

***BergHOFF***<sup>®</sup>  
Yes, you're right!



VIRGO

**ENG**

## **The Virgo stainless steel cookware is all about healthy cooking:**

- Searing, frying and browning without fat or oil and a high conservation of vitamins, minerals and flavour through cooking with less or no added water. All thanks to the combination of 18/10 stainless steel and our patented 6-layers base.
  - The 18/10 stainless steel and the patented 6-layer base also ensure quality, durability and performance.
  - Besides, the distinct design of the Virgo stainless steel cookware always brings good taste to the table, no matter if you serve light, fresh summer dishes or copious, warm meals in winter. So enjoy cooking with the Virgo and show everyone, family or guests, your meals are prepared with great taste.
  - A unique and catchy design.
  - Made of high-quality 18/10 stainless steel
  - The patented unique 6-layer offers fast heat transfer and makes sure the heat is evenly spread throughout the complete surface
  - While cooking, the handles stay cool for safety and convenience
  - Extra big ergonomic handles on cover and body for comfortable handling
  - The stainless steel with glass cover can be positioned straight up on the body of the pot: always one hand free during cooking and serving.
  - Suitable on gas and electric burners and vitro-ceramic, halogen and induction hot plates.
  - Pouring out liquids doesn't have to be messy anymore with the practical nozzle on every pot.
  - Clever scaling marks on the inside of the pot.
  - Monitor the ingredients in the pot thanks to the glass lid. No need to lift the cover and waste valuable energy and loose flavour.
  - Excellent resistance to scratches and abrasions
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## Important Safeguards

**Read all safety information carefully and thoroughly before using this product!**

- do not allow children near the stove while you cook.
- to avoid injury always use caution when handling hot pots.
- for safety reasons never leave cookware unattended while in use and make sure the handles do not extend over the edge of the stove.
- do not allow handles to extend over a hot burner, because the handles could get hot.
- the handles of your pan are made of stainless steel and constructed to minimize heat transfer. Nevertheless, lids and handles may become hot during prolonged cooking.
- use caution when removing lids or lifting with the handles. Touch lightly to be sure the handles have not become hot. Use oven mitts or potholders if necessary.
- always use oven gloves when removing pans from hot oven.



induction  
vitro-ceramic  
halogen  
gas  
electric



energy-saving  
cold grip system  
18/10 stainless steel  
6-layer sandwich base  
dishwasher-proof  
patent pending



