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Berghoff 3950442

BergHOFF Leo Balance Non-stick Ceramic 5-Piece Frying Pan Set Instruction Manual

Model: 3950442

INTRODUCTION

This manual provides essential information for the proper use and care of your BergHOFF Leo Balance Non-stick Ceramic 5-Piece Frying Pan Set. This set includes an 8-inch frying pan, a 9.5-inch frying pan, a 10-inch grill pan, a 10-inch pancake pan, and a 13.75-inch slotted nylon turner. Crafted from recycled aluminum with a CeraGreen non-stick ceramic coating, these pans are designed for healthier cooking and energy efficiency. Please read these instructions carefully before first use.



Image: The BergHOFF Leo Balance 5-piece frying pan set displayed on a modern kitchen counter, showcasing the various pan sizes and the included nylon turner.

PRODUCT COMPONENTS

Your BergHOFF Leo Balance 5-Piece Frying Pan Set includes the following items:

- Fry Pan 8" / 1.3qt
- Fry Pan 9.5" / 1.8qt
- Grill Pan 10" / 1.9qt
- Pancake Pan 10" / 0.8qt
- Slotted Turner 13.75" (made from high-quality, heat-resistant recycled nylon)



Image: The retail packaging for the BergHOFF Leo Balance 5-piece frying pan set, illustrating the contents and key features.

SETUP AND FIRST USE

Before first use, wash all pans and the turner with warm soapy water. Rinse thoroughly and dry completely. It is recommended to lightly season the non-stick surface by rubbing a small amount of cooking oil over the interior with a paper towel, then heating the pan over low heat for 30 seconds. Let it cool and wipe off any excess oil. This helps optimize the non-stick properties.

OPERATING INSTRUCTIONS

Heat Management

The CeraGreen non-stick ceramic coating conducts heat fast and evenly. Use low to medium heat settings for most cooking tasks. High heat is generally not required and can damage the non-stick surface over time. Always preheat your pan for a few minutes before adding food to ensure even cooking.



Image: A cross-section diagram highlighting the 'wet on wet' non-stick coating and CeraGreen non-stick layer, indicating it is PFAS-free.

Cooktop Compatibility

These pans feature a specially designed full disk base compatible with various cooktops:

- Induction stovetops
- Electric stovetops
- Ceramic cooktops
- Gas stovetops

Caution: When using gas stovetops, ensure the flame does not extend beyond the base of the pan to prevent exterior discoloration of the pan and potential damage to the handle.



Image: A BergHOFF Leo Balance grill pan cooking asparagus on an induction cooktop, demonstrating its compatibility.



Image: The base of a BergHOFF Leo pan, featuring icons that indicate compatibility with induction, electric, gas, halogen, and vitro-ceramic cooktops.

Energy-Efficient Cooking

To maximize energy efficiency, utilize the residual heat of the cookware. Once your food is nearly cooked, remove the pan from the stovetop and allow the dish to rest for a few additional minutes. This method not only saves energy but also helps reduce CO₂ emissions. Cooking with less water or steaming can also preserve vitamins and reduce cooking time, further saving energy.

Utensil Compatibility

Always use non-abrasive utensils, such as the included nylon turner, silicone, or wooden tools, to protect the non-stick ceramic coating. Metal utensils can scratch and damage the surface.

Oven Use

The pans are oven safe. However, always check the maximum temperature rating for the specific model if available, and be aware that handles may become hot in the oven.

Product Features Video

Your browser does not support the video tag.

Video: An official BergHOFF video showcasing the features of the Leo Balance cookware, including the full disk base, spoon rest function, integrated air duct, stay-cool handles, and integrated straining function.

MAINTENANCE AND CLEANING

Daily Cleaning

Allow the pans to cool completely before washing. Hand washing is recommended to preserve the non-stick coating and overall lifespan of the cookware. Use warm soapy water and a soft sponge or cloth. For stubborn food residue, soak the pan in warm soapy water for a short period before cleaning.

Avoid Abrasives

Do not use abrasive cleaners, steel wool, steel scouring pads, or harsh detergents, as these can damage the CeraGreen non-stick ceramic coating. Food residue and stains can typically be removed with a sponge or nylon scrubbing pad.

Dishwasher Safety

This product is **not dishwasher safe**. Hand wash only.

Storage

Store pans carefully to prevent scratching the non-stick surface. If stacking, place a soft cloth or pan protector between each pan.

TROUBLESHOOTING

Food Sticking

If food begins to stick, ensure you are using appropriate heat settings (low to medium). Overheating can degrade the non-stick properties. Also, ensure the pan is clean and free of any residue from previous cooking. Re-seasoning the pan lightly with oil may help restore its non-stick performance.

Discoloration

Exterior discoloration on gas stovetops can occur if the flame extends beyond the base of the pan. Adjust flame size to prevent this. Interior discoloration may be due to high heat or certain foods; this typically does not affect performance.

SPECIFICATIONS

Feature	Detail
Material	Recycled Aluminum with CeraGreen Ceramic Non-stick Coating
Color	Moonmist
Brand	Berghoff
Set Size	5 Pieces
Handle Material	Plastic (Stay-cool design)
Dishwasher Safe	No
Oven Safe	Yes
Included Components	Fry Pan 8" / 1.3qt, Fry Pan 9.5" / 1.8qt, Grill Pan 10" / 1.9qt, Pancake Pan 10" / 0.8qt, Slotted Turner 13.75"
Utensil Compatibility	Non-abrasive utensils
Special Features	Electric Stovetop Compatible, Gas Stovetop Compatible, Induction Stovetop Compatible, CeraGreen 100% Non-Toxic (PFAS/PTFE Free) Coating
Item Weight	10.34 pounds (4.7 Kilograms)
Product Dimensions	15.16 x 9.45 x 1.57 inches
Model Number	3950442

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the manufacturer's official website or contact BergHOFF customer service directly. Keep your purchase receipt for any warranty claims.