

# CLEANING SMARTBURNER

Always be sure that **SMART**Burner is cool enough to touch before attempting to clean. NEVER use harsh or abrasive cleaners or applicators on **SMART**Burner. NEVER soak **SMART**Burner or put in the dishwasher.

## FOR BEST RESULTS, CLEAN REGULARLY:

### STEP 1



Use gentle cleaning materials: mild dish soap, a soft sponge with a green scrub pad on one side, and warm/hot water.

### STEP 2



Soak the sponge in warm/hot water.

### STEP 3



Apply dish soap to wet sponge. Clean **SMART**Burner by rubbing firmly in a circular motion. For heavily soiled plates use the green scrub pad side of the sponge.

### STEP 4



Rinse the sponge thoroughly and wipe **SMART**Burner to remove dirt and excess soap.

### STEP 5



Dry **SMART**Burner with a paper towel or soft cloth.

To help maintain SmartBurner's appearance, avoid leaving standing water or wet pots/pans on the burner. Polish periodically with Electrol.

# COOKING SAFETY

We are passionate about keeping people and property safe from cooking fires! Using **SMART**Burner will help to ensure that you and your loved ones are safe from the leading cause of household fires.

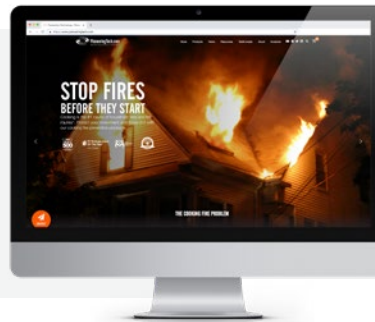
## NEVER LEAVE COOKING UNATTENDED!

**SMART**Burner is not a substitute for smart cooking behavior. Be sure to follow these helpful guidelines.

- Clean cooking surfaces regularly to prevent grease buildup.
- Keep anything that can catch fire – like potholders, towels, wooden spoons – away from the stove.
- Keep small children and pets away from the cooking area. Create a three-foot (one meter) kid-free zone around the stove.
- Don't wear loose clothing or dangling sleeves while cooking.
- Turn pot or pan handles inward so that they can't be bumped accidentally (or grabbed by small children).

*\* Source: National Fire Protection Association*

Visit our website, [pioneeringtech.com](http://pioneeringtech.com) for FAQs, instructional videos and the complete **SMART**Burner instruction manual.



# SMARTBURNER™

FIRE PREVENTION PRODUCTS



**SMART**Burner is one of the most technologically advanced electric burners on the market. It has been engineered to help prevent cooking fires and deliver a superior cooking experience.



[pioneeringtech.com](http://pioneeringtech.com)  
1.800.433.6026



**PioneeringTech.com**  
PROTECTING PEOPLE & PROPERTY

# SMARTBURNER™

FIRE PREVENTION PRODUCTS



## COOKING IS THE LEADING CAUSE OF HOUSEHOLD FIRES.

*\*Source: National Fire Protection Association*

## PREVENT THE FIRE BY CONTROLLING THE SOURCE.

### Why is SMARTBurner better?

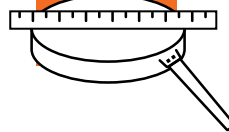
- Regular electric coils can reach temperatures as high as 1652°F (900°C). Hot enough to melt aluminum!
- Most cooking oils auto-ignite at about 716°F (380°C).
- SMARTBurner has patented temperature limiting control (TLC) technology™ that limits the burner's high-end temperature to below the point of auto-ignition for most cooking oils. That means, you can still fry food or boil water, but you and your loved ones are safe!

Available in single packs and four packs.

# IMPORTANT SMARTBURNER COOKING TIPS

Congratulations on getting your new SMARTBurner! Here are a few helpful tips before you start cooking. First, SMARTBurner takes a little longer to heat up and a little longer to cool down than electric coil elements. If it previously took 10 minutes to boil water, you may find it takes 1-2 minutes longer. If it takes significantly longer, consider these helpful tips.

### COOKWARE FLATNESS



Check for flatness by rotating a ruler across the bottom of the pot or pan.

SMARTBurner works best when the entire pot or pan bottom is in direct contact with the burner surface.

Conventional electric coil elements are notorious for causing cookware to warp. It's possible that your cookware has fallen victim to the intense heat of old coil elements and no longer provides good contact with the SMARTBurner.

To check the flatness of the bottom of the pot or pan place a ruler diagonally across it. If you see a noticeable gap between the ruler and the bottom of the cookware, then the pot or pan will require longer cooking times. To ensure optimal cooking performance, we recommend pots and pans with a flat bottom.

### COOKWARE TYPE



When possible use pots and pans made from aluminum or stainless steel. Ideally, your stainless steel cookware will have a heavy aluminum or copper core bonded to the bottom. These types of cookware are excellent for conducting heat. If you decide it's time for some new cookware, remember it does NOT need to be expensive.

- Flat bottom and straight sides
- Tight fitting lids
- Well balanced
- Made from material that conducts heat efficiently (e.g. aluminum, stainless steel or copper)

### COOKWARE LIDS



Using a lid when boiling water will always help the water reach a boil faster. Using a lid to cook other food items will also help the food cook faster. The added benefit is that by using a lid you can prevent grease or food from splattering out of the pot or pan making cooking safer and cleaner. You'll use less energy too!

### COOKWARE SIZE



Match burner size to pot/pan with no more than 1" overhang

Always try to match the pot or pan size to the burner size. Using a large pot on a small burner is less efficient than putting that pot on a large burner. For best results, the cookware diameter at the bottom of the pot or pan should not be more than 1 inch wider than the SMARTBurner.