

Helpful Cleaning Hints

- **SELECTING COOKWARE FOR GLASS-CERAMIC COOKTOPS**

Use the following information to choose cookware that will give good performance. Check pans for flat bottoms using a straight edge. Pans with rounded, curved, ridged or warped bottoms are not recommended. Do not slide cookware across the cooktop because it can scratch the glass. The glass is scratch resistant, not scratch proof.

RECOMMENDED COOKWARE

STAINLESS STEEL

ALUMINUM - Heavy Weight Recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

USABLE, BUT NOT RECOMMENDED

COPPER BOTTOMS

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry.

Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

PORCELAIN ENAMEL COVERED CAST IRON

As long as the cookware is covered completely with porcelain enamel, it is recommended.

Caution is recommended for cast iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass ceramic cooktop.

GLASS-CERAMIC

Poor performance. May scratch the cooktop surface.

STONEWARE

Poor performance. May scratch the cooktop surface.

**DON'T FORGET TO CLEAN THE COOKTOP AFTER EACH TIME IT'S USED
WITH CERAMA BRYTE® COOKTOP CLEANER!**