



SCHOTT
glass made of ideas



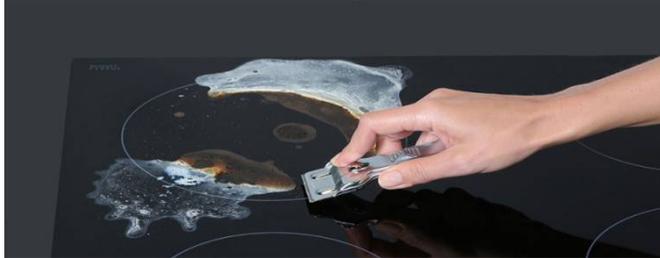
SCHOTT
CERAN®

SCHOTT CERAN® Cleaning & Care (uncoated)

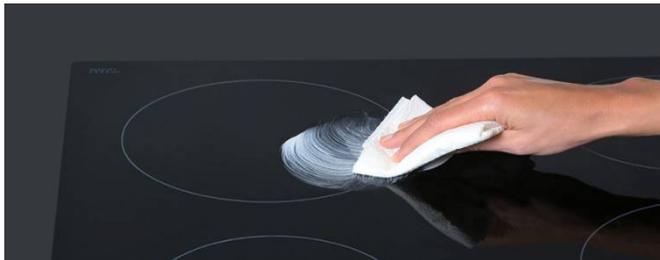
Status 03/02/2016

Version: 1.0

WHAT ARE THE BASIC STEPS TO KEEP IT CLEAN AND SHINY?



Remove any burnt-on or spilled food from your cooktop panel with a suitable metal scraper.



Once the cooktop has cooled down, apply a few drops of an approved and suitable cleaner and wipe with a paper towel or clean soft cloth.



Rinse well with clear water and wipe the cooktop surface dry.

For further information please check www.schott-ceran.com

LABORATORY TESTING OF CLEANING AGENTS

We regularly test a variety of cleaning agents to determine their suitability for SCHOTT CERAN® .

We perform rigorous tests with the following criteria:

- Mechanical properties: Cleaners must demonstrate that they do not damage cooktop surfaces with decorative patterns or plain cooktop surfaces.
- Cleaning efficiency: They must remove even stubborn dirt and stains.
- Chemical attack: They must not leave behind any residues that interact with SCHOTT CERAN® when heated.

Only cleaning agents that satisfy all test criteria are given the SCHOTT seal of approval, allowing your customers to identify suitable cleaners and protective agents.

HOW CAN A CLEANING AGENT GET A SCHOTT SEAL?

Manufacturers who are interested in using our seal on their cleaning agent, need to fulfill the following requirements:

- The cleaning agent has to pass our initial test (all test criteria need to be fulfilled)
- If it has passed the initial test, SCHOTT offers a license agreement that allows to use our brand and recommendation commercially.
- The manufacturer has to hand in samples of the running production on a regular basis for testing (minimum twice a year) to ensure stable quality.
- The manufacturer has to bear the cost for the initial test (€ 500) and the running license cost (€ 1.500 per year).
- The laboratory testing usually takes 8 – 10 weeks.



CLEANING BROCHURE

International Cleaning brochure can be ordered free of charge via logistic service in Mainz; Asian version via Suzhou.

International

Available languages: German, English, French, Spanish, Turkish, Italian, Portuguese, Polish, Russian

Recommendation of more than 60 approved cleaning agents in 45 countries worldwide.

Asia

Available languages: English, Korean, Chinese, Japanese

Recommendation of approved cleaners available in South Korea, China and Japan (min. one cleaner per country).

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SCHOTT CERAN®
Instructions for care
Pflegeanleitung

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Glänzendes Ergebnis in drei einfachen Schritten:

- 1** Für eine gründliche Reinigung entfernen Sie zuerst die groben Verschmutzungen und Speisereste mit einem Reinigungsschaber oder einem speziellen Reinigungsschwamm für Glaskeramik-Kochflächen.
- 2** Geben Sie nun einige Tropfen einer geeigneten Reinigungsflüssigkeit auf die erhaltete SCHOTT CERAN® Kochfläche und verreiben Sie diese mit einem Küchenpapier oder einem sauberen Tuch. Alternativ können Sie auch einen geeigneten Reinigungsschwamm für CERAN® Glaskeramik-Kochflächen verwenden. SCHOTT empfiehlt den Reinigungsschwamm von Vileda – Gitzel für CERAN®.
- 3** Anschließend die Kochfläche mit einem nassen Tuch abreiben und mit einem sauberen Tuch oder mit der weichen Seite eines geeigneten Reinigungsschwamms trocken nachwischen. Fertig!

CERAN® ist eine eingetragene Marke der SCHOTT AG, einem weltweit führenden Spezialglas-Hersteller. CERAN® von SCHOTT ist für höchste Qualität - made in Germany.



SCRAPER RECOMMENDATION

How to use a glass-ceramic scraper:

- Always use the scraper before applying a chemical cleaner
- With the scraper you can easily remove spill from hot CERAN® cooking zones before they burn on. This is especially important for boiled-over food with high sugar content
- Recommended for radiant and induction (even with induction the food can burn on!)
- Ideal angle between the blade and the cooking surface: 30°

How to identify a suitable glass-ceramic scraper:

- Scraper made of metal or steel (won't melt or catch fire)
- Scraper easy to lock / to unlock
- Blade is fixed precisely, it does not shift
- Blade is unbroken, clean and stainless
- Scraper certified by testing institute, if procurable (e.g. TÜV-GS or ROHS seal)
- User manual and safety instructions should be enclosed



THE RIGHT COOKWARE

Material and bottom thickness:

- enameled steel with bottom thickness 2–3 mm
- stainless steel pots with a sandwich bottom, recommended thickness 4–6 mm.

Bottom shape:

In its cold state, the bottom of the pot should be slightly concave, which means curved upward. Once it gets hot, it will expand and then lie flat on the cooktop panel.

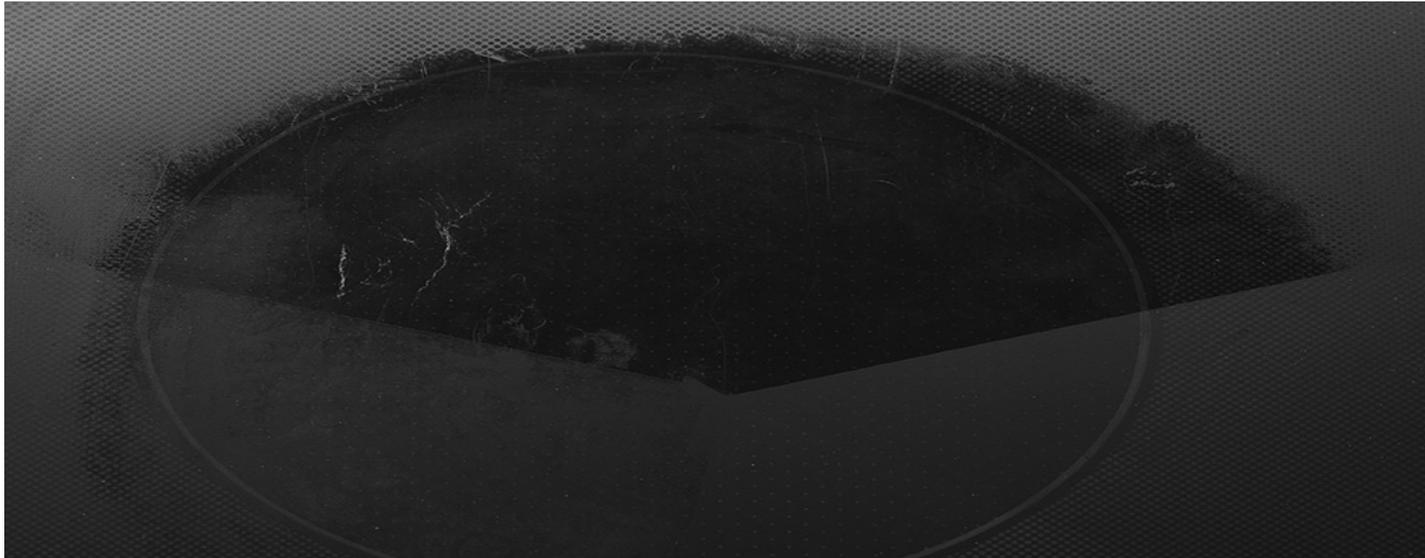
Diameter:

- The diameter of the pot shouldn't be smaller than the distance across the cooking zone → heat energy escapes unused
- The diameter of the pot shouldn't exceed that of the cooking zone → food not heated up sufficiently

HOW CAN CONSUMERS AVOID DAMAGE OF THEIR COOKTOP?

Burned-in lime specks

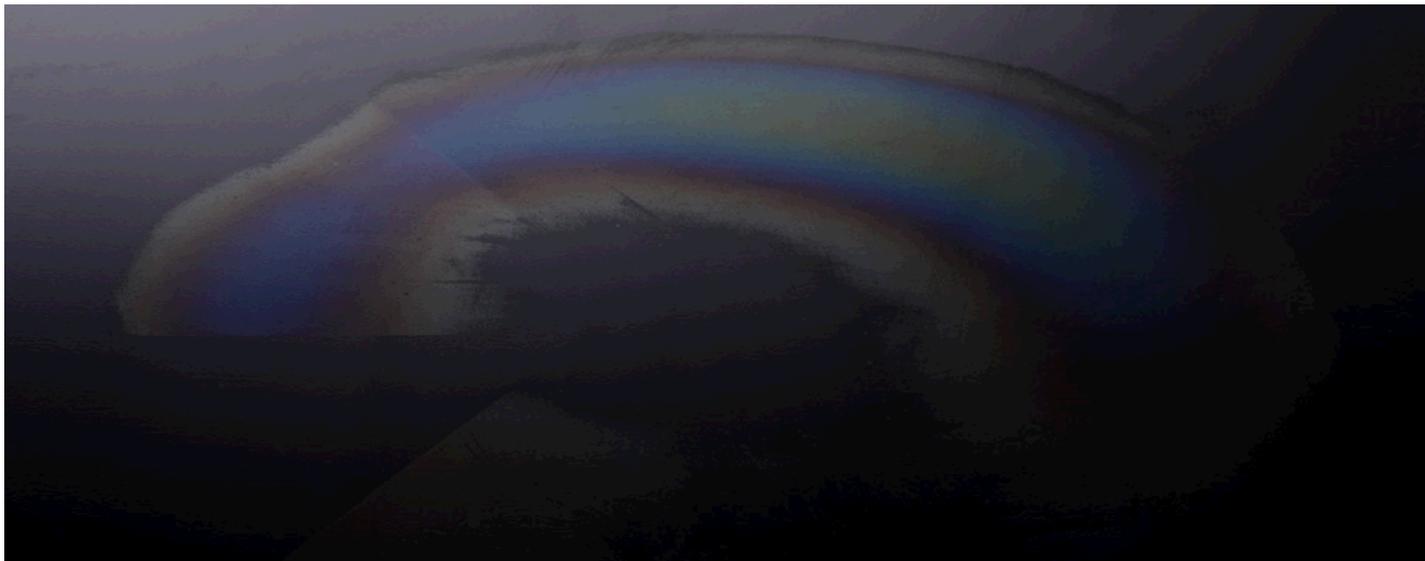
Only use dry cookware on the glass-ceramic. Lime specks can generally be removed with a suitable cleaning agent.



HOW CAN CONSUMERS AVOID DAMAGE OF THEIR COOKTOP?

Iridescent layers

Iridescent layers result from the use of an unsuitable cleaning agent. They should be removed as quickly as possible with a cleaner that is suited for use with SCHOTT CERAN®. Once it has burned in several times, it can hardly be removed.



HOW CAN CONSUMERS AVOID DAMAGE OF THEIR COOKTOP?

Sugar chipping

Sugar caramelizes at approx. 110 degrees Celsius on the hot cooktop and reacts with the glass-ceramic. Remove the hot sugar immediately from the hot cooktop with a suitable metal cleaning scraper to ensure that it does not leave behind any surface defects. Defects cannot be removed! It has no impact on functionality and stability.



HOW CAN CONSUMERS AVOID DAMAGE OF THEIR COOKTOP?

Melted aluminium foil and plastic

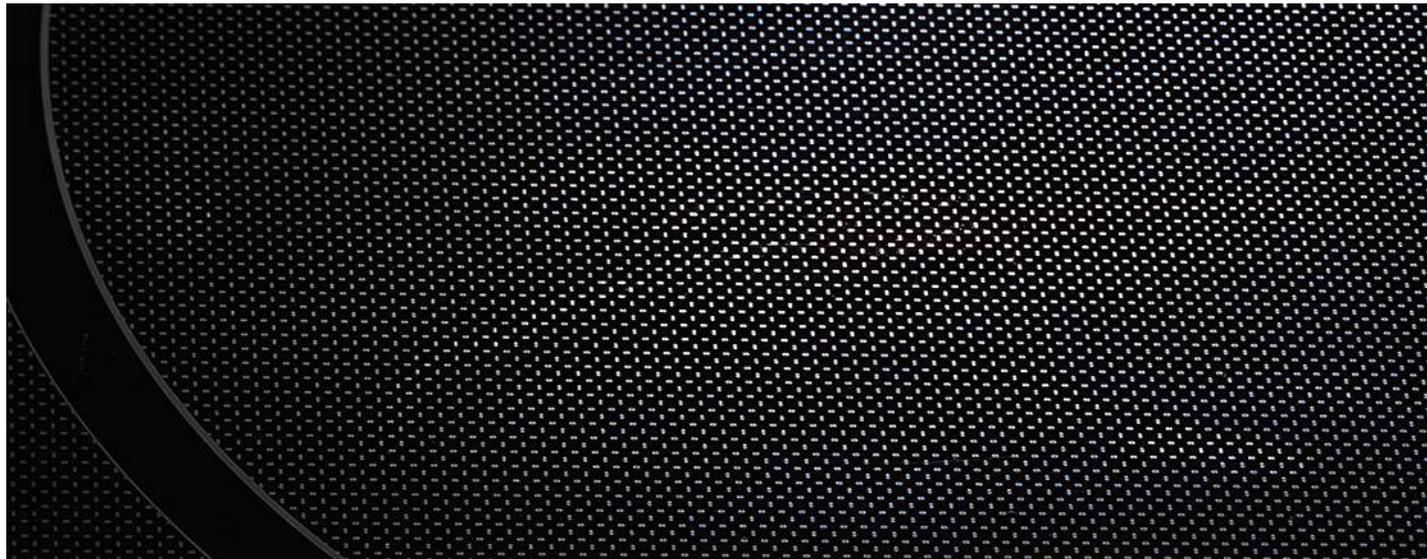
Remove the melted aluminum foil immediately from the hot cooktop with a suitable metal cleaning scraper to ensure that it does not melt onto the cooktop. Once it is melted, it cannot be removed! It has no impact on functionality and stability.



HOW CAN CONSUMERS AVOID DAMAGE OF THEIR COOKTOP?

Spots with a metallic shine

What should I pay attention to? Cookware with aluminum or copper bottoms can leave behind residue. It can generally be removed with a suitable cleaning agent. Once it has burned in several times, it can hardly be removed.



NO FEAR OF SCRATCHES

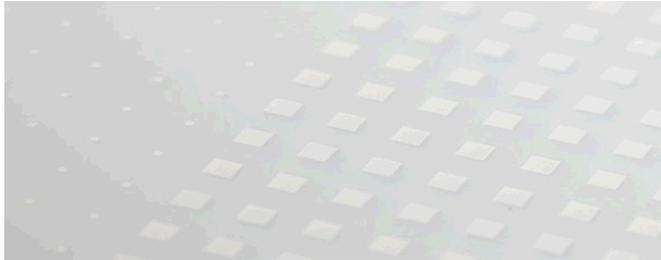
SCHOTT CERAN® is scratch resistant but scratches can occur during careless handling. As is often the case in life, it's all a question of care and carefulness. If the customer notes a few tips, he'll be able to enjoy a flawless surface for a long time to come:

- use suitable pots and pans
- always keep pots and cooktop clean
- clean the cooktop properly with tested cleaning agents
- don't treat the cooktop like a kitchen counter

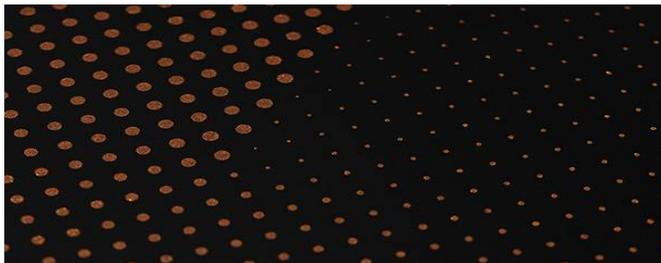
And if, eventually, scratches do occur, they are purely cosmetic. They don't have any adverse effect on the stability of SCHOTT CERAN® glass-ceramic cooktops.

For detailed information, please watch our info plainment trailer „do's & dont's“

INFLUENCES OF SCRATCH VISIBILITY



Scratches are much more noticeable on darker glass-ceramic than on transparent or even lighter versions. The reason for this is the strong contrast of diffused white light on the black surface.



With regard to decor, small scratches are less noticeable on patterns than on stripes. Customers who want scratches to be less noticeable should choose an irregular pattern over a uniform one.



If the lighting is concentrated and intense, it illuminates scratches in a particularly striking manner, e.g. halogen lights. The same scratch seems much less dramatic under a light bulb or fluorescent light.