



# CERAN® matte line

## cleaning instruction

We would like to congratulate you on selecting a cooktop featuring SCHOTT CERAN® matte line. You now own a [premium product](#) from [SCHOTT](#).

Those who enjoy easy cleaning will appreciate the powerful anti-fingerprint effect, reduced visible scratches, and ease of cleaning. To protect the innovative elegant, softly shimmering matte finish, here are a few important tips.

### Useful [care instructions](#)

- Before using your new cooktop panel for the first time, wipe the surface using a conventional glass cleaner.
- Always remove dirt and food promptly from the cooktop panel.
- Regularly clean your CERAN® matte line cooking surface; ideally every time you use it.

#### Do not use:

- Abrasive sponges
- Chemically aggressive cleaners (e.g. oven cleaners, stain removers)

## Cleaning – Only 4 simple steps to keep your CERAN® matte line cooking surface clean and smooth



1. First, remove coarse dirt with a suitable metal scraper.



2. Then, apply an appropriate cooktop cleaner to the cooled cooking surface\*...



3. ... and rub it evenly and smoothly over the entire surface using a paper towel or clean cloth. This will eliminate the need for occasional polishing. Avoid isolated and vigorous polishing, which can damage the coating.



4. Finally, wipe the cooking surface with a wet cloth and dry with a clean cloth.

**You're done!**

\*Suitable cleaning agents for CERAN® matte line:

- Remove greasy residues such as oil, with a glass-ceramic cleaner specifically made for challenging cleanup. Cleaners tested and labeled with the SCHOTT CERAN® seal are optimally suited.
- Remove water and lime buildup with a vinegar-based cleaner.
- For streak-free surface, finish by rubbing with a conventional glass cleaner.

## Best practices – Keep your CERAN® matte line panel flawless

### Dos

- Lift cookware when moving it around on the cooktop.
- The bottom of the cookware should be clean, dry, and ridge-free to prevent potential scratching or mineral deposits (such as lime specks).
- SCHOTT recommends 2-3 mm as the optimum bottom thickness for steel enamel.
- SCHOTT recommends 4-6 mm for stainless steel pots with sandwich bases.

### Don'ts

- Do not use the cooktop panel as a grill.
- Prevent direct contact with foods, which can permanently discolor the cooktop.
- SCHOTT does not recommend using pots with bottoms of pure copper or aluminum.
- Keep coarse dirt or hard debris away from the cooking surface. This may have an abrasive effect and damage the panel.

## Accidents happen ...

... if plastic, aluminum foil, or sugary food falls onto the hot cooking surface, use a suitable metal scraper to immediately slide it out of the hot cooking zone. These items can damage the cooking surface if they melt.



How do I identify a suitable glass-ceramic cleaning scraper?

- Scraper made of metal so that it will not melt or catch fire.
- Scraper is easy to lock and unlock.
- Blade is fixed precisely, it does not shift.
- Blade is unbroken, clean, and stainless.
- Scraper certified by testing institute, if applicable (e.g. TÜV-GS seal).
- User manual and safety instructions available.