features a durable cast aluminum body, a PFOA-free Ferno-Green non-stick coating, and a convenient detachable handle for oven use and compact storage.



Image: A Berghoff GEM 10-inch fry pan with its detachable handle attached, showcasing the non-stick surface.

Included Components:

- 1 x 8-inch Non-stick Cast Aluminum Fry Pan
- 1 x 10-inch Non-stick Cast Aluminum Fry Pan
- 1 x 11-inch Non-stick Cast Aluminum Fry Pan
- 1 x Stay-cool Detachable Handle

2. SETUP AND FIRST USE

Unpacking:

1. Carefully remove all pans and the detachable handle from the packaging.
2. Remove any protective materials or labels.

Initial Cleaning:

Before first use, wash all pans and the handle in warm, soapy water using a soft sponge or cloth. Rinse thoroughly and dry completely. This removes any manufacturing residues.

Attaching and Detaching the Handle:

The handle is designed for easy attachment and detachment, allowing for oven use and compact storage.

- **To Attach:** Align the handle with the pan's handle receiver. Press the silver button on the handle and slide it onto the pan until it clicks securely into place. Ensure the handle is firmly attached before lifting or moving the pan.
- **To Detach:** While holding the pan steady, press the silver button on the handle and slide it away from the pan.



Image: A close-up view of the detachable handle mechanism, showing how it connects to the pan.

3. OPERATING INSTRUCTIONS

Heat Source Compatibility:

These fry pans are suitable for use on various heat sources:

- Induction Cooktops
- Electric Cooktops
- Halogen Cooktops
- Vitro-ceramic Cooktops



Image: Visual icons representing compatibility with various stovetop types.

Cooking Guidelines:

- **Heat Settings:** Due to the efficient heat distribution of cast aluminum, use low to medium heat settings for most cooking tasks. High heat is generally not required and can damage the non-stick coating over time.
- **Oil/Fat Usage:** The Ferno-Green non-stick coating allows for cooking with minimal or no oil/fat, promoting healthier meals. If using oil, a small amount is sufficient.
- **Utensils:** Use only wooden, silicone, or plastic utensils to protect the non-stick surface. Avoid metal utensils, which can scratch and damage the coating.
- **Oven Use:** The pans are oven safe **without the handle attached**. Ensure the handle is detached before placing the pan in the oven.

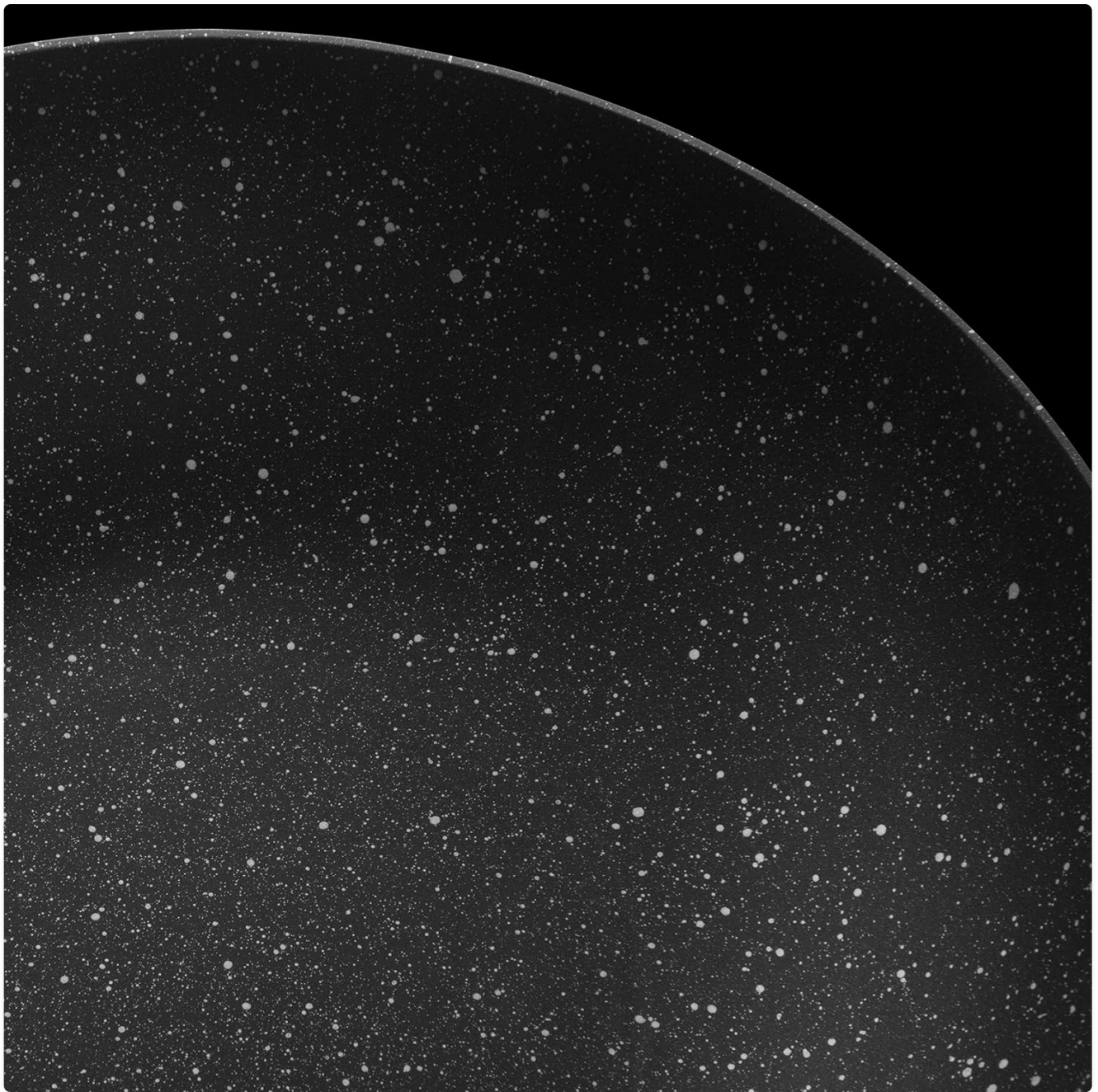


Image: A detailed view of the speckled Ferno-Green non-stick cooking surface.

4. MAINTENANCE AND CLEANING

Proper care and cleaning will extend the life and performance of your Berghoff GEM fry pans.

General Cleaning:

1. Always allow pans to cool completely before cleaning or rinsing in cold water. Sudden temperature changes can cause warping.
2. For normal cleaning, hand wash in warm, soapy water using a non-abrasive sponge or cloth.
3. Rinse thoroughly with clean water and dry immediately to prevent water spots.

Dealing with Sticking:

If slight sticking occurs, soak the pan in hot, soapy water for 15-30 minutes. Then, wipe with a non-abrasive sponge or cloth to remove food residue.

Important Precautions:

- **Do NOT use abrasive cleaners, steel wool, or steel scouring pads** as these will damage the non-stick coating.
- **Do NOT use harsh detergents.**
- **The pans are NOT dishwasher safe.** Hand washing is recommended to preserve the non-stick surface and overall integrity of the pans.



Image: The Berghoff GEM fry pan set, including the detachable handle, neatly stored in a kitchen drawer, highlighting space-saving design.

5. TROUBLESHOOTING

Food Sticking:

- Ensure you are using low to medium heat. Overheating can degrade the non-stick properties.
- Always add a small amount of oil or butter, even with non-stick, for best results and to season the surface.
- Check for any residue buildup. If present, follow the soaking instructions in the Maintenance section.

Pan Warping:

- Warping is often caused by sudden temperature changes. Always allow pans to cool gradually before washing.
- Avoid placing a hot pan directly into cold water.

Handle Not Attaching Securely:

- Ensure the silver button is fully depressed when sliding the handle onto the pan.
- Verify that the handle is correctly aligned with the pan's receiver.
- Check for any obstructions or damage to the handle or pan receiver.

If you encounter issues not covered here, please contact Berghoff customer support for assistance.

6. SPECIFICATIONS

Feature	Detail
Brand	Berghoff
Model Name	GEM Non-stick Cast Aluminum Fry Pan Set

Material	Cast Aluminum
Coating	Ferno-Green Non-stick, PFOA Free
Handle Material	Alloy Steel (for mechanism), Stay-cool material
Included Pan Sizes	8-inch, 10-inch, 11-inch
Number of Pieces	3 Fry Pans + 1 Detachable Handle
Heat Source Compatibility	Induction, Electric, Halogen, Vitro-ceramic
Oven Safe	Yes (without handle)
Dishwasher Safe	No (Hand wash recommended)

7. WARRANTY AND SUPPORT

Berghoff products are manufactured to high-quality standards. For specific warranty information regarding your GEM Non-stick Cast Aluminum Fry Pan Set, please refer to the warranty documentation included with your purchase or visit the official Berghoff website.

For customer support, product inquiries, or to report any issues, please contact Berghoff directly through their official channels. You can often find contact information on the product packaging or on the Berghoff brand website.

Visit the [Berghoff Store on Amazon](#) for more products and information.

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.

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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