



COOKING SURFACE

INDUCTION SYSTEM BASIC USE



Compulsory use of the silicon spacers

For its use, it is always essential to use the supplied hexagonal silicone spacers. To do this, always first place the spacer on the countertop and the pan/pot to be heated on it.

The function of these elements is to insulate the heat that is transmitted to the hob, avoiding thermal shocks when cooking, as well as protecting the porcelain material.

Not using these thermal insulators could cause irreversible damage to your porcelain countertop.

Appropriate containers

As it is an unconventional induction system, not all pans indicated by the manufacturer as suitable for induction will be compatible.

When a pan/pot is not detected by the invisible induction system, the E1 error will appear in the control or, failing that, discontinuous heating. The user will perceive a lack of power at continuous levels.

The most appropriate pan/pot are those with a high iron content.

The recommendation is to purchase Cookware from the manufacturer specifically designed for this induction system where optimal performance and greater energy efficiency are achieved.

More information: <https://www.cookingsurface.com/en/induction-invisible/kitchen-cookware-battery/>

Recommendations

- Never use induction adapters.
- Avoid using continuous or higher power levels for prolonged or unnecessarily. Do not place cold objects on the hot areas of the hob.
- Do not place metal utensils under the system.
- Cool the system occasionally by opening the drawer when cooking for a long time.

Any information about the operation or characteristics of the induction system can be found in the product manual.

For any other information, you can contact the following email address: SAT@cookingsurface.com

Recommendations of use:

THERMAL SHOCK PREVENTION

Porcelain material is recognized for its great resistance to high temperatures, however, like any other ceramic composition material, it is susceptible to sudden changes in temperature or thermal shock.

To guarantee the correct use of the Cooking Surface induction system and protect the porcelain material from thermal shocks, it is recommended:

- Preheat the pan/pot using the discontinuous levels.
- Never leave a pan/pot unattended with the hob running.
- Do not heat containers that do not contain liquids or food using higher power levels.
- Never place the hot pan directly on the cooking zone or any point further away from the porcelain worktop.
- Always use the silicone spacers, even when the pans are removed from the cooking zone. Please note that the container could be over 300°C.
- Never place frozen or very cold food on the cooking zone when it is hot. Trying to use the residual heat from the hob to defrost food could cause irreparable damage to the material.
- Pay special attention to kitchen utensils not supplied by the manufacturer that are intended for the preparation of fried, roasted or grilled foods and place additional silicone spacers when the container protrudes excessively. This will also avoid possible unwanted deformation of the containers and overheating of the material.

Cooking Surface Technical Department

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