Installation and operating instructions

PROFESSIONAL COOKER WITH ELECTRIC OVEN

CF4-68ETX CF6–610ETX
CFM4-66ETX CFM4–68ETX CFM6-610ETX
CFMC4-66ETX
Model LIBR.ISTR.CFX 60E

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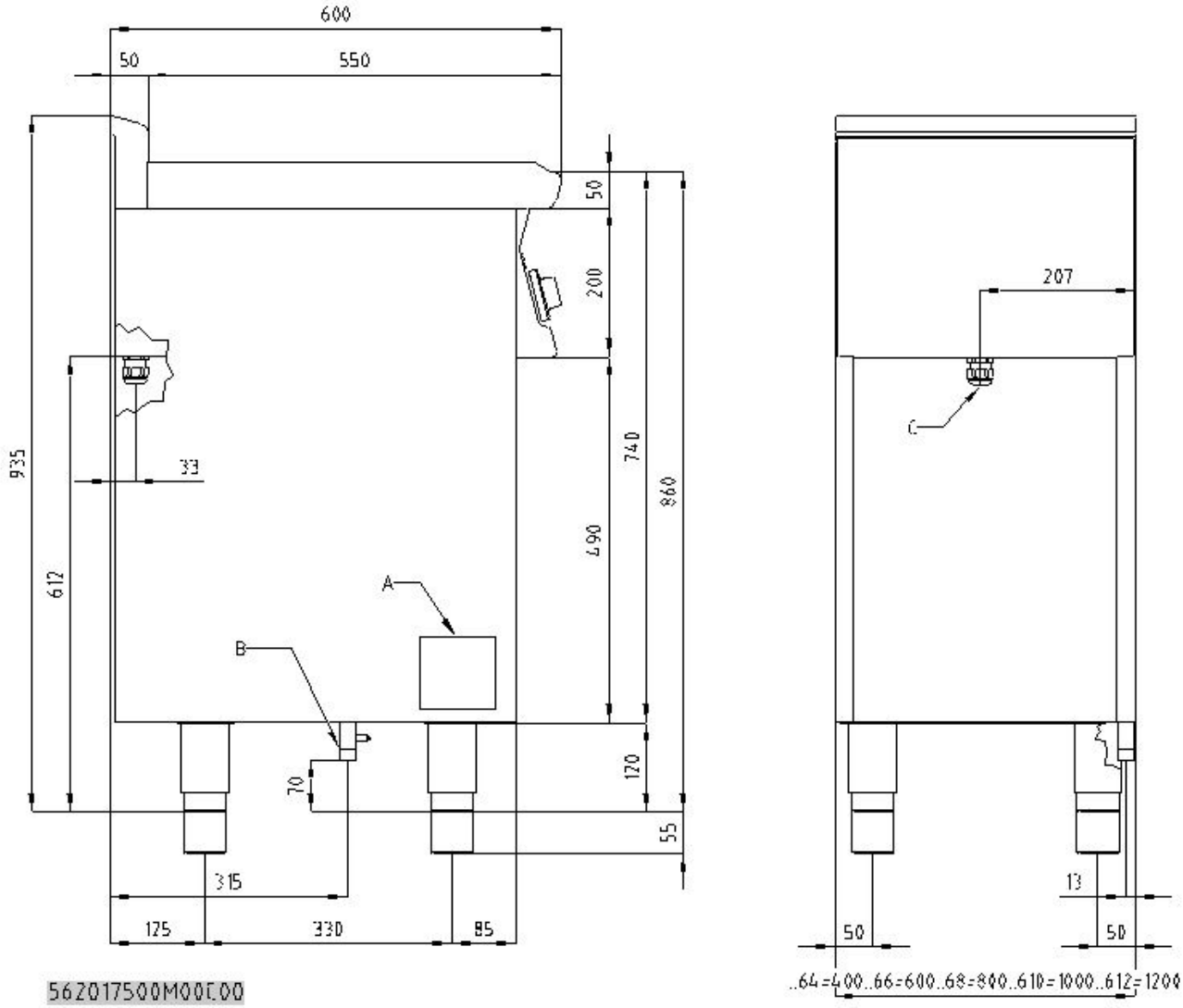
1 INTRODUCTION

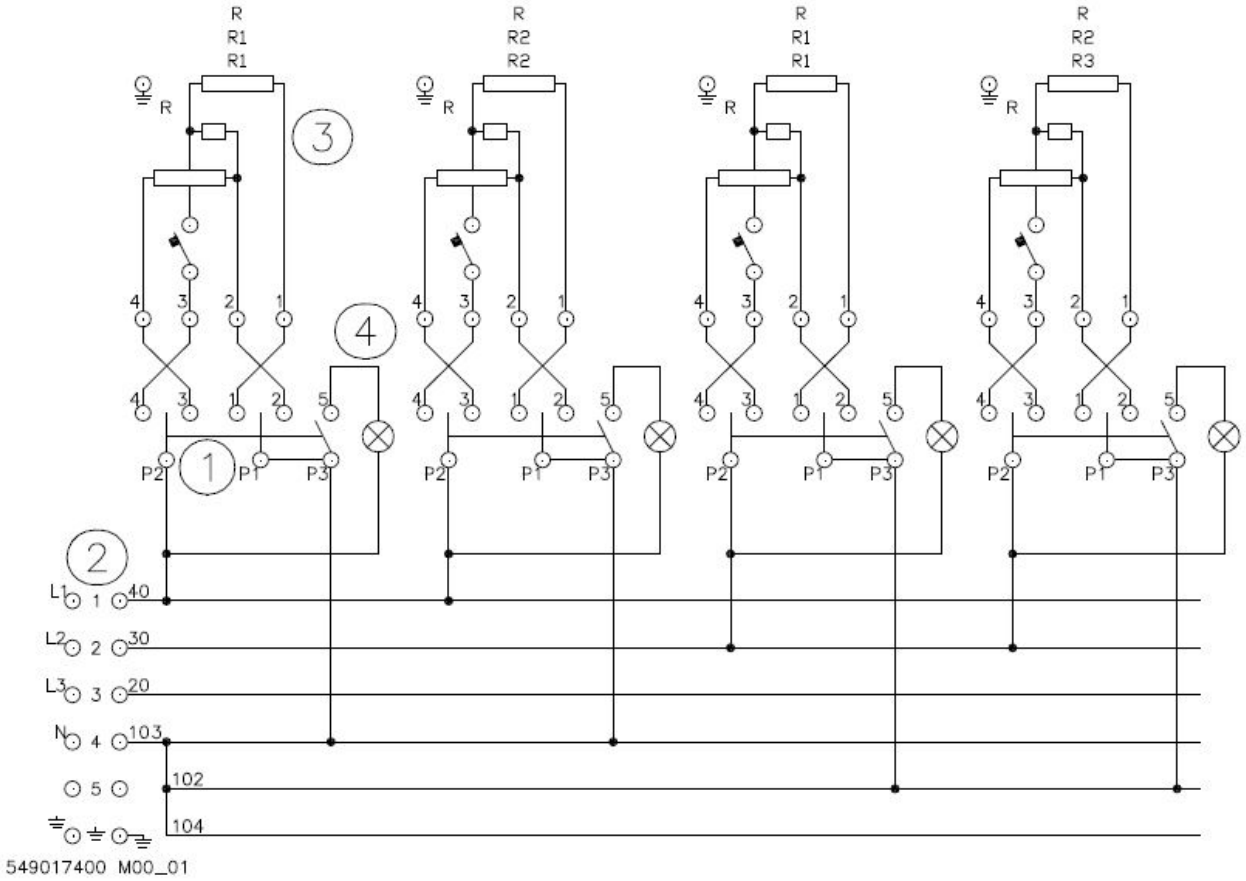
1.1 Installation drawing

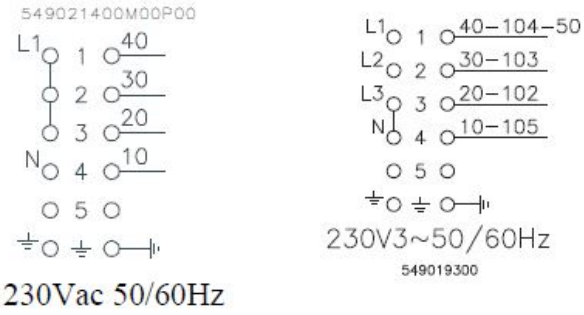
FIG. 1



A Data Plate
C Electrical connection

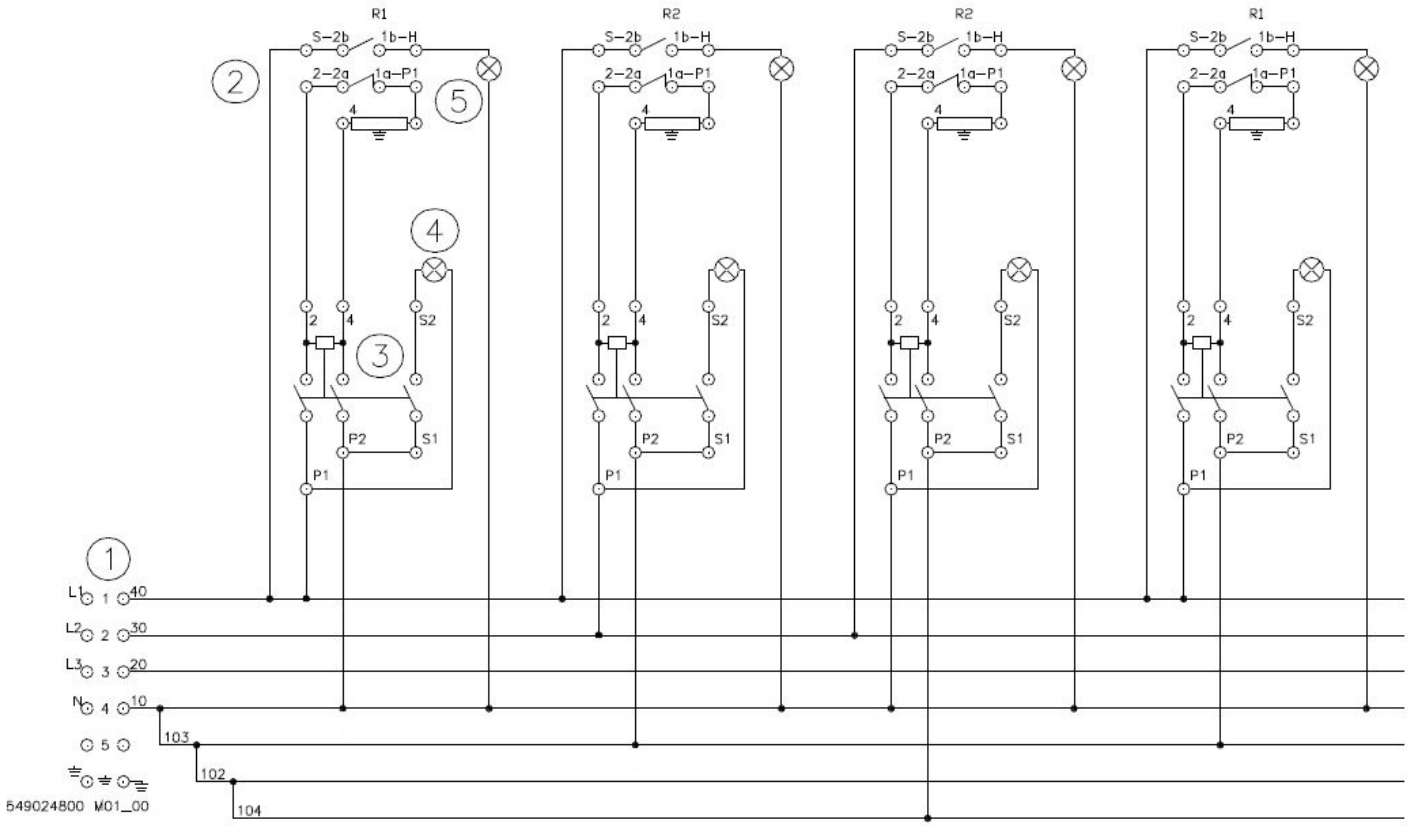
WIRING DIAGRAM (A) CF4-68ETX , CFM4-66ETX , CFM4–68ETX





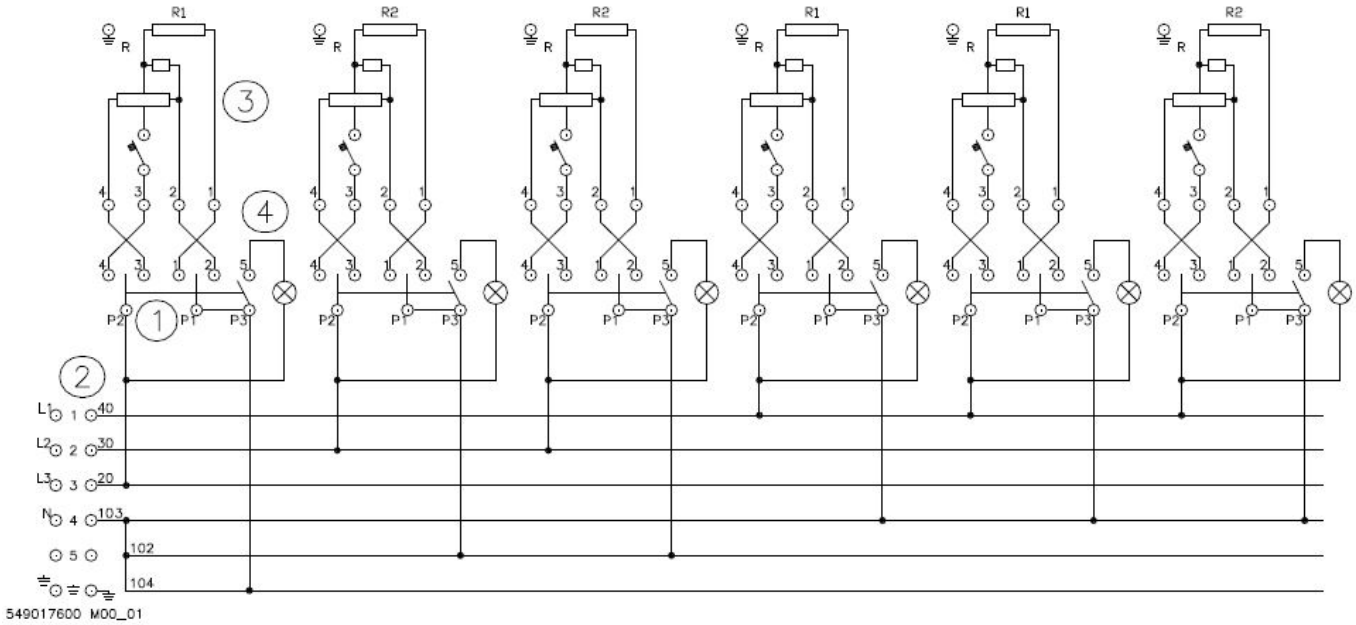
1 Switch
2 Power supply terminal board
3 Electrical plate
4 White indicator light

WIRING DIAGRAM (B) CFMC4-66ETX

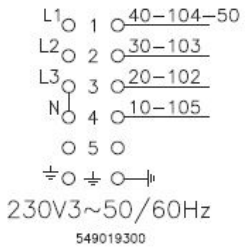


1 Power supply terminal board
2 Electrical plate
3 Power regulator
4 White indicator light
5 Residual heat indicator light

WIRING DIAGRAM (C) CF6–610ETX , CFM6-610ETX

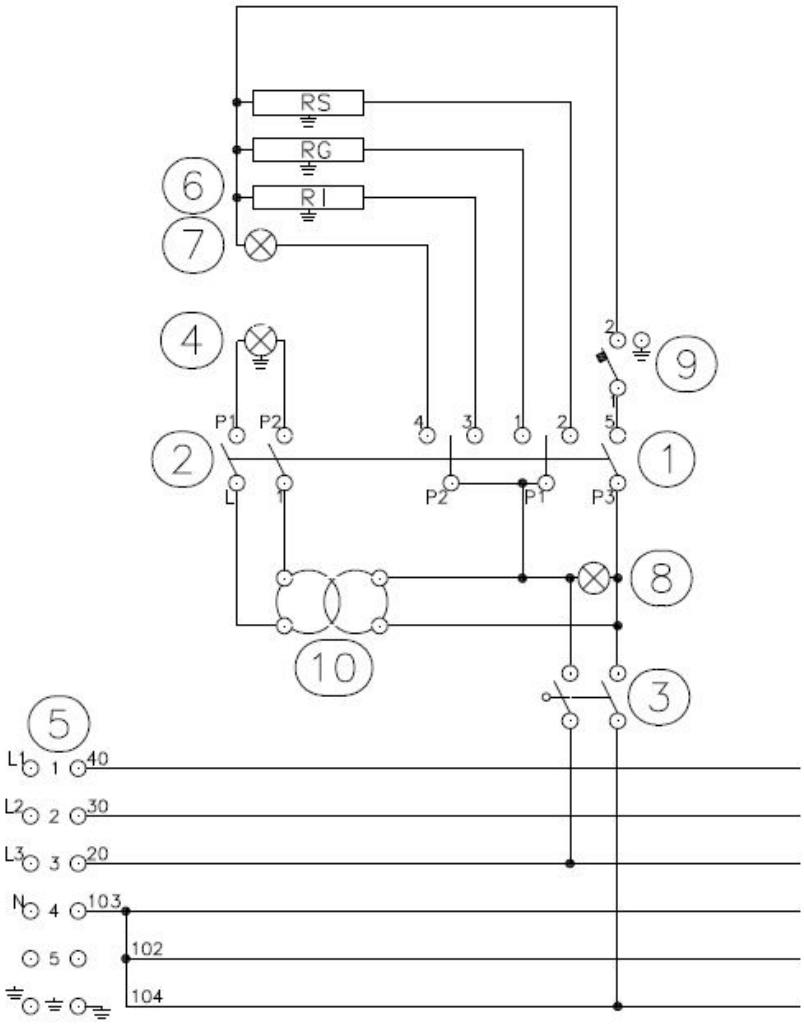


400Vac3N 50/60Hz



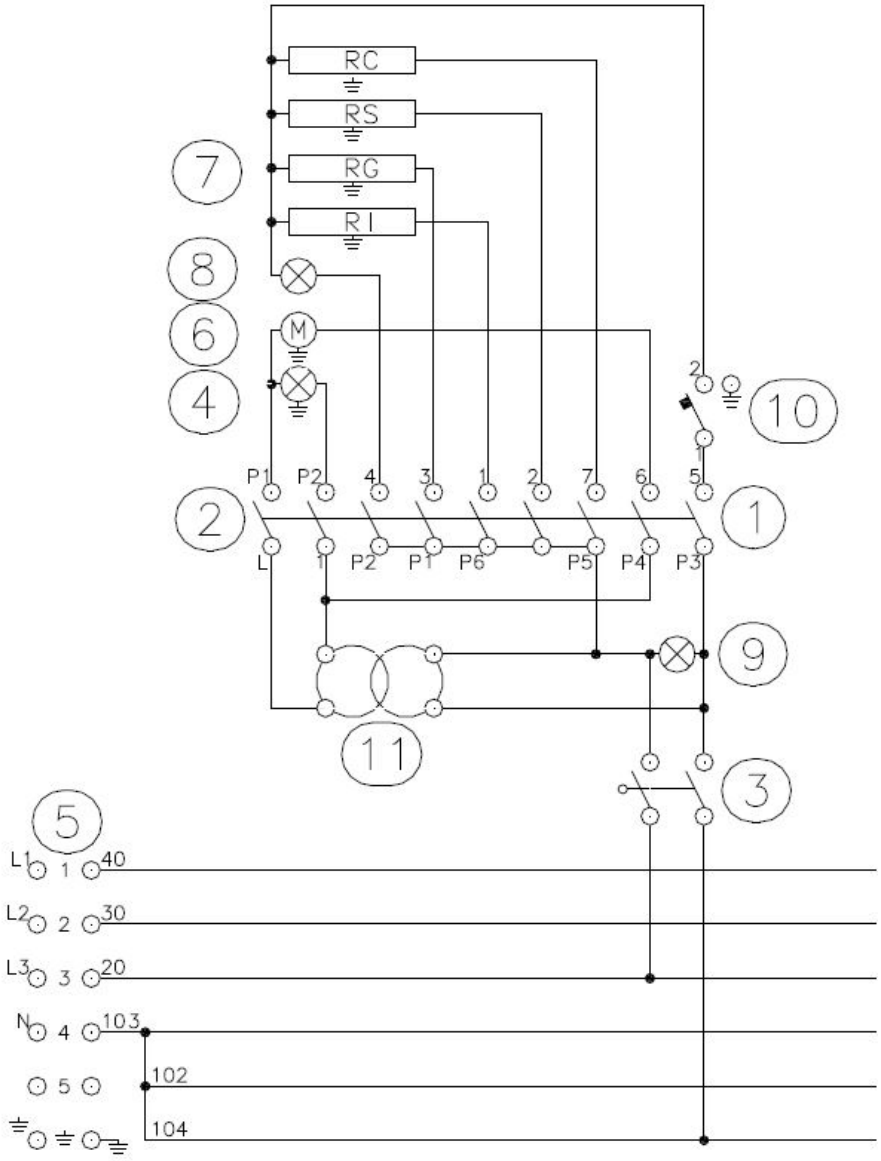
1 Switch
2 Power supply terminal board
3 Electrical plate
4 White indicator light

STATIC ELECTRIC OVEN WIRING DIAGRAM (D)



1-2 Switch
3 Timer
4 Oven lamp
5 Power supply terminal board
6RS Upper resistor
6RG Grill resistor
6RI Lower resistor
7 White indicator light
8 Green indicator light
9 Thermostat
10 Transformer

WIRING DIAGRAM MULTIFUNCTION ELECTRIC OVEN (E)

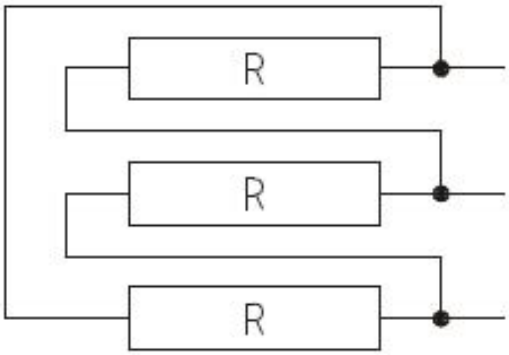


1-2 Switch
3 Timer
4 Oven lamp
5 Power supply terminal board
6 Motor fan
RS Upper resistor
RG Grill resistor
RI Lower resistor
RC Circular resistance
8 White indicator light
9 Green indicator light
10 Thermostat
11 Transformer

Electrical technical data table

MODELL	WIRING DIAGRAM
CF4-68ETX	B + D + K
CF6–610ETX	C + D + K
CFM4-66ETX	B + E + K
CFM4–68ETX	B + E + K
CFM6-610ETX	C + E + K
CFMC4-66ETX	C + E + K

PREDISPOSITION 440V~3 (K)



1.2 Fixing feet

2 GENERAL INFORMATION

2.1 Declaration of compliance

The manufacturer declares that the appliances comply with the requirements of the regulation GAR 2016/426 for the gas part and directive 2014/30/EU,2014/35/EU for the electrical part. Installation must be performed in compliance with current regulations, especially with regard to ventilation of the premises and the exhaust gas evacuation system.

- Read the warnings in this manual carefully. They provide important information about safe installation, use and maintenance.
- The instruction manual must be kept for the entire duration of the equipment and made available to users for every possible consultation. The manual should be consulted for any information concerning installation, use and maintenance of the appliance.
- After removing the packaging, check the integrity of the equipment.
- All packaging materials (plastic bags, polystyrene, staples, etc.) must be disposed of in compliance with current regulations.
- Before connecting the appliance, make sure that the information on the data plate matches the electricity and gas mains where the appliance is installed. **The manufacturer accepts no liability if the equipment is not connected in accordance with current regulations.**
- Always keep all parts of the equipment clean to avoid the risk of oxidation/rust and/or aggression by chemical agents.
- The equipment must only be used by personnel trained for the purpose.
- **The installation must be implemented by professionally qualified personnel in accordance with the manufacturer's instructions and current reference standards.**
- The electrical safety of this equipment is only ensured when it is correctly connected to an effective ground/earth system as required by current electrical safety standards. The manufacturer cannot be held liable for any damage caused if the system is not connected to ground/earth.
- Before carrying out any cleaning or maintenance tasks on the equipment, unplug it from the electricity mains. In the event of faults or malfunctions, always deactivate the appliance.
- **Repair work of any kind must only be performed by qualified personnel.**
- This appliance must only be used for its expressly intended purpose for cooking or heating food. Any other use is considered improper.
- The appliance is intended for professional use and must be used by trained personnel.
- The installation and possible transformation to another power supply voltage (if envisaged), or transformation for operation with another type of gas, must be implemented exclusively by qualified and authorised professional personnel.
- Before using the appliance, carefully clean all surfaces intended to come into contact with food.
- The manufacturer declines any and all liability for any direct or indirect damage resulting from improper use of the equipment. The manufacturer declines any and all liability for damage caused by incorrect installation, tampering, poor maintenance and unskilled use. Moreover, the manufacturer declines any liability for possible inaccuracies that may be contained in this booklet attributable to errors in transcription or printing and equally reserves the right to make any changes to the product it deems useful and/or necessary without compromising its essential characteristics.
- **The manufacturer cannot be held liable for any damage caused by failure to comply with these basic standards and all other use and maintenance standards contained in this booklet.**

2.2 User information, RAEE Directive on waste electrical and electronic equipment

With regard to the regulatory framework of reference of the European Community, we remind the user of the following:

- Used AAE (Electrical and Electronic Equipment) products must be collected separately
- The user can carry out this collection in the RAEE collection systems and return the equipment to the distributor when purchasing a new one
- Plus being RoHS compatible, (in accordance with Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment) the potential effects on the environment and human health may be due to the misuse of the same equipment or parts of it
- The symbol next to the rating plate indicates the obligation of separate collection
- The penalties provided for in the event of improper disposal of RAEE (Waste Electrical and Electronic Equipment) are those provided for by the national transpositions of European Directives 2012/19/EU

2.3 Technical data table

Technical data table CF S60EX

MODEL	DIMENSION	POWER SUPPLY	MAXIMUM INPUT (A)	MAXIMUM POWER (kW)	Emissivity	Silicon POWER SUPPLY CABLE
CF4-68ETX	80x60x90h	400V~3 50/60 Hz	15,16	9,61	/	4 x 1,5 mm²
CF4-68ETX	80x60x90h	440V~3 50/60 Hz	13,78	9,61	/	4 x 1,5 mm²
CF6–610ETX	100x60x90h	400V~3 50/60 Hz	19,77	13,12	/	4 x 2,5 mm²
CF6–610ETX	100x60x90h	440V~3 50/60 Hz	17,97	13,12	/	4 x 2,5 mm²
CFM4-66ETX	60x60x90h	400V~3 50/60 Hz	15,16	10,05	/	4 x 1,5 mm²
CFM4-66ETX	60x60x90h	440V~3 50/60 Hz	13,78	10,05	/	4 x 1,5 mm²
CFM4–68ETX	80x60x90h	400V~3 50/60 Hz	15,16	10,05	/	4 x 1,5 mm²
CFM4–68ETX	80x60x90h	440V~3 50/60 Hz	13,78	10,05	/	4 x 1,5 mm²
CFM6-610ETX	100x60x90h	400V~3 50/60 Hz	20,69	13,55	/	4 x 2,5 mm²
CFM6-610ETX	100x60x90h	440V~3 50/60 Hz	18,81	13,55	/	4 x 2,5 mm²
CFMC4-66ETX	60x60x90h	400V~3 50/60 Hz	13,1	9,05	/	4 x 1,5 mm²

3 INSTALLATION

3.1 Delivery checks

On delivery, it is important to check the following:

- External conditions of the packaging
- The general status of the equipment
- The conformity of the model with the information in the technical data plate and the instruction manual
- The conformity of the equipment and components to the order form

3.2 Removing the packaging

While removing the packaging, take care not to damage the appliance. Remove the protective film from the stainless steel and eliminate any traces of glue. Do not smoke. Perform this operation away from sources of heat and wear protective gloves. Do not disperse packaging material in the environment, keep it out of the reach of children and dispose in compliance with current legislation.

3.3 Mechanical installation

Place the appliance on a flat base. Adjust and stabilise the appliance by acting on the support feet. Make sure that the surrounding walls and/or equipment are capable of withstanding the heat emitted by this appliance. Connect the water supply (if necessary).

Caution

Do not install the appliance near equipment/machines used in cold processes. If the appliance has to be installed close to cold process equipment, it is advisable to install non-combustible thermal insulating material and/or neutral elements between them.

3.4 Electrical/gas connections

Before being offered for sale on the market, the appliance was subjected to gas and electrical testing (as required). The appliance is supplied without a power cable. The installation technician must connect the equipment in compliance with current safety regulations on the basis of the power of the appliance.

Note

The ID plate is located in the compartment inside the door for appliances with compartments, or on the left side for appliances with an oven or a top. A second plate with the model and serial number is located inside the dashboard and a third is included with the certificate of conformity. The serial number can also be tracked from the sales document (after 2008). The plate has all the data needed for correct electrical installation. The installation and possible conversion to another power supply voltage (if envisaged) must be implemented exclusively by professionally qualified and authorized personnel. Before using the appliance, carefully clean all surfaces intended to come into contact with food.

Warning

Installation operations, any conversion to other types of gas and start-up must only be performed by qualified personnel, in accordance with current regulations.

Gas systems, electrical connections and premises where the appliances are installed must comply with current regulations in the country of installation; in particular, the appliance must be installed in a room with good ventilation, if possible under a suction hood to ensure complete evacuation of the exhaust gases formed during combustion. The air required for combustion is 2 m3/h per kW of installed power. The appliance can be installed alone or in series with other appliances in our production range. A minimum distance of 10 cm between appliances must be respected to prevent contact with any walls made of flammable material; furthermore, appropriate measures should also be adopted to ensure the thermal insulation of flammable parts, such as the installation of heat shields; take special care to ensure that appliances are installed in an appropriate and safe manner. The support feet can be adjustable in height and any unevenness can therefore be eliminated.

ELECTRICAL CONNECTION

Caution

In accordance with international provisions, when connecting the appliance an automatic device must be installed up-line of it so that the device can be fully disconnected from the mains; this device must have a contact aperture of at least 3 mm.

The connection terminal is located behind the rear wall. Proceed as follows to install the power supply cable:

- Remove the rear panel.
- Pass the new connection cable through the cable gland, connect the leads to the corresponding terminal on the terminal block and fasten them securely.
- Lock the cable with the cable gland and refit the panel. The earth/ground lead must be longer than the others so that if the cable gland breaks it is disconnected after the power cables.

Note

Make sure that the mains voltage complies with the data on the appliance's ID plate and that there is good conductivity to earth/ground. Pay attention when inserting leads to ensure they do not obstruct the normal course of work and routine appliance cleaning operations. Also make sure that the power cable is never pulled taut and is not placed in contact with sources of heat.

Note

The connection cable must have the following characteristics: it must be silicone type (to withstand temperatures of 180 °C), and must have an appropriate cross-section for the power of the appliance (see technical data table).

EQUIPOTENTIAL

The appliance must be connected to an equipotential system. The connecting screw is located on the rear of the appliance and is marked by the yellow symbol above it.

Warning

The manufacturer is not liable for and does not indemnify damages caused by incorrect inadequate installations that do not comply with these instructions.

4 INSTRUCTIONS FOR USE

4.1 General information

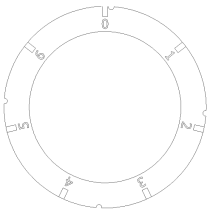
This appliance must only be used for its expressly intended purpose for cooking or heating food. Any other use is considered improper. The appliance is also intended for industrial use and **must only be used by personnel trained for use and aware of the risks that the hot element entails.**

Warning

The appliance operates at high temperatures, so the following is necessary:

- ***Pay attention to the areas surrounding the hot surface during routine normal operation (danger of scalding);***
- ***RISK OF BURNS Do not touch hot surfaces floor with your hands or other parts of the body to avoid burns caused by high temperatures;***
- ***After switching off the appliance, wait for a sufficient time for it to cool before carrying out any cleaning or maintenance operation.***

4.2 Lighting and adjusting the open rings



On the front panel, a plate is indicated above the knob to which it corresponds, marked by the index

- Turn on the switch located upstream of the appliance. Turn the control knob that corresponds to the plate from "O" to the desired heating level, between 1 and 6
- The indicator light turns on as soon as the appliance is powered

Note

To start up the plate, we recommend starting all plates and operating them at maximum power in order to eliminate any moisture that might have remained in the insulation of the heating elements.

It is recommended to start the plate at the maximum level and, once the temperature is reached, turn the control lever to the desired level. Turn the knob to "O" to switch off the plate.

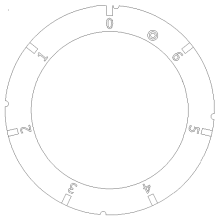
Warning

Each plate has a temperature limiter that interrupts the current supply once a temperature of 450°C is reached

Caution

- **Never operate the electrical plate without a pot**
- **The pot must have a smooth bottom with a diameter suitable for the plate (never smaller)**

4.3 Glass-ceramic cooker hob



On the front panel, a plate is indicated above the knob to which it corresponds, marked by the index

- Turn on the switch located upstream of the appliance. Turn the control knob that corresponds to the plate from "O" to the desired heating level, between 1 and 6
- The indicator light turns on as soon as the appliance is powered
- The plates are formed by a core and a ring; turning the knob as shown above turns on only the core of the plate; turning the knob past position "6" also turns on the ring and the temperature can be adjusted again between pos. "1" and "6"

Note

- *Each plate is connected to a power regulator, which makes it possible to select from among 6 different temperatures. Higher temperatures are recommended at the start of cooking*
- *Each plate has a temperature limiter that is triggered when the temperature that was reached could damage the glass*

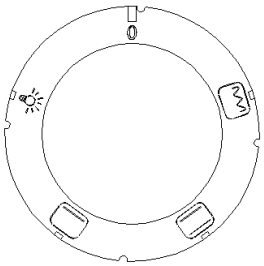
Warning

When the glass surface heats up, the luminous residual heat indicator turns on that corresponds to the plate in use. This indicator remains on as long as the glass is hot, even if the plate is off, to prevent the risk of burns

Note

- *It is recommended to use flat based receptacles, as those with a concave or rounded base increase the cooking time and energy use*
- *Do not use pots or any receptacle with an aluminium or tin covered base*
- *Do not use terracotta pots as they could break or crack and become unhygienic*
- *It is recommended to use stainless steel pans with a smooth, flat base with a diameter suitable for the heating area*
- *If cast iron pans are used, make sure not to slide them on the glass to prevent scratches*
- *Make sure that the bottom of the pot is dry before placing it on the hob*
- *Prevent the glass from being struck by objects with edges or tips*
- *Never cover the glass with aluminium foil or similar items during use*
- *The glass must be washed with liquid degreasers, vinegar and lemon based acids, that are suitable for cleaning ceramic and glass. It is recommended to perform cleaning when the glass is not completely cold, as residual food, burnt grease or other items can be softened with a moist cloth and removed while hot using a common scraper to prevent the glass surface from being tainted. Do not use abrasive or corrosive detergents.*

4.4 Igniting and adjusting the static oven



Turn the control knob to the right and set the desired temperature. To switch off the oven, turn the knob to the right into position 0. When the oven is to be used with both heating elements under thermostat control, position the knob at the symbol . When the oven is to be used only with the lower heating element under thermostat control, position the knob at the symbol .

4.5 Switching the grille on

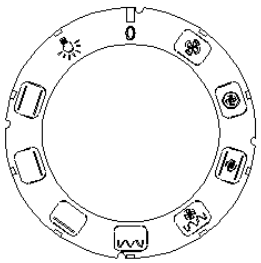
GRILL

The grill must only be operated with the oven in a **semi-open** status.

The supply includes a sheet metal guard that must be fitted underneath the dashboard for protection against overheating. Remove this protective plate only once it has cooled down. During operation, the grill becomes hot: to remove it and avoid burns, we recommend wearing protective gloves.

Turn the oven control knob to the symbol

4.6 Igniting and adjusting the multi-function electric oven



The hot air circulated by the fan is distributed throughout the oven chamber to ensure uniform cooking. Since the chamber is heated uniformly, different foods can be cooked simultaneously on several levels. Turn the knob to the symbol (hot air) and set the desired temperature. The is absolutely no need to preheat the oven, since the chamber heats up quickly once the hot air is activated. To ignite the oven, turn the selector knob to the right or left to set it in one of the following positions:

Upper and lower heating element

Bottom heating element

Top heating element

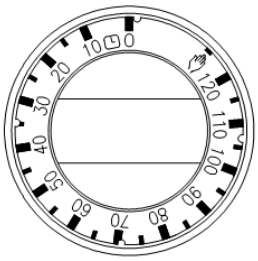
Grill heating element

Grill heating element and ventilation

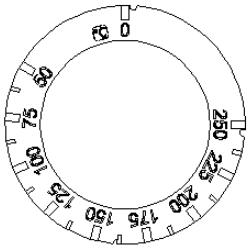
Lower, upper heating element and ventilation

Circular heating element and ventilation

Ventilation



The green pilot light comes ON, indicating that the oven is powered up. After selecting the type of cooking, turn the timer knob to the left into the manual position ("hand" symbol on the disk) or to the right, setting it on the required time between 0 and 120 minutes. In the latter position, after the set time elapses, the buzzer operates and the oven simultaneously switches off.



After setting the cooking time, turn the thermostat knob (see figure) to the right, setting it at the desired temperature

Caution

When the oven is operating, the door must not remain open as it could overheat and damage the knobs and the protective plates

GRILL:
While the grill is operating, the oven door must be **closed** and the thermostat knob be positioned in the 200 °C position

4.7 Oven lighting

To switch the oven lamp ON, press the button with the symbol . This means you can check food while it is cooking through the glass without opening the door.

4.8 Cooking table for the fan oven

Ventilated electrical oven cooking table

Type of food	Guide no. from the bottom	Quantity Kg	Temperature °C	Min. cooking time
Sweets				
With a beaten dough, in a mould	1-3	1	175	60
With a beaten dough, without a mould	1-3-4	1	175	50
Shortcrust pastry, cake base	1-3-4	0,5	175	30
Shortcrust pastry with moist filling	1-3	1,5	175	70
Shortcrust pastry with dry filling	1-3-4	1	175	50
With natural leavened pastry	1-3	1	175	50
Small sweets	1-3-4	0,5	160	30
Meat				
Roasts cooked on the grill				
Veal	2	1	180	60
Beef	2	1	180	70
Roast beef	2	1	220	50
Pork	2	1	180	70
Chicken	2	1-1,5	200	70
Roasts cooked in the pan				
Veal	1-3	1	160	90
Beef	1-3	1	160	90
Pork	1-3	1	160	90
Chicken	1-3	1-1,5	180	90
Turkey slices	1-3	1,5	180	120
Duck	1-3	1-1,5	180	120
Stews				
Beef stew	1	1	175	120
Veal stew	1	1	175	110
Fish				
Fillets, steaks, cod, hake, sole	1-3	1	180	30
Mackerel, turbot, salmon	1-3	1	180	45
Oysters	1-3	1	180	20
Baked dishes				
Baked pasta	1-3	2	185	60
Baked vegetables	1-3	2	185	50
Sweet and salty soufflés	1-3	0,75	180	50
Pizzas and calzones	1-3-4	0,5	200	30
Toast	1-3-4	0,5	190	15
Defrosting				
First courses	1-3	1	200	45
Meat	1-3	0,5	50	50
Meat	1-3	0,75	50	70
Meat	1-3	1	50	110

Note

- *The indication of use of the levels shown in the table is recommended when cooking on multiple levels*
- *The indicated times refer to cooking on only one level. Add 5-10' when cooking on multiple levels*
- *Add 20' for beef, veal, pork and turkey roasts with bones or for meat rolls*
- *The cooking times can vary depending on the type of food, their homogeneity and their volume*
- *Before cooking for the first time, select the lower value of the temperature setting range indicated in the table*
- *The cooking time will be extended based on the lower heat*

4.9 Electric grill cooking table

Electric grill cooking table

	Grill position	Cooking time - min.
Chops (0.5 kg)	1st guide	25 Min.
Sausages	2nd guide	15 Min
Grilled chicken (1 Kg)	3rd guide	60 Min
Spit roast veal (0.6 kg)	-----	50 Min
Spit roast chicken	-----	60 Min

5 MAINTENANCE

5.1 Routine

When using the appliance over time, it is essential to perform regular maintenance to ensure safe operation. We therefore recommend stipulating a service contract.

Caution

Maintenance must only be performed by specialist personnel in compliance with current regulations and our own instructions.

Before carrying out any maintenance and/or cleaning operation:

- Disconnect the appliance from the mains power supply and/or close the gas.
- Wait for a sufficient time for the appliance to cool down.
- Do not wash the appliance with direct or high-pressure jets of water, since any infiltration of water into the electrical components could jeopardise correct operation of the appliance and its safety systems.

Warning

For maintenance/replacement of components, order and use only original spare parts.

Replacing parts must exclusively be performed by authorised and/or qualified personnel. When replacing the electrical components of the machine and the electrical panels, scrupulously follow the technical characteristics for the replacement component indicated on the component itself. The appliance does not require any special maintenance but during the use of the equipment it is advisable to check the following at least once a year (possibly increasing the frequency depending on the degree of use):

- The status of connections especially on the terminal board and the power supply cable, as well as the status of the gas connections;
- The operating condition of the various components (perform a functional test);
- For appliances fitted with rotary resistances, remove the hub, grease it and replace the three o-ring seals to avoid possible leaks.

5.2 Spare parts

It is possible to replace parts such as the valve, the piezoelectric or the ignition control unit (depending on the type of appliance) or the gas pipes easily and quickly.
To replace such parts, proceed as follows:

- **THERMOSTAT** ; after removing the front panel, unscrew the two screws that fasten the thermostat to the panel, then, after disconnecting all the electrical connections, replace the damaged parts and install the new ones in succession

- **POWER REGULATOR or SWITCH:** Remove the knob and open the panel, unscrew the two screws that fasten the switch/regulator to the panel, remove all the electrical connections and proceed with replacement
- **HEATING ELEMENT/PLATE** ; remove the panel and remove the wires connecting the heating element/plate. Unscrew the supports that fasten the heating element/plate to the hob. Once removed, make the replacement. In the case of cooker hobs, the plate is removed from the top of the hob, and in the case of glass-ceramic hobs (radiating heating element), it is removed from the bottom

Caution
WHAT TO DO IN THE EVENT OF FAULTS:

Close the gas connection cock and/or switch off the power using the up-line device. Notify customer service.

Warning
MEASURES TO BE TAKEN IF THE APPLIANCE IS NOT TO BE USED FOR A LONG TIME:

Close the gas cock and/or disconnect the power supply. Clean the system as specified above.

6 CLEANING

6.1 Routine cleaning

Caution
The use of flammable fluids to clean the appliance is forbidden

To ensure hygiene and the durability of the appliance, perform external cleaning on a regular basis, taking care not to damage the cables and the electrical connections. Before starting cleaning, disconnect the appliance from the power supply. Parts in steel can be washed with warm water and a neutral detergent: Rinse them thoroughly to eliminate all traces of detergent and then dry with a dry cloth. Do not use abrasive and corrosive detergents. Enamelled parts must be washed with soapy water. For appliances that included an oven, cleaning it is made easier by removing the support grid. Thorough, daily cleaning prevents faults and accumulated deposits of fat and/or food. The steels used in the manufacture of professional equipment are tried and tested materials of the highest quality. Thanks to their characteristics, they are ideal materials for use with food substances.

Consequently, when using stainless steel appliances, the following suggestions must be observed:

- Stainless steel surfaces must always be kept clean, also ensuring contact with the air. The lack of oxygen under layers of scale, starch, egg white or other deposits means that surfaces can be affected by corrosion
- Do not use products containing salt or sulphuric acid to remove scale. Suitable products are available commercially but a diluted solution of acetic acid can also be used
- To clean STAINLESS STEEL appliances, it is advisable to use detergents specifically formulated for this material. For "minor cleaning", a mild washing up liquid solution may also be used
- **Do not wash the appliance with jets of water under pressure**
- Avoid using detergents containing abrasive powders or bleaches of any kind
- Lockable stainless steel appliances, during periods of inactivity, must be left uncovered so that air can freely access internal metal surfaces
- Stainless steel must not remain in contact for long periods with concentrated acids or with aromatised concentrates such as salt solutions, mustard, spice mixtures or the like. At certain temperatures and concentrations, these substances can damage the passive layer. Contact surfaces must therefore be immediately rinsed with clean water and then dried
- It is inadvisable to use stainless steel pots exclusively to cook foods in salt water (pasta, rice, potatoes, etc.). From time to time, these pots must also be used to cook foods containing fats or vegetables. This helps to prevent damage caused by corrosion
- After cooking foods in salt water, rinse the tanks with fresh water since salt water residues from cooking form layers of highly concentrated saline solution that can cause spotting corrosion
- To prevent so-called secondary corrosion, prolonged contact of stainless steel with ferritic steels should be avoided
- Any secondary corrosion spots must be eliminated immediately
- Do not use sharp objects that may scratch stainless steel parts and consequently give rise to deterioration

6.2 Cleaning the glass

The glass must be washed with liquid degreasers, vinegar and lemon based acids that are suitable for cleaning ceramic and glass. It is recommended to perform cleaning when the glass is not completely cold, as residual food, burnt grease or other items can be softened with a moist cloth and removed while hot using a common scraper to prevent the glass surface from being tainted.

SCHOTT CERAN® HOB

This is an original SCHOTT product, the largest international glass ceramic manufactuer and consequently an assurance of the highest quality and durability. To ensure that your hob retains all its good looks over time, we are pleased to provide some important maintenance suggestions.

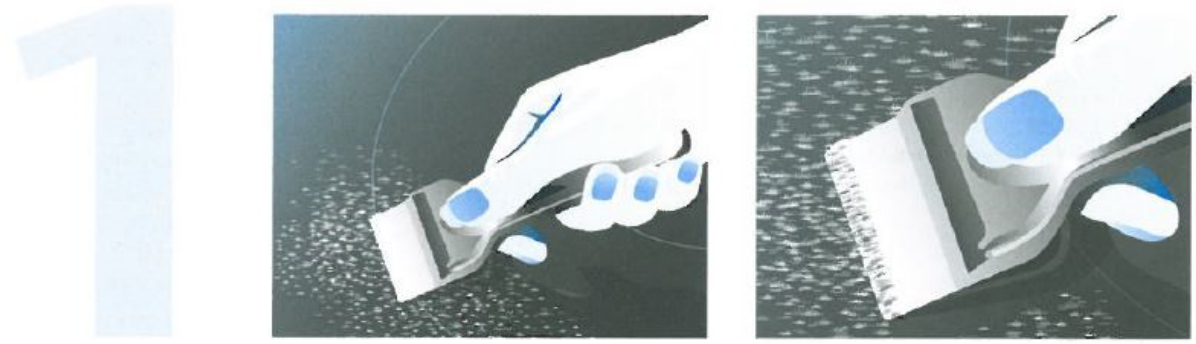
SCHOTT
CERAN®

CERAN® is a registered trademark of SCHOTT AG, an international leader in the manufacture of special glass products. CERAN® from SCHOTT is synonymous with the highest quality - Made in Germany.

6.3 Maintenance suggestions

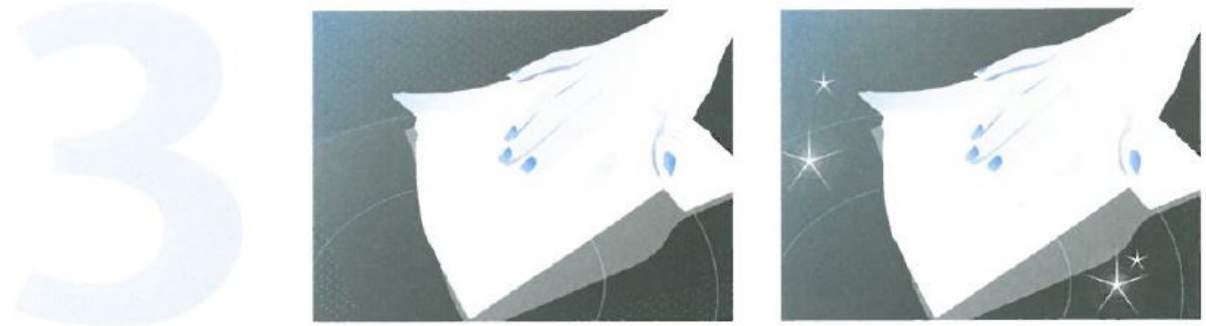
We recommend that you clean your SCHOTT CERAN® hob regularly, preferably every time it is used. Do not use abrasive sponges or abrasive detergents. Also avoid harsh chemicals, such as oven cleaning sprays and stain removers, as well as bathroom or universal cleaners.

6.4 How to achieve a brilliant result in three simple steps:



To ensure thorough cleaning, first remove the worst encrustations and food remains using a special cleaning spatula or a special sponge for glass ceramic hobs.

Then pour a few drops of a specific detergent on to the cold SCHOTT CERAN® hob and wipe with kitchen paper or a clean cloth. Alternatively, you can also use a special cleaning sponge: we recommend the special Vileda sponge



Lastly, wipe the hob with a wet cloth and then dry it with a clean cloth or the smooth side of a special sponge for CERAN. Done!

6.5 How to your SCHOTT CERAN® hob bright and shining for a long time

- The dimensions of the cooking pots must always be suitable for those of the cooking area
- Use cooking pots with smooth bases to avoid damaging the surface
- The base of the hot cooking pot must stand perfectly on the cooking area; in this way, the heat is transmitted in the best possible way
- We recommend cooking pots with 2-3 mm thick bases for enamelled steel and 4-6 mm for stainless steel with a sandwich base
- If you use the cold hob as a worktop, remember to clean it to avoid scratches caused by particles of dirt or the like.
- When moving pots on the hob, always lift them to avoid scratching the surface.

Warning

A moment's distraction is more than enough ... for plastic, aluminium foil, sugar or foods containing sugar to come into contact with the hob. These substances must be eliminated immediately from the hot cooking area using the special cleaning spatula. If they melt, they may damage the surface. We therefore recommend treating the hob with a suitable product before cooking foods with high sugar content.