

SCHOTT CERAN® Use & Care Guide

Your SCHOTT CERAN® cooking surface is developed to be easy to use and to look great. The following hints and tips will help you to keep it that way for a long time to come. SCHOTT CERAN® cooktop panels can stand up to plenty of wear and tear if you follow the simple instructions provided in this manual.

SCHOTT CERAN® is made of exceptionally durable, long-lasting glass ceramic. The flat surface lets you move pots and pans around safely with almost no risk of spills or overturning.

SCHOTT CERAN® cooking surfaces are easy to clean

Tip: Clean your SCHOTT CERAN® cooking surface regularly, preferably after each time you use it.

1. First remove any burnt-on deposits or spilled food from your SCHOTT CERAN® cooking surface with a suitable metal razor scraper (similar to scraping paint off of your windowpanes in your home - it will not damage the decorated cooking surface). Hold the scraper at approximately a 30° angle to the cooktop. For your safety, please wear a mitt potholder while using the metal scraper.
2. When the cooking surface has cooled down apply a few dabs (about the size of a dime) of an approved cleaner in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel as if you were cleaning a window.
3. As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel.



Important: If any sugar or food containing sugar (preserves, ketchup, tomato sauce, etc.), a plastic item or kitchen foil accidentally melts on the hot surface of your cooktop, remove the molten material **IMMEDIATELY** with a metal razor scraper (it will not damage the decorated cooking surface) while the cooking surface is still hot to avoid the risk of damage to the SCHOTT CERAN® surface. For your safety please wear a mitt potholder while cleaning the hot cooking surface.

The following cleaners were successfully tested and approved by SCHOTT for CERAN® cooking surfaces:

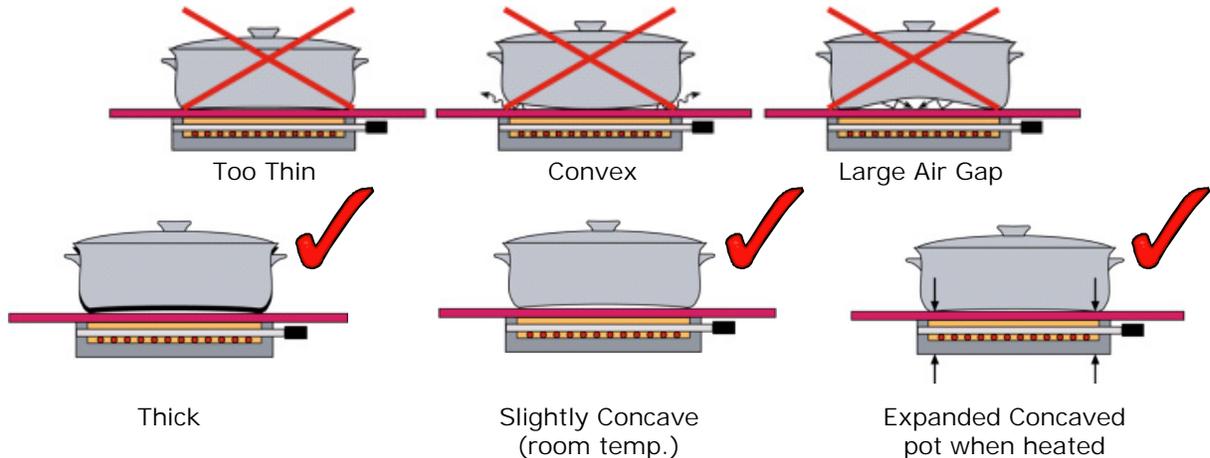
Cleaning creams

- § Weiman CookTop Cleaning Cream (www.weiman.com)
- § Cerama Bryte (www.ceramabryte.com)
- § Whirlpool Cooktop Cleaner (www.whirlpool.com/accessories)
- § Hope's Cooktop Cleaning Cream (www.camden-industrial.com)
- § Easy-Off 3 in 1 Glass Top Cleaner Spray (www.easyoff.com)

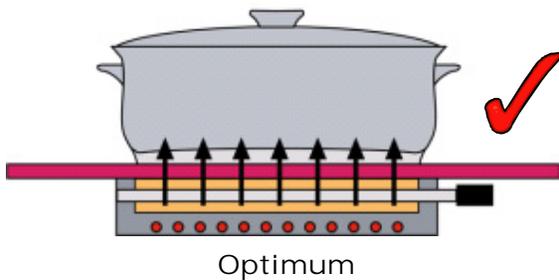
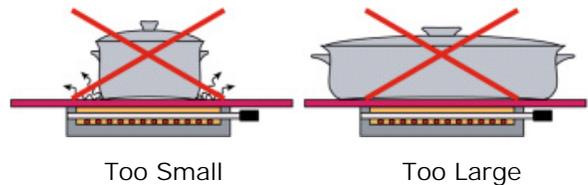
!!! Do not use abrasive sponges or scouring pads of any type. Corrosive cleaners such as oven sprays, cleaners containing chlorine or ammonia and stain removers should not be used.

Using the correct pots and pans

The bases of pots and pans should be slightly concave at room temperature, as it slightly expands when it gets hot. This ensures that it sits flush with the cooking surface resulting in the most efficient use of the heat.



Please ensure that the pan base is the same size as the cooking zone.



For best cooking results use stainless steel or enameled steel pots & pans. The base of stainless steel pans with sandwich bottoms should be 4-6 mm thick and the base of enameled steel pans should be 2-3 mm thick.

Glass ceramic cookware is not really suitable because of its poor heat conductance and its potential to scratch the cooking surface.

Pots and pans with copper and/or aluminum bases are not recommended because they are softer than the cooking surface and tend to leave small particles, which are difficult to remove. If those particles are not immediately removed with an appropriate cleaning agent, they may burn onto the surface and mar its appearance.

Every pan base should be clean, dry and ridge-free to prevent any residue from burning onto the cooktop panel, scratching or other damage or deposits (such as lime specks).

Scratches resulting from daily use are quite harmless and only impair the visual effect. There is no need to worry if something spills or boils over. Even burned-on food can be easily removed using the metal scraper. Please make sure that all deposits are removed before the cooking surface will be used again.

Following these simple hints will ensure that your SCHOTT CERAN® cooking surface will look good for a long time to come.