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## Schott ceran induction hob instruction manual

We're committed to providing you with top-notch quality and an exceptional cooking experience through our SCHOTT CERAN(R) products, along with comprehensive support. This includes useful tips and answers to all your questions about the product, operating instructions, error messages, and other related topics. Our service and knowledge database offer a wealth of information on CERAN(R), so simply ask your question and find an answer quickly. SCHOTT introduced the first glass-ceramic cooktop panels in 1971 under the CERAN(R) brand name, which is only allowed for original products from SCHOTT. The CERAN(R) brand stands for quality, functionality, innovation, social responsibility, and sustainability. Our patented glass-ceramics combine the aesthetic appeal of glass with exceptional heat resistance and stability, making them perfect for stove surfaces. Quartz sand is our primary raw material, which can withstand extremely high temperatures due to its low thermal expansion (near zero). This makes it ideal for cooktops. When we created SCHOTT CERAN(R) in 1971, we developed a material that could handle radiant heat, gas, or induction cooking with a glass-ceramic surface. Our products guarantee the highest quality, and our brand name has become synonymous with glass-ceramic cooktops worldwide. We're proud to have established an environmentally friendly production process for our black glass-ceramic products, eliminating the use of toxic heavy metals like arsenic and antimony. This not only protects people's health but also nature's. Additionally, our products are fully recyclable, and we've developed a unique melting technique that enables this eco-friendly manufacturing process. Our glass-ceramic cooktop panels are extremely resilient, withstanding normal thermal and physical stresses in everyday kitchen life without compromising their stability. They're also particularly temperature-stable, capable of withstanding abrupt thermal shocks from minus to plus temperatures. SCHOTT CERAN is an energy-efficient solution with a super thin cooking surface measuring only 4 mm in thickness. This allows for minimal heat loss when heating up cookware, resulting in reduced energy consumption. Furthermore, it maintains low lateral heat conduction, keeping the surrounding areas relatively cool and only warming up the designated cooking zones. SCHOTT CERAN is also incredibly safe as it prevents overheating of the overall surface due to its unique heat distribution properties. This ensures a stress-free cooking experience for users. In addition to being energy-efficient and safe, SCHOTT CERAN's advanced technology makes it compatible with various heating systems including electric radiation, gas, and induction. Whether you're looking for radiant, induction, or gas-based cooking, this versatile solution has got you covered. One of the standout features of an autonomous cooktop, like SCHOTT CERAN, is its self-contained design which comes equipped with its own power supply and controls. This enables users to seamlessly integrate it into their kitchen appliances without worrying about compatibility issues. The functionality of a cooktop powered by SCHOTT CERAN hinges on the chosen heating system: radiant, induction, or gas. For instance, in radiant cooking, heat is transferred from the radiator beneath the glass-ceramic surface to the bottom of the pot, while induction cooking uses electromagnetic fields to generate heat directly within magnetic pots and pans. Moreover, its sleek and smooth design ensures effortless cleaning and maintenance. The transparent glass-ceramic also allows for easy integration with modern displays and touch controls, perfect for upgrading your kitchen's style and functionality. Lastly, SCHOTT CERAN's versatility shines through as it can be paired with any type of heating technology - whether it's radiant, induction, or gas-based cooking. This freedom to choose allows users to customize their cooking experience according to their preferences and budget. In terms of safety features, an empty pot on the cooktop poses no risk as temperatures remain within a safe range (up to 350°C), while improper operation like leaving a pot unattended can result in extremely high temperatures (over 500°C). Overall, SCHOTT CERAN offers unparalleled efficiency, safety, and versatility, making it an ideal addition to any kitchen. Its quick response times and precise heat control ensure that cooking tasks are completed with ease, minimizing wasted time and energy. Given text paraphrased below Cooking Surface Safety Precautions for Pot Attachments/Rests The glass-ceramic cooktop panel on your pot attachment/rest can become very hot depending on the cooking time, which may pose a risk if not handled properly. When using these pot attachments/rests, it is strongly advised to avoid covering the glass-ceramic surface with universal protective cloths as this can insulate the temperature sensor and lead to inaccurate load temperature readings. In case of overheating, immediately contact your manufacturer's customer service department or a specialist dealer. The cooktop's warranty only covers manufacturing and delivery; any issues after installation are the responsibility of the manufacturer. To maintain the cooktop's performance, thoroughly clean it with a metal cleaning scraper before use. Avoid using heavy soiling and food residue by wiping away spills promptly. Cleaning products specifically designed for glass-ceramic surfaces should be used. Additionally, be cautious when removing burnt residues from hot cooking zones; always wait until the surface cools down first. To clean up spills on the SCHOTT CERAN cooking surface, gently push them off using a suitable scraper immediately. Be cautious as cooled-down sugar can leave stubborn stains and chipping marks. Avoid using harsh chemicals, as this may create shimmering rainbow colors that require special care products for removal. When in doubt, check Tips and Care for guidance on removing stubborn limescale stains or metallic deposits. Only use dry pots to prevent scratches, and ensure the pot base is clean before placing it on the surface. When handling pots, lift them instead of pulling them over the cooktop to avoid accidents. Regular cleaning can help maintain your cooking surface's appearance, but Miradur glass-ceramic offers enhanced scratch sensitivity for a longer lifespan. To clean glass-ceramic cooktop panels with Miradur and maintain their beauty, follow the recommended methods. The new cooking surface's coating improves scratch resistance but is not invincible. A sharp object or heavy pot might cause scratches under normal circumstances. Fortunately, most panels can be replaced. However, SCHOTT CERAN products are only available to manufacturers, so end-users cannot purchase them directly. Instead, contact the household appliance manufacturer for assistance. Heating elements and frames are not covered by warranty since they're not produced by SCHOTT. The company doesn't assume any guarantees towards consumers. SCHOTT CERAN is a resistant material that withstands scratches without affecting its stability. To avoid scratches, use approved care products and utensils, and ensure the blade is intact when using cleaning scrapers. Plastic parts can melt onto hot surfaces, so opt for metal ones instead. Be cautious of aggressive cleaning agents, as they may cause "marks" or stains that cannot be removed. Using cookware with the right characteristics is essential for safe and efficient induction cooking. For optimal performance, choose cookware made of stainless steel or steel enamel with a smooth base, typically between 2-3 mm thick. It's crucial to ensure the cookware is clean, dry, and free of rough edges. Additionally, avoid moving pots over the cooking surface and instead lift them off. Some types of cookware, such as those with copper or aluminum bases, can leave marks that are difficult to remove. Glass-ceramic cookware is not recommended as it conducts heat poorly. If you have any concerns about your CERAN glass-ceramic cooktop, consult the manufacturer for assistance. They can provide operating instructions and support in case of device-related error messages. SCHOTT CERAN glass-ceramic offers a range of benefits, including durability and stylish design. With its unique properties, it has become a popular choice among home appliance manufacturers and consumers. The latest version, CERAN Luminor, features innovative lighting solutions and user-friendly displays. CERAN cooktops offer an intense and atmospheric cooking experience with their bright, clear light solutions. The CERAN matte line combines a deep black finish with sharp control displays for a sleek look. CERAN Miradur offers scratch-resistant glass-ceramic technology for durability and style. CERAN Luminor enables manufacturers to create inspiring hobs with intuitive lighting features. With over 180 million panels sold, CERAN cooktops are known for their high performance and sustainability. They withstand extreme temperatures and thermal shocks, making them a robust product with high chemical resistance. To clean your SCHOTT CERAN cooktop, use clear water to wipe down the surface. Also, dampen a paper towel and clean the cooktop with it. However, if sugar or food residue melts on the cooktop due to an accidental spill from plastic or foil, immediately scrape off the molten material using a metal razor scraper while the cooktop is still hot, as this will help prevent damage to the surface. Additionally, ensure your safety by wearing oven mitts or potholders to protect yourself from burns during cleaning.

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