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› Bergner BE Essentials TriPly Stainless Steel Biryani Handi (Model BGIN-6299) User Manual

BERGNER BGIN-6299

Bergner BE Essentials TriPly Stainless Steel Biryani Handi

MODEL: BGIN-6299 USER MANUAL

1. Introduction

Thank you for choosing the Bergner BE Essentials TriPly Stainless Steel Biryani 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.



Image 1.1: Bergner BE Essentials TriPly Stainless Steel Biryani Handi with Lid.

2. Product Overview

The Bergner BE Essentials Biryani Handi is designed for versatile cooking, particularly for traditional Indian dishes like biryani. Its Tri-Ply construction ensures efficient and even heat distribution.

Key Features:

- **Tri-Ply Construction:** Ensures even heat distribution, preventing hot spots and promoting uniform cooking.
- **Stainless Steel Material:** Made from durable, food-safe stainless steel for longevity and hygiene.
- **Traditional Shape:** Optimized for cooking biryanis and other Indian dishes.
- **Integrated Measuring Scale:** Convenient markings inside the handi for precise liquid measurements.
- **Sturdy Handles:** Designed for a comfortable and secure grip during cooking and serving.
- **Lid Included:** Helps trap heat and moisture for optimal cooking results.



Easy to Measure

Measuring scale inside the utensil



Image 2.1: Tri-Ply Construction Detail. The inner layer is SS 304, the core is pure aluminum, and the outer layer is SS 430, making it induction compatible.

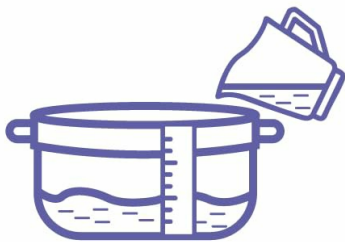
Heat Source Compatibility:

This Biryani Handi is suitable for use on various heat sources:

- Induction Cooktops
- Gas Stoves
- Electric Cooktops
- Vitro-Ceramic Cooktops
- Halogen Cooktops



**Serves 8-10 People
(Approximately)**



Capacity : 8.4L



Diameter: 32 cm



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

Image 2.2: The handi is compatible with multiple heat sources.

3. Setup and First Use

Unpacking:

Carefully remove the Biryani Handi and its lid from the packaging. Inspect for any damage during transit. If any damage is found, do not use the product and contact customer support.

Initial Cleaning:

1. Before first use, wash the handi and lid thoroughly with warm soapy water.
2. Use a soft sponge or cloth to avoid scratching the polished surface.
3. Rinse completely with clean water.
4. Dry immediately with a soft towel to prevent water spots.

4. Operating Instructions

General Cooking Guidelines:

- **Preheating:** For best results, preheat the handi on medium heat for a few minutes before adding

ingredients. This helps in even cooking and prevents food from sticking.

- **Heat Settings:** Due to its Tri-Ply construction, the handi heats efficiently. Use low to medium heat for most cooking tasks. High heat should only be used for boiling liquids or searing, and only for short periods to avoid overheating and potential damage.
- **Using the Lid:** The included stainless steel lid helps to retain heat and moisture, which is crucial for dishes like biryani. Ensure the lid is properly seated to maximize heat retention.
- **Measuring Scale:** Utilize the internal measuring scale for accurate liquid additions, especially when following recipes.



Image 4.1: The internal measuring scale assists in precise cooking.

Safety Precautions:

- Always use oven mitts or pot holders when handling the hot handi, as the handles can become hot during cooking.
- Do not leave the handi unattended on a hot stove.
- Avoid sudden temperature changes, such as placing a hot handi under cold water, as this can cause warping.
- Keep children away from the cooking area.

5. Care and Maintenance

Cleaning After Use:

1. Allow the handi to cool completely before cleaning.
2. Wash with warm soapy water and a soft sponge or cloth. For stubborn food residues, soak the handi in warm soapy water for a while before cleaning.
3. Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface.
4. Rinse thoroughly and dry immediately to prevent water spots and maintain the shine.

Storage:

Store the clean, dry handi in a cabinet or on a shelf. If stacking, place a soft cloth or paper towel between the handi and other cookware to prevent scratches.

6. Troubleshooting

Food Sticking:

- Ensure the handi is properly preheated before adding food.
- Use a sufficient amount of cooking oil or fat.
- Avoid overcrowding the handi, which can lower the temperature and cause sticking.

Discoloration:

- Blue or rainbow discoloration can occur due to overheating. This is generally harmless and can often be removed with a stainless steel cleaner or a mixture of vinegar and water.
- White spots or mineral deposits can be removed by boiling a solution of water and vinegar (1:1 ratio) in the handi, then washing and drying.

7. Specifications

Feature	Detail
Model Number	BGIN-6299
Material	TriPly Stainless Steel
Finish Type	Polished
Colour	Silver
Capacity	8.4 Litres
Product Dimensions (D x W x H)	35D x 35W x 15H Centimeters
Item Weight	3.16 Kilograms
Coating Description	Stainless Steel
Oven Safe	No
Suitable For Stovetop	Yes (Induction, Gas, Electric, Vitro-Ceramic, Halogen)
Country of Origin	India
Included Components	1 Biryani Handi, 1 Stainless Steel Lid



Layers of Perfection

Triply Construction



Stainless Steel Interior
SS 304

Pure Aluminium
Core

Stainless Steel Exterior
SS 430

Image 7.1: Product dimensions for the Biryani Handi.



Image 7.2: Capacity and diameter details of the Biryani Handi.

8. Warranty and Support

Warranty Information:

This Bergner BE Essentials TriPly Stainless Steel Biryani Handi comes with a 5-year warranty against manufacturing defects. Please retain your purchase receipt as proof of purchase for warranty claims.

Customer Support:

For any questions, concerns, or warranty claims, please contact Bergner customer support:

- **Manufacturer:** Bergner Impex (India) Pvt Ltd
- **Address:** Office No. 1107, B Wing, Mittal Commercial, Marol, Off. Andheri Kurla Road, Next to Mittal Industrial Estate, Andheri East, Mumbai - 400059, Maharashtra, India
- **Contact Number:** 1800-121-2206
- **Email:** info@bergner.in

