

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

> [Berghoff](#) /

> [BergHOFF Leo Glints 7-Piece Non-stick Ceramic Cookware Set Instruction Manual](#)

## Berghoff Glints

# BergHOFF Leo Glints 7-Piece Non-stick Ceramic Cookware Set Instruction Manual

Model: Glints



## INTRODUCTION

---

Thank you for choosing the BergHOFF Leo Glints 7-Piece Non-stick Ceramic Cookware Set. This set is designed for efficient and healthy cooking, featuring a CeraGreen non-toxic coating and recycled aluminum construction. This manual provides essential information for the proper setup, operation, and maintenance of your new cookware.



Image: The complete BergHOFF Leo Glints 7-Piece Non-stick Ceramic Cookware Set, showcasing the sage color and various pieces including fry pan, saucepans, and stockpots with glass lids.

## SETUP

---

### Before First Use

1. **Unpack:** Carefully remove all cookware pieces and lids from their packaging.
2. **Wash:** Wash each piece thoroughly with warm, soapy water and a soft sponge. Rinse well and dry completely.

3. **Condition (Optional):** For optimal non-stick performance, lightly rub a small amount of cooking oil onto the CeraGreen non-stick surface with a paper towel. Heat the pan over low heat for 30 seconds, then let it cool and wipe off any excess oil. This step helps to maintain the non-stick properties.

## OPERATING INSTRUCTIONS

---

### Cooktop Compatibility

This cookware set is designed for use on various heat sources:

- Induction stovetops
- Electric stovetops
- Gas stovetops
- Halogen stovetops
- Vitro-ceramic stovetops

**Important:** When using gas stovetops, avoid high flames that extend beyond the base of the cookware, as this may cause exterior discoloration.



### SUITABLE FOR ALL COOKTOPS

Induction, Electric, Gas, Halogen, vitro-ceramic.

Image: A BergHOFF Leo Glints frying pan on an induction stovetop, illustrating its compatibility with various cooking surfaces.

### Heat Settings

- The CeraGreen non-stick coating performs best on low to medium heat. High heat is generally not required due to the efficient heat distribution of the recycled aluminum.
- Overheating can damage the non-stick surface and may cause food to stick.

### Utensil Use

To protect the non-stick coating, use only silicone or wooden utensils. Metal utensils can scratch and damage the surface, compromising its performance.

### Energy-Efficient Cooking

Utilize the residual heat of the cookware. Once your dish is almost cooked, remove the cookware from the stovetop and allow it to rest for a few minutes to complete the cooking process. This method saves energy and reduces CO2 emissions. Cooking with less water or steaming dishes also conserves energy and preserves vitamins.

### Specific Cookware Uses



## SAUCE PAN

7-in/ 2-quart

### Best for:

- **Boiling** – Water, pasta, rice, eggs, and vegetables
- **Simmering** – Soups, sauces, gravies, and stews
- **Heating** – Milk, broth, or leftovers
- **Reducing** – Sauces and syrups for concentrated flavors
- **Making small-batch dishes** – Oatmeal, pudding, custards, and caramel

### Saucepan (7-inch / 2-quart)

#### Best for:

- Boiling: Water, pasta, rice, eggs, and vegetables
- Simmering: Soups, sauces, gravies, and stews
- Heating: Milk, broth, or leftovers
- Reducing: Sauces and syrups for concentrated flavors
- Making small-batch dishes: Oatmeal, pudding, custards, and caramel



## STOCKPOT

Available in 3-quart and 5.9-quart

### Best for:

- Making stocks and broths
- Cooking soups and stews
- Boiling pasta and noodles, seafood
- Sterilizing jars and preparing jams or sauces in bulk.
- Slow cooking large meals such as chili, curries, and braised dishes.

### Stockpot (7.75-inch / 3-quart & 9.5-inch / 5.9-quart)

#### Best for:

- Making stocks and broths
- Cooking soups and stews
- Boiling pasta and noodles, seafood
- Sterilizing jars and preparing jams or sauces in bulk
- Slow cooking large meals such as chili, curries, and braised dishes

### Fry Pan (9.5-inch / 1.9-quart)

#### Best for:

- Searing & Browning
- Sautéing
- Frying

- Making Sauces & Reductions

## MAINTENANCE AND CARE

---

### Cleaning Instructions

1. **Cool Down:** Always allow the cookware to cool completely before washing. Submerging hot cookware in cold water can cause warping.
2. **Hand Wash Recommended:** While some components may be dishwasher safe, hand washing is recommended to preserve the non-stick coating and overall lifespan of the cookware.
3. **Gentle Cleaning:** Use warm, soapy water and a soft sponge or cloth. For stubborn food residue, soak the pan in warm water for a short period before cleaning.
4. **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch and damage the CeraGreen non-stick surface.
5. **Drying:** Dry thoroughly after washing to prevent water spots.

### Storage

When stacking cookware, place a soft cloth or pan protector between pieces to prevent scratching the non-stick surface.

## TROUBLESHOOTING

---

### Food Sticking

- Ensure you are using low to medium heat settings. High heat can degrade the non-stick coating over time.
- Make sure the pan is clean and free of any residue from previous cooking.
- Re-condition the non-stick surface by lightly rubbing cooking oil on it and heating gently, as described in the "Before First Use" section.

### Exterior Discoloration

- This can occur on gas stovetops if flames extend up the sides of the cookware. Adjust flame size to stay within the base of the pan.

## SPECIFICATIONS

---

Feature	Detail
Material	Recycled Aluminum
Coating	CeraGreen Non-stick Ceramic (PFAS Free, PTFE Free)
Color	Sage
Number of Pieces	7 (including 4 glass lids)
Included Components	Covered Saucepan 7" / 2qt., Covered Stockpot 7.75" / 3qt., Covered Stockpot 9.5" / 5.9qt., Fry Pan 9.5" / 1.9qt
Handle Material	Phenolic Resin (Stay-cool)

Feature	Detail
---------	--------

Cooktop Compatibility	Induction, Electric, Gas, Halogen, Vitro-ceramic
Dishwasher Safe	No (Hand wash recommended)
Oven Safe	No
Utensil Compatibility	Silicone or wooden utensils
Product Dimensions	22.24 x 14.96 x 7.09 inches
Item Weight	12.17 pounds (5.53 Kilograms)

## WARRANTY AND SUPPORT

---

For warranty information or product support, please contact BergHOFF customer service or visit the official BergHOFF store. Keep your purchase receipt as proof of purchase.

Official BergHOFF Store: [BergHOFF Store on Amazon](#)

