BERGHOFF GB EUROCAST PROFESSIONAL SERIES PAN CARE INFORMATION



Our BergHOFF Eurocast cookware range brings together the latest technology in non stick cookware so that you can embrace healthy cooking for years tocome . To keep your lightweight, fat-free, non-stick BergHOFF Eurocast cookware in top condition for years to come, follow these simple tips and tricks.

BEFORE USE

In the first instance, as with all things new, it is advisable to wash out your BergHOFF Eurocast pans in warm soapy water, rinse, and dry thoroughly. This will ensure that any packing residue is removed.

For best cooking results

We recommend that before the first use of your pan you season it. Though this isn't necessary and you can begin fat free cooking straight away, it can help your pan to perform better.

Season your cookware

To season your cookware, simply wipe out the frying pan with a piece of kitchen paper that has been lightly dipped in olive oil and lightly heat it on a gentle heat for a few minutes to 'seal' the oil to the surface. After seasoning, do not wash your cookware until it has been used for the first time.

If you feel as though your pan is not quite as 'non stick' as it was then you may benefit from re-seasoning your cookware from time to time. The seasoning can restore the performance of the BergHOFF Eurocast range after prolonged use.

FAT FREE COOKING

To cook in a fat-free environment, especially with sticky food items such as eggs, we advocate for using a low temperature. You don't need to use a high heat with these pans - the heat distribution can intensify the temperature of the pan, both inside and out, resulting in food burning before it has a chance to cook.

🔥 The best tip we can possibly give is to cook on a low heat as stated, and to use a lid at all times. Doing this, you create moisture for the food (especially eggs) to cook in, in the absence of any fat.

CLEANING



BergHOFF Eurocast cookware should be hand washed in hot, soapy water. You will find that food deposits, fats and oils will easily lift, making harsh dishwasher use unnecessary. After each wash, ensure you rinse thoroughly, and dry with a soft cloth.

If you find that from time to time you have stubborn or burnt food residue, sticky sauces, or oils that require a bit more attention, we simply recommend a good soak in hot soapy water. A kitchen sponge can be gently applied to areas where soaking is not proving effective.

Never place a non-stick item of this cookware in a dishwasher

The salts and chemical detergents can damage the non-stick surface and the handle mechanism, which can cause an impaired non-stick performance and a tarnishing to the metal component of the handle. In some cases, it can also lead to a transfer of black deposits to the hands. In order to retain the non-stick properties and not be in breach of the 5 year warranty, dishwasher use is prohibited.

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UTENSILS



Only wooden, plastic, rubber or silicone utensils should be used on the non-stick surface of the cookware, as use with anything sharp which may scratch or gouge the surface will void the 5 year warranty.

TEMPERATURE

When cooking it is important to bear in mind the temperature of your oven. Our oven proof glass lids can be used in temperatures up to 200°C, any higher temperatures risk damaging your cookware. Your BergHOFF pans can be used in the oven in temperatures up to 260°C without risking the quality of your cookware.