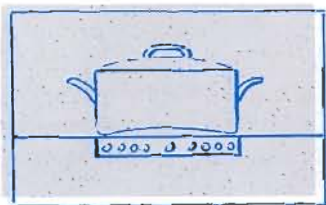


Get the best out of your cooking surface by using the correct pans



- To avoid scratching your CERAN® cooking surface, we recommend that you use pans with a smooth base. If you use the cold cooking surface as a work surface, make sure that you wipe it clean afterwards, as any rough particles left on the cooking surface could scratch the surface when you place a pan on them. Should traces of wear appear on your cooking surface, you should not be concerned, as they will not effect the end cooking result.
- Please ensure that the pan base is the same size as the cooking zone.

What to look for when buying new pans for your CERAN® cooking surface:

- At room temperature, the pan base should be slightly concave, as it expands when it gets hot and lies flat on the cooking surface. This ensures that the heat is conducted with as little loss as possible.
- For the best results the base of enamelled steel pans should be 2–3 mm thick and stainless steel pans with sandwich bases should be 4–6 mm.

Cleaners and Tools*

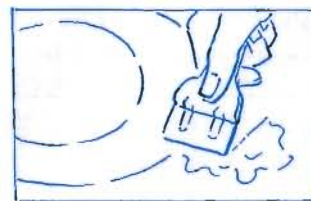
Cleaning scrapers, Spare blades

RESCUE Glass Ceramic & Halogen Hob Cleaner (Dr. Beckmann)

VITRO CLEN (Reckitt Benckiser)

Available from: Supermarkets, Hypermarkets, Department Stores, Electrical Stores, Household Stores, Grocery Stores, DIY Stores, Chemists

CERAN® cooking surfaces are so easy to clean

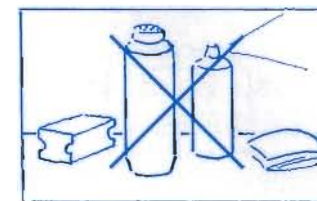


Your CERAN® cooking surface looks good and is easy to use. The following hints and tips will help you to keep it that way for a long time to come.

- First remove any burnt-on deposits or spilled food from your CERAN® cooking surface with a suitable scraper (e.g. CERA^{Scrap}).
- When the cooking surface has cooled down apply a few drops of an approved cleaner and wipe with a paper towel or clean soft cloth.
- Rinse well with water and dry with another paper towel or soft cloth.

Tip: Clean your CERAN® cooking surface regularly. Preferably every time you use it.

Important:



- If any plastic item, kitchen foil, sugar or food containing sugar is accidentally allowed to melt on the hot surface of your CERAN® cooking surface, remove **immediately** with a scraper while the cooking surface is still hot to avoid the risk of damage to the surface.

Before cooking food with a high sugar content (e. g. jam), treat the cooking surface with a suitable conditioner. This will protect the surface against damage by the sugar should the food boil over or spill onto the surface.

Do not use abrasive sponges or scourers of any type. Corrosive cleaners such as oven sprays and stain removers should also not be used either.

Suitable cleaners are listed on the left.