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> Bergner Frying Pan - Stainless Steel Non-Stick Frying Pan - Suitable for Induction Cookers - Comfortable Handle - 24cm Pan - Coated User Manual

Bergner BGEU-5502

Bergner Frying Pan User Manual

Brand: Bergner | Model: BGEU-5502

1. PRODUCT OVERVIEW

The Bergner 24 cm frying pan is crafted from durable stainless steel, featuring hollow handles with silicone pads for comfortable and safe handling. It is equipped with a 4-layer non-stick coating, designed for cooking with less oil and easy food release. This pan is suitable for various cooktops, including induction, and is designed for daily use.

Key Features:

- **Even Heat Distribution:** Stainless steel construction ensures homogeneous heat distribution for consistent cooking results.
- **Advanced Non-Stick Coating:** Features a 4-layer non-stick surface, allowing for healthier cooking with minimal oil and effortless food release.
- **Practical Design:** Hollow handles with silicone covers provide a secure and comfortable grip, reducing heat transfer.
- **Easy to Use & Clean:** Ideal size for everyday cooking tasks and designed for straightforward cleaning.
- **Resistance and Durability:** Constructed with high-quality materials to ensure a long product lifespan.



Figure 1: Front view of the Bergner 24cm Stainless Steel Frying Pan, highlighting its non-stick interior and ergonomic handle.





Figure 2: Top-down view of the Bergner 24cm Frying Pan, displaying the product label with key features and specifications.

2. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the frying pan from its packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry immediately with a soft cloth to prevent water spots.
3. **Inspection:** Inspect the pan for any signs of damage or manufacturing defects. If any issues are found, do not use the product and contact customer support.

3. OPERATING INSTRUCTIONS

Cooking Guidelines:

- **Heat Settings:** Use low to medium heat for most cooking. High heat can damage the non-stick coating over time and is generally not necessary due to the pan's efficient heat distribution.
- **Oil/Fat Usage:** While the non-stick coating allows for cooking with less oil, a small amount of cooking oil or butter is recommended to enhance flavor and further protect the coating.
- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to avoid scratching the non-stick surface. Metal utensils can damage the coating.
- **Cooktop Compatibility:** This pan is suitable for all cooktops, including gas, electric, ceramic, and induction. Ensure the pan's base is centered on the heat source.
- **Oven Use:** The pan is oven safe up to 250 degrees Celsius (482 degrees Fahrenheit). Always use oven mitts when handling a hot pan from the oven.
- **Handle Safety:** The hollow handles with silicone covers are designed to reduce heat transfer, but always exercise caution and use oven mitts or a pot holder if the handle becomes hot, especially during prolonged cooking or oven use.

4. CARE AND MAINTENANCE

Cleaning:

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan 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, as these can damage the non-stick surface and exterior finish.
- **Dishwasher Safe:** The pan is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Food:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean as usual.

Storage:

- Store the pan in a dry place.
- When stacking pans, place a soft cloth or pan protector between them to prevent scratching the non-stick surface.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticks to the pan.	Too high heat; insufficient oil/fat; damaged non-stick coating; pan not clean.	Use lower heat settings. Add a small amount of oil/fat. Ensure pan is clean before use. Avoid metal utensils.
Pan handle gets hot.	Prolonged cooking at high temperatures; oven use.	Always use oven mitts or a pot holder when handling the pan, especially after prolonged cooking or oven use.
Pan wobbles on cooktop.	Uneven heat distribution; warped base due to thermal shock.	Ensure pan cools completely before washing. Avoid extreme temperature changes.

6. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Bergner
Model Name	BERGNER BASTER FP (BGEU-5502)
Material	Stainless Steel
Special Feature	Non-Stick (4-layer coating)
Color	Gray
Capacity	2 Liters

Feature	Detail
Compatible Devices	Induction, Gas, Electric, Ceramic
Product Care Instructions	Dishwasher Safe (Hand wash recommended for longevity)
Maximum Temperature	250 Degrees Celsius (482 Degrees Fahrenheit)
Handle Material	Silicone
Is Oven Safe	Yes
Recommended Uses	Frying, Omelets
Shape	Round
Product Dimensions	12.2 x 9.45 x 9.84 inches
Item Weight	1.54 pounds

7. WARRANTY INFORMATION

Specific warranty details for the Bergner Frying Pan are not provided within this manual. Please refer to the product packaging, any included warranty cards, or the official Bergner website for comprehensive warranty terms and conditions.

8. CUSTOMER SUPPORT

For further assistance, product inquiries, or technical support, please visit the official Bergner website or contact their customer service department. Contact information is typically available on the product packaging or the manufacturer's website.

You can visit the Bergner Store on Amazon: [Bergner Store](#)