

## CARE & MAINTENANCE CERAMIC COOKTOP

Your IAG ceramic cook-top is made from glass ceramic.

It is tough, tougher than the glass it resembles; nevertheless, do not drop a heavy object onto the surface from the top of the kitchen unit above.

It is resistant to heat and cold and even to extreme temperature changes.

It is attractive and easy to clean, and will remain so if you take a few precautions and follow the steps below,

- Before using your ceramic cook-top, check each time that the base of the saucepan and the cooking zone are clean and dry.
- Lift up the saucepans; pulling them across the cook-top can lead to superficial scratches.
- Avoid using the surface of your cook-top for food preparation as this could lead to grit on the surface and subsequent scratching.
- Use saucepans which are sufficiently large enough to avoid overflows onto the cook-top, especially if a saucepan contains any sugar as this can cause irreparable damage to the glass ceramic.
- Keep the surface of the cook-top clear; above all do not keep plastic or aluminium foil on it which could melt and damage the cook-top.

### CLEANING HINTS

All spots or spilled foods must be quickly cleaned, preferably whilst the cooking zone is still warm (be careful not to burn yourself) and before any future use.

To do this, use

- (a) a dry cloth, if the surface is slightly soiled,
- (b) a glass scraper, if the surface is badly soiled, particularly if sugar remains or highly sacchariferous foods have been inadvertently spilt onto the ceramic surface.

If the surface is still dirty, wait until the cook-top is cold and then clean with a soft sponge or cloth and a non-abrasive cleaning cream.

Finally, protect your cook-top from future spots and stains by using a proprietary product made especially for glass ceramic cook-tops (such as Cerapol from Hillmark) which leaves a thin protective film on the surface.

Do not use scouring powders as they can scratch the cook-top surface.