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› Bergner Essentials Tri-Ply Stainless Steel 18 cm Rice Handi (Model BGIN-6283) User Manual

Bergner BGIN-6283

Bergner Essentials Tri-Ply Stainless Steel 18 cm Rice Handi - User Manual

Model: BGIN-6283

1. INTRODUCTION

Thank you for choosing the Bergner Essentials Tri-Ply Stainless Steel 18 cm Rice Handi. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.

This rice handi is designed for efficient cooking with its tri-ply construction, ensuring even heat distribution and durability. It is suitable for various cooking surfaces, including induction and gas stoves.



Image 1: Bergner Essentials Tri-Ply Stainless Steel 18 cm Rice Handi with Lid.

2. SAFETY INSTRUCTIONS

- **Always use oven mitts or pot holders** when handling the handi during or after cooking, as handles and surfaces will become hot.
- **Do not leave cookware unattended** on a hot stove.
- **Keep out of reach of children** when in use or cooling down.
- **Avoid sudden temperature changes**, such as placing a hot handi under cold water, as this can cause warping.
- **Do not use in a microwave oven.** This product is not oven safe.
- **Ensure the handi is stable** on the cooking surface to prevent spills or accidents.

3. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the handi and lid.
2. **Initial Cleaning:** Before first use, wash the handi and lid thoroughly with warm soapy water. Rinse well and dry completely with a soft cloth.

3. **Seasoning (Optional):** While not strictly necessary for stainless steel, some users prefer to lightly oil the interior before first use to enhance its natural properties. Heat a small amount of cooking oil over low heat for a few minutes, then let it cool and wipe clean.

4. OPERATING INSTRUCTIONS

4.1 Cooking with Tri-Ply Construction

The tri-ply construction (Stainless Steel Interior, Pure Aluminium Core, Stainless Steel Exterior) ensures rapid and even heat distribution, preventing hot spots and allowing for consistent cooking results. This design helps in cooking rice perfectly and efficiently.



Serves 3-4 People
(Approximately)



Capacity : 3L



Diameter: 18 cm



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****This information is only intended to assist you in perceiving size effectively**

Image 2: Illustration of the Tri-Ply Construction (Stainless Steel, Aluminium Core, Stainless Steel).

4.2 Using the Handi

- **Heat Source:** This handi is compatible with both induction and gas stoves. Place the handi centrally on the burner or induction zone.
- **Temperature Control:** Due to excellent heat conductivity, medium to low heat is often sufficient for most cooking tasks. High heat should be used sparingly and only for boiling water.
- **Lid Usage:** The included lid helps trap heat and moisture, which is crucial for cooking fluffy rice and

other dishes. Use the lid to maintain cooking temperature and reduce cooking time.

- **Measuring Scale:** The interior of the handi features a measuring scale (e.g., 1.0L, 2.0L, 32oz, 64oz) to assist with precise liquid measurements directly in the pot.



Layers of Perfection

Triply Construction



Stainless Steel Interior
SS 304

Pure Aluminium
Core

Stainless Steel Exterior
SS 430

Image 3: Interior of the handi displaying the integrated measuring scale.



Choose Health, Choose Tri-ply Choose Bergner Essentials



Image 4: The handi positioned on an induction cooktop, demonstrating compatibility.

5. CLEANING AND MAINTENANCE

- **Cool Down:** Always allow the handi to cool completely before washing.
- **Hand Washing:** For best results and to preserve the finish, hand wash with warm soapy water and a soft sponge or cloth.
- **Stubborn Food:** For stuck-on food, fill the handi with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean. Avoid using steel wool or abrasive cleaners, which can scratch the surface.
- **Drying:** Dry immediately after washing to prevent water spots.
- **Storage:** Store in a dry place. If stacking, place a soft cloth between items to prevent scratches.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the handi is properly preheated before adding food. Use a small amount of oil or butter. Avoid cooking on excessively high heat.
- **Discoloration:** High heat or certain foods can sometimes cause blue or rainbow-like discoloration.

This is harmless and can often be removed by cleaning with a solution of white vinegar or a specialized stainless steel cleaner.

- **Water Spots:** These are common with hard water. To prevent, dry the handi immediately after washing. For existing spots, a vinegar solution can help.

7. SPECIFICATIONS

Feature	Detail
Model Number	BGIN-6283
Material	Tri-Ply Stainless Steel (SS 304 Interior, Aluminium Core, SS 430 Exterior)
Color	Silver
Capacity	3.2 Liters / 3.4 Quarts
Diameter	18 cm
Product Dimensions (D x W x H)	9.25" x 9.25" x 5.91"
Item Weight	1.6 Kilograms / 3.52 pounds
Heat Source Compatibility	Induction, Gas Stove
Oven Safe	No



Feel the
**Joy in
Cooking**
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Image 5: Visual representation of the handi's capacity and diameter.

8. WARRANTY INFORMATION

This Bergner Essentials Tri-Ply Stainless Steel Rice Handi comes with a **5-Year Warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use. It does not cover damage caused by misuse, abuse, accidents, alterations, or commercial use. Please retain your proof of purchase for warranty claims.

9. CUSTOMER SUPPORT

For any questions, concerns, or warranty claims regarding your Bergner Essentials Rice Handi, please contact Bergner customer service. Refer to the product packaging or the official Bergner website for the most current contact information.

Website: [Visit the Bergner Store on Amazon](#)