

# DYNAXO®

Manufacturer of gas ceramic hobs DynaCook



## Cleaning and maintenance

Regular cleaning is easy and requires little time.

The best way to avoid stains on the ceramic cooktop is to regularly clean it after every cooking. This way, the cooking residue will not stick as hard.



Do not clean the cooktop until it is cold.



If the cooktop surface is cracked, you must immediately close the gas supply and turn off the electrical power supply to avoid being shocked. In order to do so, please switch off the fuse or pull the plug out of the power socket. Next, you should report the malfunction to the service point.



Never use aggressive or corrosive agents (acids, sodium hydroxide or hypochlorite, etc.) to clean the appliance.



The manufacturer is in no way liable in scope of the warranty if cleaning and maintenance of the ceramic cooktop is mishandled.

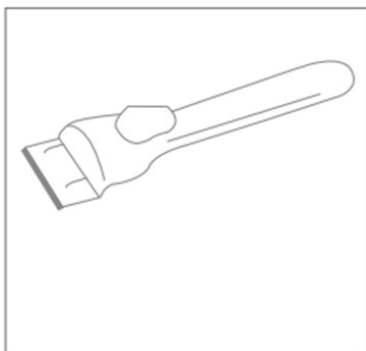


Never clean the ceramic cooktop surface with abrasive instruments like sandpaper or the rough side of a dishwashing sponge.

**The cleaning agents and scrubbers** dedicated to ceramic surfaces are available from stores carrying household chemicals, drugstores, and stores carrying household appliances and accessories.

Never apply a cleaning agent onto a hot ceramic surface. Wipe the cleaning agent off with a wet cloth before reheating the ceramic surface or risk having the surface being damaged by the agent.

Optimal and recommended cooktop cleaning instruments



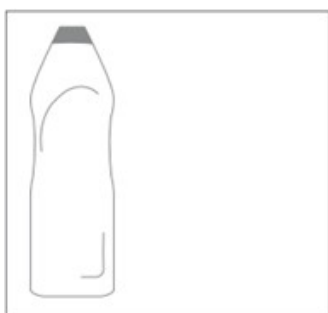
**The scraper is used to remove burnt on layers and strong residue on the glass (ceramic surface).**

The ceramic surface of the cooktop can be cleaned only with an extended scraper blade in accordance with its instruction manual. Otherwise, the Customer is at risk of suffering physical injury and the cooktop is exposed to having its surface scratched.

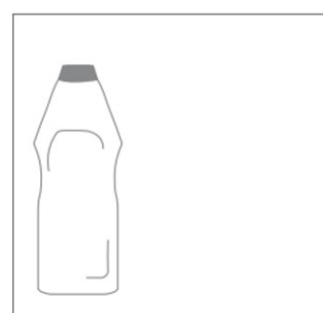


The scraper blade is very sharp. Please be careful, because you may cut yourself. When you are not using the scraper, make sure to secure the blade in accordance with the instructions of its manufacturer. A damaged blade must be promptly replaced.

Ceramic surface cleaning agent



Ceramic surface maintenance agent



## Cleaning the Ceramic Cooktop Surface



Do not clean the cooktop until it is cold.

Use only cleaning agents dedicated to ceramic glass surfaces and follow the guidelines of the manufacturer presented on the packaging of said agents.

Cleaning of a ceramic surface is subject to the same guidelines as cleaning of a glass surface. Never use the following:

- abrasive, aggressive, or corrosive cleaning agents,
- scrubbing powder, sandpaper,
- corrosion removal agents,
- high pressure or steam washers,
- dishwasher cleaning agents,
- oven cleaning agents.



1. In order to clean the ceramic surface well, please first remove major residue and food stains with a scraper or sponge dedicated to ceramic surfaces.



2. Next, apply the right amount of the cleaning agent onto the ceramic surface and distribute it with an appropriate sponge/cloth/paper towel. Leave for 5 – 10 minutes.



3. Next, wipe off the surface with a wet cloth/sponge and wipe it dry. All clean!



Do not clean the cooktop until it is cold.

Contamination type	Cleaning method – ORDER OF STEPS
1. Light non-burnt residue, streaks	<b>a)</b> wipe off with a wet dish sponge with a little ceramic surface cleaning agent <b>b)</b> after cleaning - wipe the surface dry
2.  Strong residue	<b>a)</b> use a ceramic surface scrubber to remove all burnt on and solid pieces <b>b)</b> collect the dirt removed by the ceramic surface scrubber with a wet sponge/cloth <b>c)</b> apply a ceramic surface cleaning agent onto the strong residue, distribute with a sponge, and wait for around 5-10 minutes, <b>d)</b> clean the surface with a wet sponge/cloth <b>e)</b> wipe surface off until clean, <b>f)</b> after cleaning - wipe the surface dry
3.  Scale stains (e.g. from water boiling over)	<b>Method 1:</b> <b>a)</b> wipe off with a wet dish sponge with a little ceramic surface cleaning agent <b>b)</b> after cleaning - wipe the surface dry  <b>Method 2:</b> <b>a)</b> wipe off with a wet sponge dipped in spirit vinegar (10% solution) <b>b)</b> pour some baking soda on the wet stain and wait 5 minutes <b>c)</b> wipe off with sponge <b>d)</b> after cleaning - wipe the surface dry
4.    Bright pearl-tinted stains (aluminium residue)	<p><b>Shiny stains</b> are scratches produced by cookware bottoms, especially if you use cookware with aluminium bottoms or inappropriate cleaning agents. These stains are hard to remove with cleaning agents available on the market.</p> <p><b>Method 1:</b></p> <p><b>a)</b> wet the stain with spirit vinegar (10 % solution) <b>b)</b> wait 10-15 min. <b>c)</b> apply a ceramic surface maintenance agent to the stain (do not remove the vinegar) -&gt; wait until the agent dries and thickens <b>d)</b> wipe the aforementioned agents <b>e)</b> clean with a ceramic surface maintenance agent <b>f)</b> after cleaning - wipe the surface dry</p> <p><b>Method 2:</b></p> <p><b>a)</b> prepare a bleach and water solution (proportions: 1 part bleach and 1 part water) <b>b)</b> dip a paper towel in the prepared solution <b>c)</b> place a wet, soaked towel on the stain and wait for minimum 1 hour <b>d)</b> wipe the surface dry <b>e)</b> clean with a ceramic surface maintenance agent <b>f)</b> after cleaning - wipe the surface dry</p> <p>If needed, repeat all of the above.</p>

5.

Sugar, residue food containing sugar, synthetic materials, aluminium foil, salt, citric acid

Sugar and products containing sugar may cause **permanent damage** to the ceramic surface!

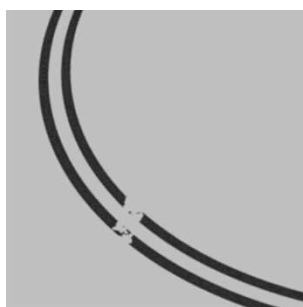
Do not turn off the given heating zone!



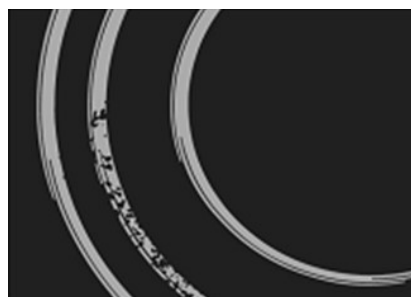
Caution. Risk of being burned. Use only a scrubber suitable for ceramic surfaces.

- a) use a ceramic surface scrubber to immediately scrub off the remains (while still hot) from the hot heating zone
- b) when the dirt is removed, you can turn off the ceramic cooktop and clean the ceramic surface when it cools down according to the appropriate instance discussed above

Examples of damaged ceramic surfaces not covered by the warranty:



Surface decoration damaged due to application of an inappropriate cleaning agent.



Permanent damage to the surface with sugar and products containing sugar.



**Grains of sand**, which may fall on the cooktop when you are peeling potatoes, rinsing lettuce, etc. may scratch the surface when you move the cookware. Please pay particular attention to keep grains of sand off the cooktop.



Never clean the ceramic cooktop surface with abrasive instruments like sandpaper or the rough side of a dishwashing sponge.

Discolorations and scratches on the ceramic surface have no effect on the operating order and stability of the cooktop. In most instances, they are the consequence of burnt food residue or cookware (specifically cookware with aluminium or copper bottoms) being moved on the surface. Such discolorations are rather difficult to remove. All of the aforementioned discolorations and scratches are purely aesthetical, result from the way the cooktop is used, and are not covered by the warranty.

Maintenance of the ceramic cooktop surface



**Do not perform maintenance on the cooktop until it is cold.**

The cooktop must be subject to maintenance and protection agents dedicated to ceramic glass, e.g. ceramic surface cleaning agents. Please follow the guidelines of the manufacturer presented on the packaging of said agents.

## Cleaning the hot air vent



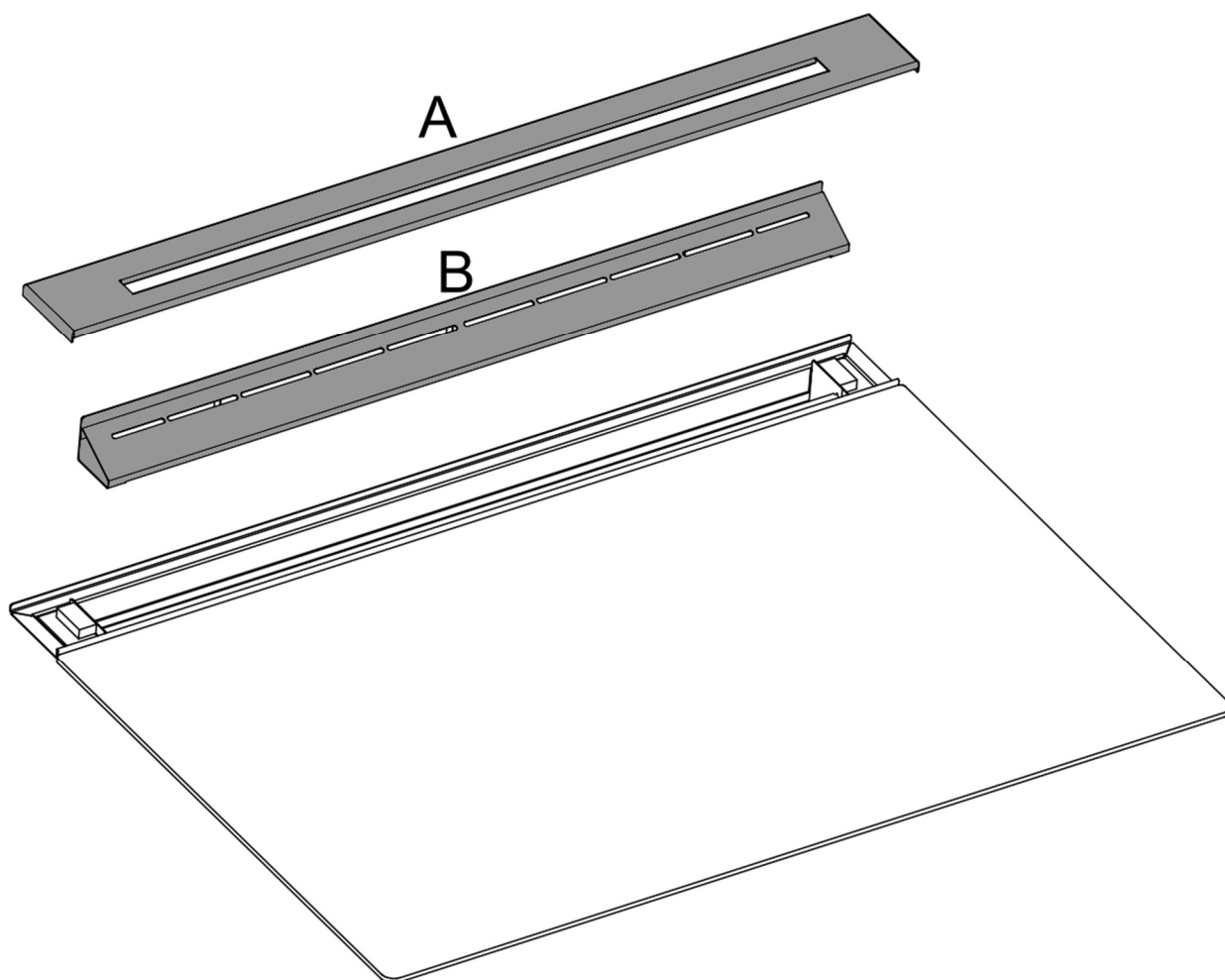
Do not clean the hot steam vent elements of the cooktop until they are cold.



When cleaning the hot steam vent elements, please take particular care due to the risk of cutting yourself with an edge of the material used to make said elements.



When cleaning hot steam vent elements made of materials other than glass, do not use the ceramic surface scraper.



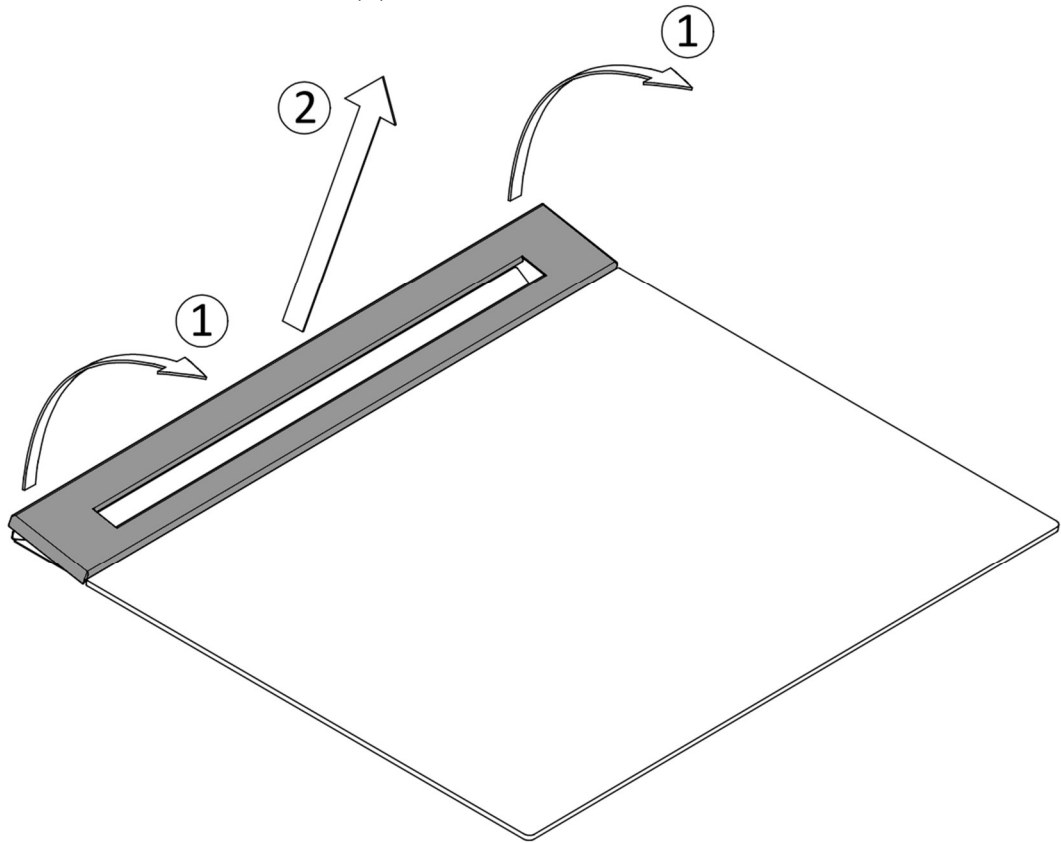
Outer exhaust vent element (A).

Inner exhaust vent element (B).

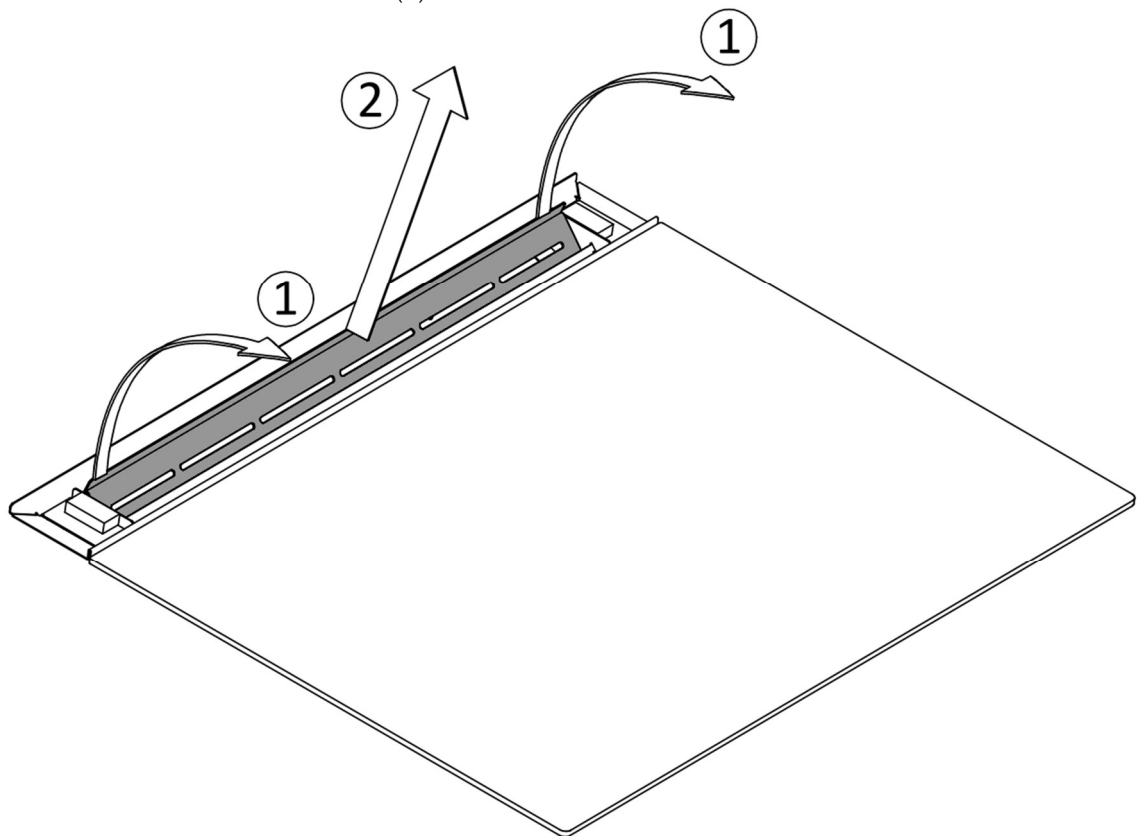


## Removing exhaust vent elements

Removing the outer exhaust vent element (A)

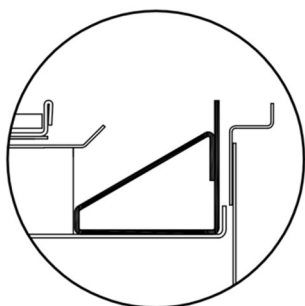
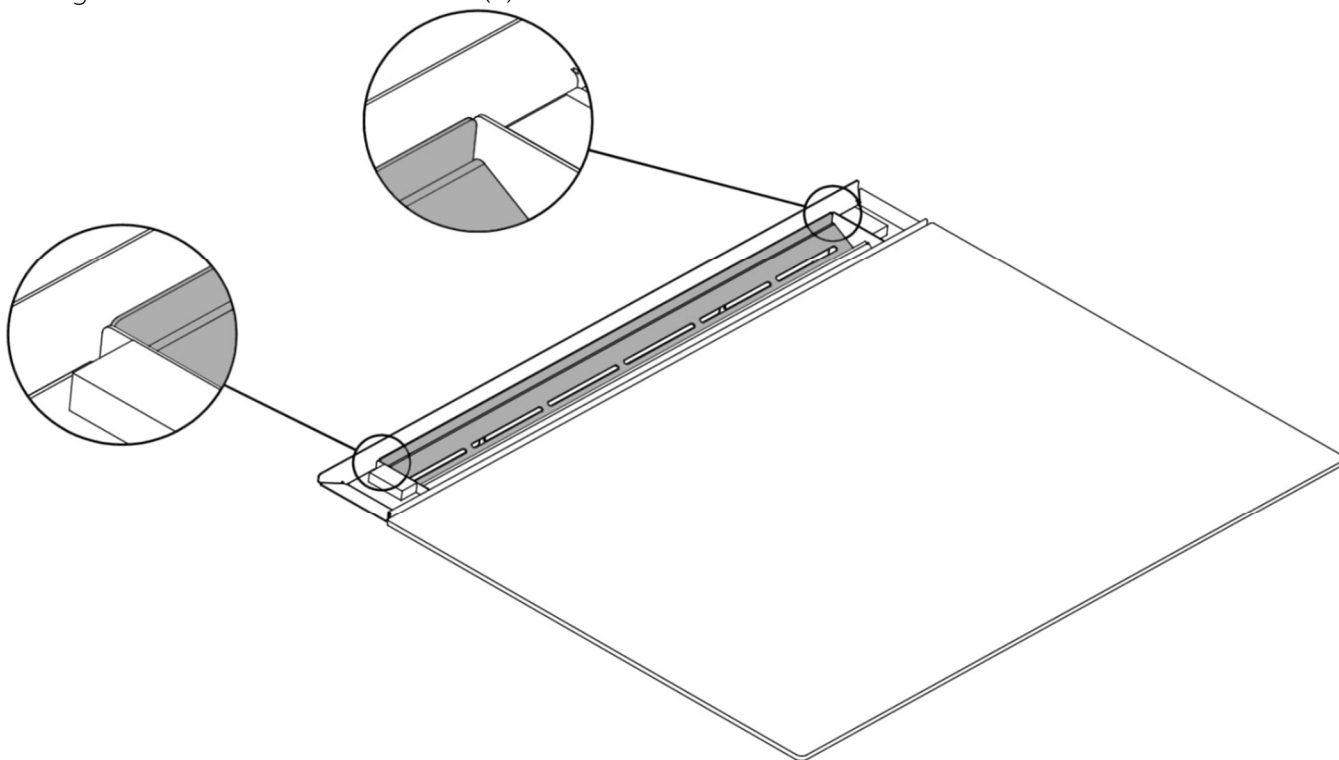


Removing the inner exhaust vent element (B)

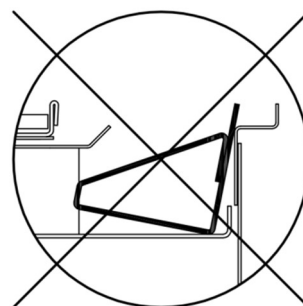


## Installing exhaust vent elements

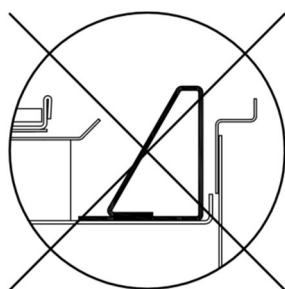
Installing the inner exhaust vent element (B)



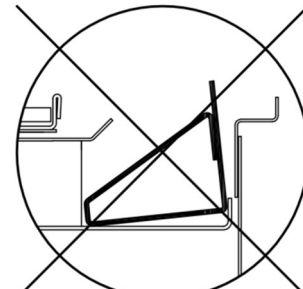
Good



Bad



Bad



Bad

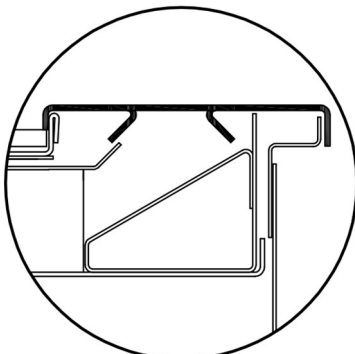
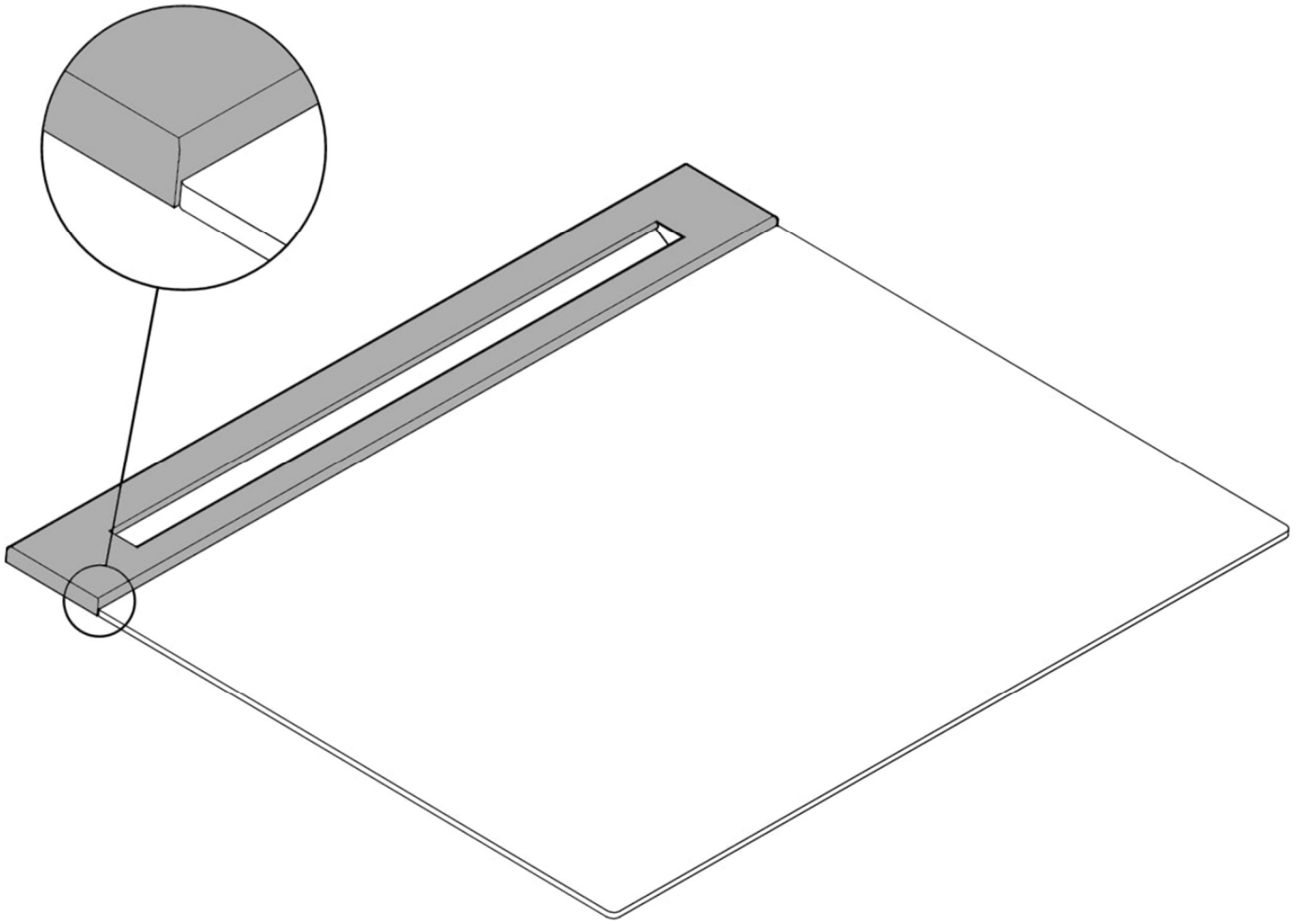


Do not clean the metal elements of the cooktop until they are cold.

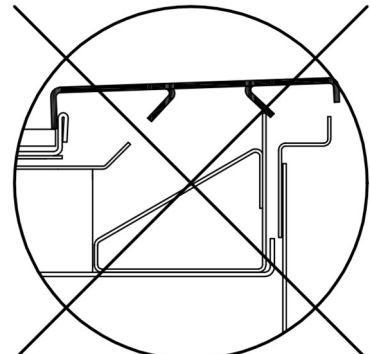


## Installing exhaust vent elements

Installing the outer exhaust vent element (A)



Good




Bad



Do not clean the metal elements of the cooktop until they are cold.

## I. Outer exhaust vent element (A) - cleaning

Contamination type	Cleaning method
1.  Light, non-burnt residue, stains	<ul style="list-style-type: none"><li><b>a)</b> if necessary, remove outer exhaust vent element <b>A</b></li><li><b>b)</b> gently wipe off with a wet dish sponge with a little ceramic surface cleaning agent</li><li><b>c)</b> wipe dry</li><li><b>d)</b> reinstall outer exhaust vent element <b>A</b></li></ul>
2.  Burnt on	<ul style="list-style-type: none"><li><b>a)</b> if necessary, remove outer exhaust vent element <b>A</b></li></ul> <p style="text-align: center;"><u><b>INOX (silver) stainless steel outer exhaust element:</b></u></p> <ul style="list-style-type: none"><li><b>b)</b> apply a little ceramic surface cleaner to the rough scrubbing surface of a dish sponge and apply it to the dirty metal surface. Wait around 5 – 10 minutes and scrub the metal.</li></ul> <div style="border: 1px solid black; padding: 5px;"><div>Remember to scrub alongside the outer exhaust vent element – in the direction of the polish structure on the outer exhaust vent.</div></div> <p style="text-align: center;"><u><b>Outer exhaust element other than INOX, e.g. black:</b></u></p> <ul style="list-style-type: none"><li><b>b)</b> do not scrub the outer element with a rough fabric, because you may scratch it; apply a ceramic surface cleaning agent to dirty areas and distribute with a cloth/sponge</li><li><b>c)</b> wipe off with a wet dish cloth/sponge</li><li><b>d)</b> wipe dry</li><li><b>e)</b> reinstall outer exhaust vent element <b>A</b></li></ul>



Make sure that you do not scratch the surface!!!



Do not clean the metal elements of the cooktop until they are cold.

## II. Inner exhaust vent element (B) – cleaning

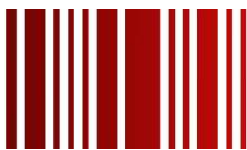


Scrubbing may damage the varnish layer of inner exhaust vent element B, which is why you should avoid scrubbing the element with abrasive materials, the rough side of a sponge, or scrapers.

Contamination type	Cleaning method
Stains, residue	<ul style="list-style-type: none"><li><b>a)</b> remove outer exhaust vent element <b>A</b></li><li><b>b)</b> remove inner exhaust vent element <b>B</b></li><li><b>c)</b> use a sponge or cloth with a little detergent (dishwashing liquid) to wipe off all residue from the surface of inner exhaust vent element <b>B</b></li><li><b>d)</b> reinstall inner exhaust vent element <b>B</b></li><li><b>e)</b> reinstall outer exhaust vent element <b>A</b></li></ul>

## III. Hot steam vent area - cleaning

Contamination type	Cleaning method
Solid pieces, loose dry goods like flour, groats, rice, etc.	<ul style="list-style-type: none"><li><b>a)</b> remove outer exhaust vent element <b>A</b></li><li><b>b)</b> remove inner exhaust vent element <b>B</b></li><li><b>c)</b> use a vacuum cleaner with a soft bristle accessory to gently remove solid pieces from the area of the hot steam vent</li><li><b>d)</b> reinstall inner exhaust vent element <b>B</b></li><li><b>e)</b> reinstall outer exhaust vent element <b>A</b></li></ul>



**MADE IN POLAND**  
**2020**

**DYNAXO®**

Manufacturer of gas ceramic hobs **DynaCook**

DYNAXO Sp. z o.o.  
Popowo 2A  
64-510 Wronki  
[www.dynaxo.pl](http://www.dynaxo.pl)

Need support? You can find it here:

DynaCook Service Centre  
tel. +48 606 649 549  
E-mail: [serwis@dynaxo.pl](mailto:serwis@dynaxo.pl)  
[www.dynacook.pl](http://www.dynacook.pl)  
[www.dynacook-leisure.pl](http://www.dynacook-leisure.pl)