

# KEEP IT CLEAN

To help you keep your SCHOTT CERAN® cooktop looking and performing its best, here are simple, everyday cleaning tips.

SCHOTT  
CERAN®

Cleaning your SCHOTT CERAN® cooking surface regularly, preferably after each use, and following these simple hints will ensure that your SCHOTT CERAN® cooking surface will look good for a lifetime.

To learn more about SCHOTT CERAN® eco-friendly glass-ceramic cooktops, visit [www.schottceran.com](http://www.schottceran.com).



- 1** First remove any burned-on deposits or spilled food from your CERAN® cooking surface with a suitable metal razor scraper. (It will not damage the decorated cooking surface.) Hold the scraper at approximately a 30° angle to the cooktop. For your safety, please wear a mitt potholder while using the metal scraper.
- 2** When the cooking surface has cooled, apply a few dabs (about the size of a dime) of an approved cleaner\* in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel as if you were cleaning a window.
- 3** As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel.

Note: This applies to typical soiling of your SCHOTT CERAN® cooktop that occurs when cooking. Minor soiling is easily washed away with a few drops of a suitable cleaner and a sponge.

**Important:** Scratches resulting from daily use are quite harmless and only impair the visual effect. There is no need to worry if something spills or boils over. Even burned-on food can be easily removed using the metal scraper. Please make sure that all deposits are removed before the cooking surface will be used again.

If any sugar or food containing sugar (preserves, ketchup, tomato sauce, etc.), a plastic item or kitchen foil accidentally melts on the hot surface of your cooktop, remove the molten material IMMEDIATELY with a metal razor scraper while the cooking surface is still hot to avoid the risk of surface damage. For your safety, please wear a mitt potholder while cleaning the hot cooking surface.

***Do not use abrasive sponges or scouring pads of any type. Corrosive cleaners such as oven sprays, cleaners containing chlorine or ammonia and stain removers are also not recommended for use.***

\*see back for more details

\*The following cleaners were successfully  
tested and approved by SCHOTT  
for CERAN® cooking surfaces:

**ELCO/Weiman CookTop Cleaning Creme**

[www.weiman.com](http://www.weiman.com)

**Golden Ventures Cerama Bryte**

[www.ceramabryte.com](http://www.ceramabryte.com)

**affresh™ Cooktop Cleaner**

[www.affresh.com](http://www.affresh.com)

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[www.schottceran.com](http://www.schottceran.com)

SCHOTT® is proud to be the first and  
only manufacturer validated by UL.

