

Berghoff 2224242

BergHOFF Neo Enameled Cast Iron Cookware Set

Model: 2224242

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1. INTRODUCTION

Thank you for choosing the BergHOFF Neo Enameled Cast Iron Cookware Set. This set includes a 3-quart Dutch Oven with a matching lid and an 11-inch Square Grill Pan, designed for versatile cooking. Crafted from durable cast iron with a matte enamel finish, these pieces offer excellent heat retention and even heat distribution. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware.



Image 1.1: The BergHOFF Neo Enameled Cast Iron Cookware Set, featuring the Dutch Oven and Square Grill Pan.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling hot cookware, as cast iron handles become hot during use.
- Do not place hot cookware directly on unprotected surfaces. Use trivets or heat-resistant mats.
- Ensure the cookware is stable on the stovetop to prevent tipping.
- Avoid sudden temperature changes, such as plunging a hot pan into cold water, as this can cause thermal shock and damage the enamel.
- Keep children and pets away from hot cooking surfaces.
- Do not use metal utensils that can scratch or damage the enamel surface. Silicone, wood, or nylon utensils are recommended.
- Oven safe up to 400°F (204°C). Do not exceed this temperature.

3. SETUP AND FIRST USE

3.1 Unpacking and Inspection

Carefully remove all packaging materials. Inspect each piece of cookware for any signs of damage. If any damage is found, do not use the product and contact customer support.

3.2 Initial Cleaning

Before first use, wash the Dutch Oven and Grill Pan with warm, soapy water. Rinse thoroughly and dry

immediately with a soft cloth to prevent water spots. Your cookware comes pre-seasoned and ready to use, but an initial wash is recommended for hygiene.

4. OPERATING INSTRUCTIONS

4.1 Heat Sources

This cookware is compatible with all types of cooktops, including gas, electric, induction, vitro-ceramic, and halogen cooktops. When using on glass or ceramic surfaces, always lift the cookware rather than sliding it to prevent scratching.

4.2 Cooking with the Dutch Oven



Image 4.1: The 3-quart BergHOFF Neo Enameled Cast Iron Dutch Oven.

The 3-quart Dutch Oven is ideal for slow-cooking, roasting, stews, soups, and baking. Cast iron provides steady and even heat, which is crucial for these cooking methods. Start with low to medium heat and allow the pan to heat gradually. The matching lid helps retain moisture and heat for energy-efficient cooking.



Image 4.2: Interior of the Dutch Oven, showcasing the smooth enamel surface.

4.3 Cooking with the Square Grill Pan



Image 4.3: The 11-inch BergHOFF Neo Enameled Cast Iron Square Grill Pan.

The 11-inch Square Grill Pan is designed for searing and grilling, creating distinct grill marks on your food. Preheat the grill pan on medium heat for several minutes before adding food. A small amount of oil can be used to prevent sticking. The integrated grill risers help drain fat away from food.



Image 4.4: Ergonomically designed handle of the grill pan for a secure grip.

4.4 Oven Use

Both the Dutch Oven and the Grill Pan are oven safe up to 400°F (204°C). Always use oven mitts when transferring cookware to and from the oven.

5. MAINTENANCE AND CARE

5.1 Cleaning

- Allow cookware to cool completely before washing. Thermal shock can damage the enamel.
- Hand wash only. This cookware is **not** dishwasher safe.
- Use warm, soapy water and a sponge or nylon scrubbing pad.
- Avoid abrasive cleaners, steel wool, or steel scouring pads, as these can scratch and damage the enamel finish.
- For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean.
- Dry thoroughly immediately after washing to prevent water spots and rust on exposed cast iron edges.

5.2 Storage

Store cookware in a dry place. To prevent scratching the enamel, avoid stacking pieces directly on top of each other without protection. Use pan protectors or a soft cloth between stacked items.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated before adding food. Use a small amount of cooking oil or fat. Avoid using excessively high heat, which can cause food to burn and stick.
- **Discoloration:** Minor discoloration of the enamel interior can occur over time with regular use, especially with certain foods. This is normal and does not affect performance. For persistent stains, a paste of baking soda and water can be gently applied and scrubbed with a nylon pad.
- **Rust Spots:** If rust spots appear on exposed cast iron (e.g., rim), it indicates improper drying. Clean the rust with a mild abrasive (like a nylon pad) and re-season the affected area with a thin layer of cooking oil.
- **Chipped Enamel:** Enameled cast iron is durable but can chip if dropped or struck against hard surfaces. Chipped enamel cannot be repaired. If chipping occurs on a cooking surface, discontinue use to prevent food contamination.

7. PRODUCT SPECIFICATIONS

Feature	Detail
Model Number	2224242
Material	Enameled Cast Iron
Color	Purple
Dutch Oven Capacity	3 Quarts
Grill Pan Size	11 Inches (Square)
Oven Safe Temperature	Up to 400°F (204°C)
Cooktop Compatibility	Gas, Electric, Induction, Vitro-ceramic, Halogen
Dishwasher Safe	No (Hand wash recommended)
Included Components	3qt Dutch Oven, Matching Lid, 11-inch Square Grill Pan

8. WARRANTY AND SUPPORT

8.1 Warranty Information

BergHOFF products are manufactured to high-quality standards. For specific warranty details regarding your Neo Enameled Cast Iron Cookware Set, 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.

8.2 Customer Support

If you have any questions, concerns, or require assistance with your BergHOFF Neo Enameled Cast Iron

Cookware Set, please contact BergHOFF customer support. Contact information can usually be found on the product packaging or the official BergHOFF website.

For online resources, visit: www.berghoffworldwide.com