

[Manuals.plus](#) /

› [Bergner](#) /

› Bergner by Vissani 22 cm Forged Aluminum Pasta Pot Instruction Manual

## Bergner 22 cm Forged Aluminum Pasta Pot

# Bergner by Vissani 22 cm Forged Aluminum Pasta Pot Instruction Manual

Model: 22 cm Forged Aluminum Pasta Pot

## 1. PRODUCT OVERVIEW

The Bergner by Vissani 22 cm Forged Aluminum Pasta Pot is an essential addition to any kitchen, designed for versatile cooking. Its generous 3.9-liter capacity makes it ideal for preparing various pasta types, vegetables, rice, and potatoes. The pot features a durable forged aluminum construction with a MARBLE+ non-stick interior coating for easy food release and cleaning. It includes a glass lid and is equipped with 'Snake' texture soft-touch handles with stainless steel inserts for comfortable and secure handling. This pot is suitable for all hob types, including induction, thanks to its DOT Induction technology.



**Figure 1:** The Bergner by Vissani 22 cm Forged Aluminum Pasta Pot with its glass lid. This image provides a general view of the product, highlighting its design and included lid.

## 2. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the pasta pot and its glass lid from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pot and lid thoroughly with warm soapy water. Rinse well and dry completely with a soft cloth. This removes any manufacturing residues.
3. **Seasoning (Optional for Non-Stick):** While not strictly necessary for non-stick, some users prefer to lightly season the surface. Apply a small amount of cooking oil to a paper towel and gently rub it over the entire non-stick interior. Heat the pot over low heat for 30 seconds, then let it cool and wipe off any excess oil.
4. **Lid Placement:** Ensure the glass lid fits securely on the pot. The lid features a steam vent to prevent boil-overs.



**Figure 2:** A close-up view of the glass lid and the Bergner by Vissani brand logo on the pot. This detail shows the quality of the lid and the branding.

### **3. OPERATING INSTRUCTIONS**

---

#### **3.1 Hob Compatibility**

This pasta pot is designed for use on all types of hobs, including gas, electric, ceramic, halogen, and induction cooktops. The DOT Induction technology ensures efficient heat distribution on induction surfaces.



**Figure 3:** The base of the pot, illustrating its induction-compatible design. This image confirms the pot's suitability for various cooktops, including induction.

### 3.2 Cooking with Your Pasta Pot

- **Heat Settings:** Always start with medium heat and adjust as needed. High heat can damage the non-stick coating over time and may cause food to burn.
- **Water Level:** When boiling pasta or vegetables, ensure there is sufficient water to cover the ingredients. Do not fill the pot to the very brim to prevent boil-overs.
- **Lid Use:** Use the glass lid to bring water to a boil faster and to retain heat during cooking. The lid's transparency allows you to monitor cooking progress without lifting it.
- **Utensils:** To protect the MARBLE+ non-stick coating, use only wooden, silicone, or plastic utensils. Avoid metal utensils, which can scratch the surface.
- **Handles:** The 'Snake' texture soft-touch handles are designed for comfort. While they are heat-resistant, always use oven mitts or pot holders when handling a hot pot.

## 4. MAINTENANCE AND CARE

### 4.1 Cleaning

- **Cool Down:** Always allow the pot to cool completely before washing. Submerging a hot pot in cold water can cause warping.
- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand washing is recommended. Use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or steel wool.
- **Dishwasher Safe:** The pot is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Food:** If food is stuck, soak the pot in warm soapy water for a few minutes before cleaning.

## 4.2 Storage

Store the pot in a dry place. When stacking with other cookware, place a soft cloth or paper towel between the pot and other items to protect the non-stick surface from scratches.



**Figure 4:** A detailed view of the 'Snake' texture soft-touch handle with its stainless steel insert. This image highlights the ergonomic design and material of the handles.

## 5. TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of cooking oil or butter, even with non-stick. Avoid excessively high heat, which can degrade the non-stick properties. Ensure the pot is clean and free of residue from previous cooking.
- **Uneven Heating:** On induction hobs, ensure the pot's base diameter matches the hob's cooking zone for optimal heat distribution. On other hobs, ensure the pot is centered.
- **Handles Getting Hot:** While designed to be heat-resistant, handles can still get hot, especially during prolonged cooking or if exposed to direct flame. Always use oven mitts or pot holders.
- **Lid Not Sealing Properly:** Check for any food debris or damage around the rim of the pot or lid. Ensure the lid is placed correctly.

## 6. SPECIFICATIONS

Feature	Specification
Brand	Bergner by Vissani
Model	22 cm Forged Aluminum Pasta Pot
Product Dimensions	22 x 22 x 14 cm
Capacity	3.9 Liters
Material	Forged Aluminum
Interior Coating	MARBLE+ Non-stick (Stone Effect)
Handle Material	'Snake' texture soft-touch with stainless steel insert
Lid Type	Glass Lid
Hob Compatibility	All hobs, including Induction (DOT Induction technology)
Dishwasher Safe	Yes
Oven Safe	Yes

**Figure 5:** An overview of the pot's key specifications and features, including its dimensions, capacity, material, and induction compatibility. This image also indicates a 2-year warranty.

## 7. WARRANTY AND SUPPORT

### 7.1 Warranty Information

This Bergner by Vissani pasta pot comes with a **2-year warranty** against manufacturing defects. Please retain your proof of purchase for warranty claims.

### 7.2 Customer Support

For any questions, concerns, or support needs regarding your Bergner by Vissani pasta pot, please refer to the retailer where the product was purchased or visit the official Bergner website for contact information.

