

## Bergner BGIN-9718

# Bergner Argent Classic Triply Stainless Steel 5 Liter Outer Lid Pressure Pan

Model: BGIN-9718 - User Instruction Manual

## 1. INTRODUCTION

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The Bergner Argent Classic Triply Stainless Steel 5 Liter Outer Lid Pressure Pan is designed for efficient and safe cooking. Its triply construction ensures even and faster heating, promoting optimal energy efficiency. The cooker features a durable 304-grade stainless steel lid, a resettable safety valve, and sturdy, heat-resistant handles for enhanced safety and ease of use. An integrated measuring scale assists with precise cooking, and the mirror finish provides a sleek appearance. This pressure pan is compatible with various cooktops, including induction, gas, electric, vitroceramic, and halogen.

**BERGNER**<sup>®</sup>

**ARGENT CLASSIC**  
**TRI-PLY PRESSURE COOKER**



**Born in India,  
Built for the world**

Image: Bergner Argent Classic pressure cookers, showcasing the product line.

### Key Features:

- **Triply Construction:** Stainless steel interior (SS 304), pure aluminum core, and stainless steel exterior (SS 430) for uniform heat distribution and faster cooking.
- **Outer Lid Design:** Secure and easy-to-operate outer lid mechanism.
- **Resettable Safety Valve:** An additional safety feature that releases excess pressure regularly.
- **Sturdy, Heat-Resistant Handles:** Designed for comfortable and safe handling.
- **Integrated Measuring Scale:** For accurate liquid measurements inside the pan.
- **Multi-Cooktop Compatibility:** Suitable for induction, gas, electric, vitroceramic, and halogen cooktops.



## Layers of Perfection Tri-ply Construction

1. Stainless Steel Interior SS 304
2. Pure Aluminium
3. Stainless Steel Exterior SS 430



Image: Triply construction layers (Stainless Steel Interior SS 304, Pure Aluminium, Stainless Steel Exterior SS 430) for even heating.

## 2. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the pressure pan and all its components from the packaging. Retain the packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the pressure pan, lid, gasket, and weight valve thoroughly with warm soapy water. Rinse well and dry completely. Do not use abrasive cleaners or scourers that could damage the mirror finish.
3. **Familiarization:** Identify the main components: the pressure pan body, the outer lid with its handle, the main pressure regulating weight valve, and the resettable safety valve.
4. **Gasket Placement:** Ensure the rubber gasket is properly seated in the lid's groove. A correctly placed gasket is crucial for pressure sealing.



## Why You'll Love Argent Classic



Dual Safety  
Valves System



Tri-Ply  
Construction



Seamless  
Rivetless Interior



Built-in  
Measuring Scale



Works on  
All Cooktops

Image: Interior view of the pressure pan, showing the integrated measuring scale and key features.

### 3. OPERATING INSTRUCTIONS

- 1. Prepare Ingredients:** Place your food and the required amount of liquid into the pressure pan. Do not fill the cooker more than two-thirds full. For foods that expand (e.g., rice, lentils), do not fill more than half full. The integrated measuring scale can assist with liquid levels.
- 2. Close the Lid:** Place the lid onto the pan, aligning the lid handle with the body handle. Press down firmly and rotate the lid handle until it locks securely into place. Ensure the gasket is not pinched. The outer lid design allows for easy one-hand operation.
- 3. Place Weight Valve:** Position the pressure regulating weight valve securely on the vent pipe of the lid.
- 4. Heat Source:** Place the pressure pan on a suitable cooktop (induction, gas, electric, vitroceramic, or halogen). Use a heat setting appropriate for your recipe.
- 5. Pressure Build-up:** As the pan heats, steam will escape from the vent pipe. Once a steady stream of steam is released, place the weight valve. Pressure will then begin to build inside the cooker. The resettable safety valve is designed to release excess pressure if it exceeds safe limits.
- 6. Cooking Time:** Once the weight valve begins to whistle or rock steadily (depending on the model and pressure level), reduce the heat to maintain a consistent pressure. Cook for the time specified in your

recipe.

7. **Pressure Release:** There are two methods to release pressure:

- **Natural Release:** Remove the pressure pan from the heat and allow it to cool down naturally. The pressure will dissipate gradually. This method is suitable for foods that benefit from continued cooking.
- **Quick Release:** For faster pressure release, carefully place the pressure pan under cold running water, avoiding the weight valve and steam vent, or use the steam release mechanism if available.  
**Exercise extreme caution to avoid steam burns.**

8. **Opening the Cooker:** Before attempting to open the lid, ensure all pressure has been released. The safety valve indicator should drop, and no steam should escape when the weight valve is gently nudged. Once safe, unlock and remove the lid.



**BERGNER®**

## Easy One-Hand Operation

Open and close the lid smoothly with just one hand.

## Even Heat Distribution

Tri-ply body ensures food cooks evenly, with no hot spots.

Image: Easy one-hand operation of the lid and even heat distribution across the pan base.



# AN ADDITIONAL RESETTABLE SAFETY VALVE

THAT LETS OUT EXCESS PRESSURE REGULARLY  
FOR EXTRA PROTECTION AND PRODUCT LIFE.



Image: The resettable safety valve, designed to release excess pressure for protection.

## 4. MAINTENANCE AND CARE

- **Cleaning:** After each use, allow the pressure pan to cool completely. Hand wash the pan, lid, gasket, and weight valve with warm soapy water. Rinse thoroughly and dry immediately to prevent water spots and maintain the mirror finish.
- **Dishwasher Use:** This pressure pan is **not recommended for dishwasher use**. Dishwashers can dull the finish and potentially damage components over time.
- **Gasket Care:** Regularly inspect the rubber gasket for cracks, tears, or hardening. Replace the gasket if it shows signs of wear to ensure a proper seal. Remove the gasket from the lid for thorough cleaning and allow it to dry completely before reinserting.
- **Safety Valve Cleaning:** Ensure the vent pipe and the resettable safety valve are clear of any food particles or blockages. Use a small brush or pin to clear any debris.
- **Rivetless Design:** The pan features a rivetless design, which prevents residue buildup and makes cleaning easier.
- **Storage:** Store the pressure pan in a dry place. It is advisable to store the lid inverted on the pan to allow

air circulation and prevent odors.



Image: Rivetless design of the handle attachment, preventing residue buildup and simplifying cleaning.

## 5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building or steam leaking from lid.	Gasket improperly seated, worn, or damaged. Lid not closed properly. Vent pipe or safety valve blocked. Insufficient liquid.	Ensure gasket is correctly seated. Replace worn gasket. Close lid securely. Check and clear vent pipe/safety valve. Add more liquid.
Lid difficult to open after cooking.	Residual pressure inside the cooker.	Do not force the lid. Ensure all pressure has been released (safety valve indicator dropped) before attempting to open.
Food sticking to the bottom.	Too little liquid. Heat too high.	Ensure adequate liquid for the recipe. Reduce heat once pressure is achieved.

Problem	Possible Cause	Solution
Discoloration on stainless steel.	Hard water deposits or high heat.	Clean with a mixture of vinegar and water, then rinse. Avoid extremely high heat settings for prolonged periods.

## 6. SPECIFICATIONS

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- **Brand:** Bergner
- **Model Number:** BGIN-9718
- **Capacity:** 5 Liters
- **Material:** Triply (304 Stainless Steel Interior, Pure Aluminum Core, 430 Stainless Steel Exterior)
- **Color:** Silver
- **Finish Type:** Mirror
- **Product Dimensions:** 17.72"D x 10.63"W x 5.91"H
- **Item Weight:** 2.7 Kilograms (approximately 5.94 pounds)
- **Operation Mode:** Manual
- **Dishwasher Safe:** No
- **Cooktop Compatibility:** Induction, Gas, Electric, Vitroceramic, Halogen



WORKS ON ALL  
STOVETOPS,  
INCLUDING INDUCTION.



Image: Base of the pressure pan, confirming compatibility with all stovetops, including induction.

## 7. WARRANTY AND SUPPORT

### Warranty Information:

The Bergner Argent Classic Triply Stainless Steel 5 Liter Outer Lid Pressure Pan is backed by a **5-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims. The warranty does not cover damage resulting from misuse, neglect, accidents, alteration, or commercial use.

### Manufacturer Contact Information:

**Manufacturer:** Bergner Impex India Pvt Ltd

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