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Yes, you're right!



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VIRGO

### Some tips to enhance and maintain the qualities of your cookware with BergHOFF's non-stick coating

#### Before first time use:

- after unpacking your cookware, wash the item in warm, soapy water with a soft sponge. Rinse thoroughly and dry completely with a soft cloth.
- before cooking with your new cookware for the first time: heat the pan over low heat, rub the non-stick surface with vegetable oil and allow the pan to cool. Then wipe out as much of the oil as possible with a paper towel. This will lightly season the surface and enhance the properties of the coating. You might consider doing this periodically and each time before you put away the cookware for a longer time.

#### Cooking with your new coated cookware

- if you use oil for taste or texture, allow the oil to warm for a minute or two over low to medium heat before adding food to the pan. Experiment a bit to find the best setting.
- never allow a pan to boil dry. Never let your pan heat up too long.
- always cook using low to medium heat. Only use high heat when the pot is filled with a liquid for boiling your food (like for instance pasta)
- never cut food while in the pan as this will damage the surface.
- save the pan from dents and the non-stick coating from scratches, those can affect the nonstick attribute to fall.

#### Care and Cleaning

- remember to cool down your pan before immersing in water
- your coated pan is very easy to clean: a quick hand wash will be sufficient.
- clean after each use by hand with a dish detergent especially made for hand washing. Be sure that you do not use a harsh cleaning product that is based on citric acids or that contains chlorine bleach. Use warm, soapy water and sponge or a dishcloth. Do not use steel wool or nylon scrubbing pads, oven cleaner or any cleaner that is abrasive, that contains chlorine bleach or is a citrus based cleanser. Rinse in warm water and dry immediately with a soft cloth.
- always clean your cookware thoroughly since, the next time you use it, any food residue will cook into the surface causing food to stick

- if you have remains of food stuck to the cookware, they can easily be removed by covering the bottom of the pan with water and letting it soak off while gently heating it at low temperature (no need to let the water cook). Do not use a metal utensil.
- if you store your pots and pans by stacking them, put, for instance, a dish towel between them avoiding parts of the upper item to scratch the surface of the lower element.
- don't use your cookware as a container to store food. Keep the cookware clean and empty when not in use.

#### 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 are constructed to stay cool and to minimize heat transfer. However, there some metal parts that 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.



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