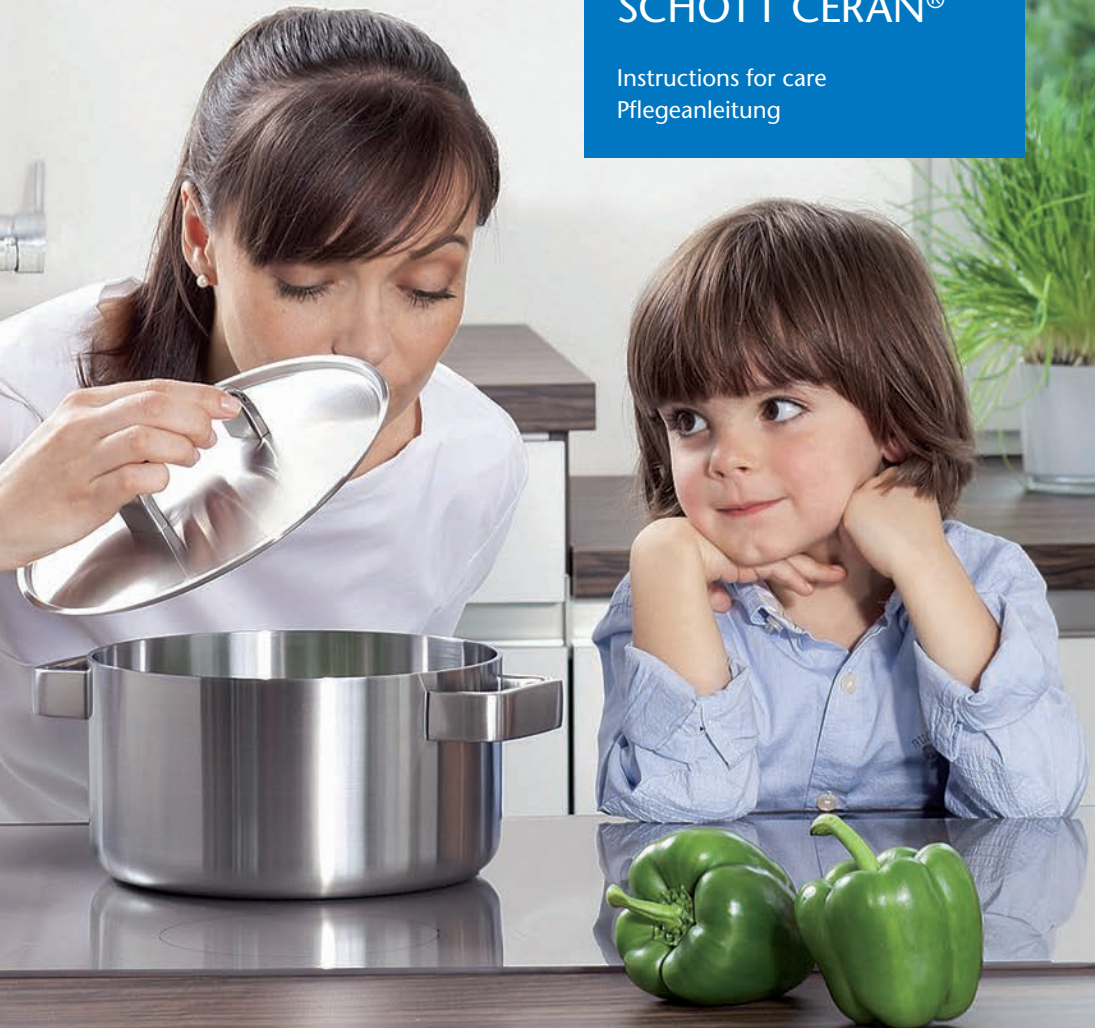


SCHOTT  
CERAN®

SCHOTT CERAN®

Instructions for care  
Pflegeanleitung



## SCHOTT CERAN® – Nicht nur eine Marke, auch ein Gütesiegel!

Unsere Glaskeramik ist besonders langlebig und außergewöhnlich robust. SCHOTT CERAN® ist in thermischen und mechanischen Belangen unübertroffen. Woher diese Qualität? Ganz einfach: Es liegt am Zusammenspiel von Herstellungsprozess, unserer speziellen Verfahrenstechnik und der Original-Formel von SCHOTT CERAN®.

### Die Vorteile von SCHOTT CERAN®

- Leichte Reinigung
- Besonders robust
- Lange Lebensdauer
- Sicherheit beim Kochen
- Hohe Energieeffizienz
- Für alle Heiztechnologien geeignet: CERAN® für Induktion, Elektrostrahlung und Gas
- Patentiertes umweltfreundliches Herstellungsverfahren

## SCHOTT CERAN® – more than just a brand, also a symbol of quality!

Our glass-ceramic is extremely durable and incredibly tough. SCHOTT CERAN® is simply unmatched when it comes to its thermal and mechanical characteristics. But where does this quality come from? Quite simply, it is the combination of the manufacturing process, our unique processing technology and the original formula used to make SCHOTT CERAN®.

### Product benefits SCHOTT CERAN®

- Easy to clean
- Unmatched durability
- Long service life
- Cooking safety
- Highly energy efficient
- The right solution for all heating technologies: CERAN® for induction, radiant and gas
- Patented environmentally friendly production process

## CERTIFIED BY TÜV RHEINLAND

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- Tested for harmful substances
- Suitable for food contact
- Periodic inspection



## GERMAN INNOVATION AWARD

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SCHOTT CERAN® - Winner of the German Innovation Award 2010



## Qualität „Made in Germany“

Als Technologie- und Innovationsführer überzeugt SCHOTT durch Qualität „Made in Germany“. SCHOTT hat seinen patentierten Schmelzprozess weiterentwickelt und produziert CERAN® heute ohne Einsatz der giftigen Schwermetalle Arsen oder Antimon. Für dieses umweltbewusste Herstellungsverfahren wurde SCHOTT in den letzten Jahren mehrfach ausgezeichnet.

- SCHOTT CERAN® ist die erste und einzige TÜV-zertifizierte Glaskeramik-Kochfläche
- Deutscher Innovationspreis – Gewinner in der Kategorie Großunternehmen
- Deutscher Nachhaltigkeitspreis – Top 3 Deutschlands nachhaltigster Produkte und Dienstleistungen
- SCHOTT CERAN® Marke des Jahrhunderts – Ausgezeichnet mit dem Markenpreis der Deutschen Standards

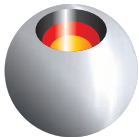
## Quality “Made in Germany”

As a leader in technology and innovation, SCHOTT simply boasts quality “Made in Germany”. SCHOTT has refined its patented melting process to produce CERAN® without the use of the toxic heavy metals arsenic or antimony. For this ecologically conscious manufacturing method SCHOTT has received several awards recently.

- SCHOTT CERAN® is the first and only TÜV-certified glass-ceramic
- Winner of the German Innovation Award
- Voted one of Germany’s TOP 3 sustainable products and services
- SCHOTT CERAN® Brand of the Century – Recognized with the German Standards Branding Award!

## GERMAN SUSTAINABILITY AWARD

TOP 3 Germany's Most Sustainable Products and Services 2011



## BRAND OF THE CENTURY

Recognized with the German Standards Branding Award 2013



# Keeping your kitchen sparkling

EN

Congratulations on purchasing a genuine SCHOTT CERAN® glass ceramic cooktop. You now have an original from SCHOTT, the world's leading glass ceramic manufacturer, with the top quality and durability you'd expect. To make sure your new glass ceramic cooktop lasts, here are a few important tips.

## Useful care tips

Clean your SCHOTT CERAN® glass ceramic cooktop regularly, preferably every time you use it. Avoid using abrasive sponges or scouring agents. Harsh chemical cleaners like oven sprays or stain removers are also unsuitable, as are bathroom or household cleaners. We have included a list of recommended cleaners and substances to protect your glass ceramic cooktop against sugar chipping.

# SCHOTT CERAN®

### Tips for keeping your SCHOTT CERAN® glass ceramic cooktop shiny:

- Use a burner that is the same size as your cookware.
- Use cookware with smooth undersides to prevent them from scratching the glass ceramic cooktop.
- When hot, keep cookware flat on the glass ceramic cooktop. This enables the heat to be more effectively transferred.
- We recommend a thickness of 2–3 mm for steel enamel base and 4–6 mm for stainless steel pans with a sandwich bottom.
- If you use the glass ceramic cooktop as a work surface when cold, make sure you wipe it clean to avoid any residue scratching.
- Lift up your cookware when moving them around on the cooktop to avoid scratches.

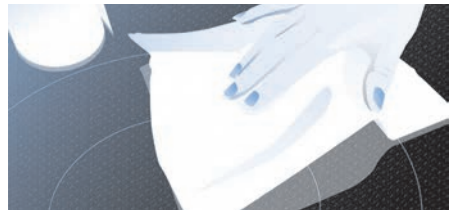
### Accidents happen ...

... and before you know it, plastic, tin foil, sugar or sugary food have fallen on the hot glass ceramic cooktop. Please scrape it off the hot surface as quickly as possible. If these substances melt, they can damage the glass ceramic cooktop. When you cook very sugary items like jam, apply a layer of a suitable protective agent beforehand.

### Sparkling results in only three steps:



To thoroughly clean your glass ceramic cooktop, first remove dirt and food with a suitable metal scraper or special sponge for glass ceramic cooktops.



Once the glass ceramic cooktop has cooled, put a few drops of a suitable cleaner on it and rub it on with a paper towel, a clean cloth or an approved cleaning sponge.



Then wipe the glass ceramic cooktop with a damp cloth and dry it with a clean cloth or an approved cleaning sponge.