



CERAMIC COOKTOP CLEANING GUIDE



JUST 5 MINUTES
Scrape, Scrub & Wipe



How to Clean Your Ceramic Coated Cooktop

To maintain the non-stick properties of the Evo ceramic-coated cooking surface, it's crucial to keep it clean and free from scratches and abrasions. Just like caring for a non-stick pan in your kitchen, a few simple steps will ensure years of hassle-free cooking with your ceramic-coated surface.

Items Needed:

- Evo Nylon Scraper, cleaning handle, cleaning pads and paper towels.
- Cooking oil (vegetable canola, corn oil)



Scraper



Cleaning Pad



Cleaning Handle

Regular Cleaning:

1. Start with a warm cook surface (preferably right after cooking while the surface is warm).
2. Using the Evo scraper, gently scrape and remove food particles and debris.
3. Place a cleaning pad directly on cook surface and pour a liberal amount of cooking oil over the pad. Place insulated cleaning handle on the pad.
4. Push handle against the pad and scour cook surface in a circular motion with special attention to heavy carbon areas. Use more oil, if needed, for lubrication.
5. Wipe clean with paper towel, and repeat as necessary. The cook surface should be black and glossy.



Heavy Cleaning:

1. If you encounter areas with burned sugar or stubborn, sticky sauce buildup on the surface, place a water-soaked paper towel over the affected area and let it sit for 20 to 30 minutes. This will help soften the buildup, making it easier to remove with your regular cleaning method.

Important Tips:

- Like a non-stick kitchen pan, avoid cutting directly on the ceramic cooking surface, NEVER use metal utensils that could scratch or damage it, and ALWAYS keep the surface clean and free of debris. With these practices, the surface will provide many years of trouble-free use.
- NEVER strike the cooking surface with a metal spatula or any metal utensil. Striking the cooking surface will cause a sharp impact to the ceramic coating and cause irreparable damage to the surface.
- Properly clean the cooking surface after every use while the surface is still moderately hot. Using a moderately hot surface will allow you to easily scrape away accumulated sugars and fond, and in many cases no other cleaning is necessary other than a final wipe down.
- **Do not use** harsh abrasive cleaners or aluminum oxide griddle cleaning pads, and do not use anything that will scratch or remove the ceramic coating. While the ceramic coating is very durable, it can be scratched with sharp objects and abrasive materials.
- If you encounter a difficult to remove build up, place a wet paper or terry cloth towel over the area and allow it to sit in place for 20 to 30 minutes. This will help to soften the area so it can be removed with a scraper or cleaning pad.

