Dear BergHOFF Customer,

First and most importantly, thank you very much for the trust you put in BergHOFF by purchasing our cookware. By doing so, you clearly show us that our efforts to enrich and simplify your culinary endeavors, are appreciated. BergHOFF only manufactures products that are beautiful, safe, easy and efficient to work with, and does so by the highest industry standards. How do we succeed? By always being forward-looking, resourceful and by listening to you … our customer.

Please read this manual thoroughly. Everything that needs to be known about cookware has been summed up on the following pages. Inside you will find some great maintenance tips, as well as technical specifications and warranty information.

Keep it near at hand, so you will be familiar with your new cookware, and it will give you the greatest pleasure for years to come.

Welcome to the world of BergHOFF!
The first thing to do is unpack and check your cookware carefully. Make sure that you don’t throw away the packing until you checked the contents.

Before the first use, clean the cookware carefully with warm soapy water. Don’t use soaps with a base of citric acid for the products made of stainless steel; this affects the anti-oxidation layer, which could result in corrosion. Corrosion can easily be removed with a good stainless steel cleaner, like BergHOFF “stainless steel cleanser”.

In case of food particles stuck to the bottom, fill the pot or pan with a little soap and water and let it soak for five minutes. In case of burnt particles ... fill the bottom of the pot with water and let it boil. Then use a wooden spoon to remove the particles. You can also use BergHOFF’s “stainless steel cleanser”.

Overheating can lead to blue or golden brown spots. This discoloration doesn’t affect the performance of the cookware and can be removed with the BergHOFF “stainless steel cleanser”.
- When cooking the waterless way, never put your cookware on a burner when they are almost empty. Remember to always keep your cookware at least 1/3 full for this cooking method.

- Thermo knobs are not dishwasher safe. The knobs should feel a little loose. This is normal, if they’re too tight they will break inside. They’re fine the way they were placed when you brought your cookware home. Maintaining the thermo knobs will ensure a long time use.
COOKING METHODS

BergHOFF’s cookware makes it possible to cook without water, butter or oil. This way you can enjoy a healthy and tasteful meal!

1. Cooking without water

Always use the right pot or pan for the job!

Begin by selecting the appropriate sized pot. If you use a pot that is too large, you’ll create air holes which harm the food quality. These holes are responsible for drying out the food and also for possible burning. Full capacity is 2/3, anything over is not recommended.

Always rinse prepared foods and vegetables with water!

This is important for two reasons: removing harmful chemicals and allowing enough water to cling to the food in order to mix with its natural juices. This simplifies the “cooking without water” process.

Match the source of heat to the pot!

Start with a cold pot and check if you are cooking on medium heat. Always match the size of the burner as close as possible. If it’s too
hot in the pot (or pan), liquids will evaporate, which results in a decrease of the food quality. We strongly recommend, when you cook without water, to maintain a medium temperature or lower.

Create a steam seal!

Start cooking on medium heat and add two to three tablespoons of water (recommended!). When the slightest puff of steam escapes on the side of the lid, lower the heat (to low or a simmer). The lid has now formed a natural seal with the pot.

Don’t peek!

Every time the cover is removed during the cooking process, heat and steam escape which lengthens the cooking time and dries out the food. The lid should be removed only when the cooking is done. If you cannot resist the urge to peek, add a little water.

Cooking times:
green beans, peas, broccoli, celery, cauliflower, spinach, cabbage ... 7 - 12 minutes
onions, potatoes, carrots, beans ... 14 - 18 minutes
2. Cooking without butter or oil

Oils were initially used to prevent food from burning. Thanks to a lot of our cookware sets they’re no longer needed!

**Check the source of heat!**

Check the temperature by sprinkling a few drops of water into the pot. If they start rolling across the bottom, you can start cooking (approximately after 90 seconds).

**Searing meat!**

Put the meat in a pan and avoid adding salt. After searing all sides, cover the pan for at least three minutes. The meat which sticks to the bottom will slowly come off by itself, telling you that it is done. This way of cooking also simplifies later cleaning.

**Lower the heat!**

After searing, it is necessary to lower the heat (to a setting usually between low and medium). Cooking times are generally reduced about 20 to 30 %. Again, this saves on energy.
In a nutshell:

- start cooking on medium heat and watch out for the first amount of steam to escape from the lid
- lower the heat (to low or a simmer) in order to create a steam seal
- finish cooking at a low temperature by using regular cooking times.

Cooking times:
- fish fillet ... 6 minutes
- chicken breasts ... 12 minutes
- steak ... 15 – 25 minutes
- a whole chicken ... 45 minutes
- roast ... 90 minutes
3. Steaming

When you would like to steam, place the food into the steamer basket. Add some water and cover the pot with the lid or inverted bowl (used as a cover). Boil the water ... and the food will be cooked in no time! Remember to add enough water for adequate boiling time.

Compared to traditional cooking methods, the natural flavour and nutrients are enhanced and conserved. This is ideal for preparing fish, vegetables and other courses.

Cooking times:
- fish ... 6 – 9 minutes
- shrimp ... 4 minutes
- lobster ... 7 minutes
- most vegetables ... 8 – 12 minutes
TECHNICAL SPECIFICATIONS

1. Material

Our cookware sets (except for the Cast line) are made of high-quality 18/10 T304 stainless steel, one of the finest alloys used worldwide. This alloy, which consists of 50 different elements, contains at least 18 % chromium and 10 % nickel. It’s excellent for corrosion resistance thanks to an invisible, passive oxide film that forms on the metal’s surface, like a protective shield. The polished layer prolongs life and simplifies cleaning.

2. Ergonomics

The open and ergonomic design of the polished handles adds to a safer and firmer grip. Most of them stay cool and can also be used as lid supports to catch the condensation.
3. Thermometer

Some of our cookware sets use a thermometer in the cover handle. This “thermo knob” improves the accuracy during the cooking process and guarantees conservation of the food quality. It eliminates the need to remove the lid (in order to control the process); an action which involves a lot of heat loss.

Thanks to the thermo knob you can watch the thermometer! Just check the indicator on the meter. Yellow stands for a temperature less than 30 °C, green for a temperature between 30 and 90 °C and red for a temperature over 90 °C. In the unlikely event the arrow crosses the red field, immediately remove the pot from the burner to prevent burning or damage to it.

4. Hygiene

Our pots and pans are fitted with a special rim, designed to pour cooking water or other liquids, without spilling or dripping. Advantages: the rim remains liquid free and is easy to clean; which means, bacteria can’t survive.
5. Cooking methods

During the cooking process the hot steam rises, but due to the lower temperature in the upper part of the pot, the steam cools off again, condenses on the lid and drips back into the pot. Because of this, the meat bastes itself and stays deliciously juicy and looses no nutrients. With this technique the food is being cooked below boiling point, making it both nutritious and tasteful.

6. Multifunctional

All BergHOFF products can easily be used in combination with each other. When you, for example, combine pots, pans, lids and bowls, you only need one or two burners, so you save a lot of energy. Furthermore, thanks to this multifunctional feature, you dirty less pots (saving time!) and you also need less soap (saving money!).

- Some cookware is designed for stove to table use. The lid can be used as a trivet. This way the bottom and the meal stay warm.
- The steamers (also usable as colanders) fit on all the 6” or 8” casserolas (and on some 10” casserolas).
The vacuumed closed bowl keeps food warm for a long time and can be transported safely to picnics, for example(*)

Cooking “double boiler” (for example, to melt chocolate or to defrost food) becomes a piece of cake(*)

By piling different cookware, one on top of the other, you can cook several dishes in one time. This is a healthy, tasteful and economical way of cooking(*)

BergHOFF Worldwide cookware is suitable for electric, ceramic, halogen, gas and induction type stoves.

7. Base

While cooking, materials in the base expand due to the heating process. To avoid this expansion, traditional cookware has to be designed with a hollow space. The biggest disadvantage is that the utensil has to remain on the burner for quite some time before the base expands and fully benefits from the heating process. This directly relates to the loss of energy, burning and sticking, typical of traditional pots and pans.

(*) Only available or possible with at least 16 pc cookware sets!
The BergHOFF base, on the other hand, is almost perfectly straight and thanks to its special construction, it stays like that during the whole cooking process.

Because of the heat transfer metals, exposed on the sides of the base, the expansion can also take place there. The heat will almost immediately be even over the whole surface! No hot spots! Another advantage of this base is its excellent and quick heat distribution. The base contains different layers, all having specific qualities, which guarantee a fast heating conduction and a lot of energy saving. Unlike Ferro, aluminium and copper are fast conductive materials. The heat quickly finds its way through the copper into the base, where it enters the Ferro layer. This layer then equally spreads the heat over the surface – also on the sides – in a short time. The sides of the base warm up as fast as the centre while using a minimal amount of energy. In addition, the side of the casserole is perfectly sealed, so that all voids are tightly filled and food particles cannot get trapped.
WARRANTY

- All cookware (except for the Cast line (5 years)) are covered by a lifetime (*) warranty, starting from the date of purchase.

- BergHOFF will replace or repair all products, having material or manufacturing defects and when the products were used under normal conditions, as recommended in the manual. Please send the product to be repaired or replaced, in the original packing and proper shipping packaging. The shipping & handling costs are not included in this warranty.

- This warranty excludes damage caused by misuse, fire, overheating, theft, abuse, dropping, etc.

- Minor scratches, imperfections or discolorations (for example, 18/10 T304 stainless steel can become blue or golden brown) might occur, but don’t affect the performance and are therefore not covered by the warranty.

- The use of citrus based detergents, which affect the anti-oxidation film and cause corrosion, is not covered by this warranty.

(*) For European countries the maximum legal time limit for a warranty is 30 years!
The United States, Africa, Asia and the Pacific Rim don’t fall under this restriction.
Signature dealer and stamp of the firm:

Date of purchase and signature purchaser:

Please keep this warranty near at hand and, in case of malfunction, send it together with the receipt to the following address: