

CARE AND CLEANING

IMPORTANT!

- For your safety, switch the power to the cooktop off at the wall before any cleaning. In this case, there will be no 'Hot surface' indication, but the cooking zones may still be hot! Take extreme care.
- Do not use a steam cleaner to clean your cooktop.
- Do not use scourers or any harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass or stainless steel.

| WHAT? | HOW? | IMPORTANT! |
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| <p>Light soiling on glass after every use</p> <p>- fingerprints and marks - stains left by non-sugary liquids (eg water, soup, oil)</p> | <ul style="list-style-type: none"> • Wipe with a soft, damp cloth and mild detergent. A microfibre or 'glass' cloth is ideal for this. • Wipe dry with a clean cloth or paper towel. | <p>Before cleaning, make sure that the glass is a safe temperature to touch.</p> |
| <p>Non-sugary boilovers, spills and food stains on glass</p> <p>- burnt-on food or grease - pasta water, milk, soup</p> | <ol style="list-style-type: none"> ① Remove the soiling with ceramic cooktop cleaner using a sponge or non-abrasive scourer suitable for ceramic glass. ② Remove any excess cleaner and wipe dry with a clean cloth or paper towel. ③ Apply ceramic cooktop conditioner or protector following the instructions on the dispenser. A microfibre or 'glass' cloth is ideal for this. | <ul style="list-style-type: none"> • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaner residue on the cooktop: the glass may become stained. |
| <p>Hot sugary spills, melted plastic or metal on glass</p> <p>- sugar, sugary syrups - jams and jellies - vegetables or vegetable water with high sugar content (peas, sweetcorn, beetroot) - melted aluminium foil or plastic wrap</p> | <p>Remove these immediately with a spatula or razor blade scraper suitable for ceramic glass cooktops, but beware of hot spills and surfaces:</p> <ol style="list-style-type: none"> ① Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. ② Immediately clean the soiling up with a dish cloth or paper towel. ③ Follow the instructions for 'Light soiling on glass after every use' above. | <ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers immediately. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: the blade in a scraper is razor-sharp when the safety cover is retracted. Use with extreme care and always store safely out of reach of children. |

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| Metallic stains on glass caused by cookware with - copper base - aluminium base | <ul style="list-style-type: none">• Follow the instructions for 'Non-sugary boilovers, spills and food stains on glass' above.• For stubborn metallic stains, try using a razor blade scraper suitable for ceramic glass cooktops, holding it at a 30° angle. | If the cooktop is not cleaned after every use and copper or aluminium stains are allowed to burn onto the surface, they may react with the glass and no longer be removable. They don't, however, affect performance. |
| Spillover on the touch controls - food stains - fingerprints and marks | <ol style="list-style-type: none">① Switch the power to the cooktop off at the wall.② Soak up the spill.③ Wipe the touch control area with a clean damp sponge or cloth.④ Wipe the area completely dry with a paper towel.⑤ Switch the power to the cooktop back on at the wall. | <ul style="list-style-type: none">• Immediately wipe off any stainless steel cleaner if it is spilled onto the control dials.• Commercial stainless steel cleaners containing chlorine compounds are corrosive and may damage the appearance of your cooktop. Always read the label to check if your cleaner contains chlorine. |