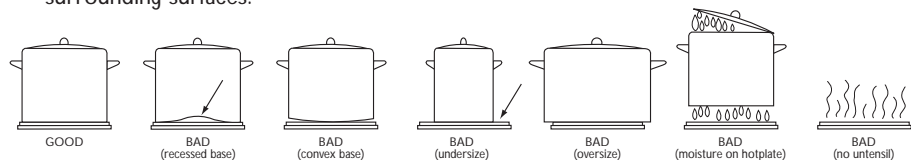


CARE & MAINTENANCE ELECTRIC COOKTOP

Your IAG electric cooktop is manufactured to the highest European standards and is finished in either stainless steel or white enamel. These appliances are attractive and easy to clean, and will remain so if you take a few precautions and follow the steps below:

- Before using your electric cooktop, check each time that the base of the saucepan and the cooking zone are clean and dry.
- To save on energy consumption, always use pans with lids. When the boiling point is reached, it is best to turn the knob to the LOW position.
- Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice to remain in contact with the enamelled surface of your cooktop for long periods of time.
- Never leave the hot plates on without pans on them or with empty pans. Switch on the hot plates after having set the pan in place.
- Switch off the heating element before removing the pan. Once switched off, the plates will remain warm for a while.
- Avoid using oversized pans that may radiate excessive heat and cause damage to surrounding surfaces.



CLEANING HINTS

To keep your electric cooktop in good condition, always allow it to cool down before attempting to clean.

Enamelled Surface

All the enamelled parts must be washed only with a sponge and soapy water, or by using a specific non-abrasive product. Dry the surface thoroughly after cleaning.

Stainless steel surface

The stainless steel surfaces are to be cleaned only with a damp cloth and with a purpose made product, such as Steel Power from Hillmark. After removal of all grime, dry with a clean chamois cloth. To maintain a clean finger print less surface use a proprietary product such as Steel Kleen from Hillmark, or a few drops of olive oil on a damp cloth.

Hot Plates

Weekly cleaning of frequently used hot plates is recommended to maintain their surface finish.

- Use a small amount of concentrated house hold detergent and a nylon scourer to remove all baked on grime. Wipe off with a damp cloth and dry with about 10 seconds of high temperature heat.
- Apply a hot plate protector to the cleaned hot plates such as Solid Hotplate Protector from Hillmark or lightly oil with olive oil while plate is still warm.
- The chrome element rings around the hot plates will change colour over time due to the effect of the heat on the metal. The colour changes are dependant on the temperature levels and is common to all electric cooktops.