

# CLEANING SMARTBURNER

Remember! Always be sure that SmartBurner is cool enough to touch before attempting to clean. NEVER use harsh or abrasive cleaners or applicators on SmartBurner. For best cleaning results:

## STEP 1

Use gentle cleaning materials: mild dish soap, a soft sponge with a green scrub pad on one side, and warm/hot water. Never soak SmartBurner or put in the dishwasher.

## STEP 2

Soak the sponge in warm/hot water.

## STEP 3

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

## STEP 4

Rinse the sponge thoroughly and wipe SmartBurner to remove dirt and excess soap.

## STEP 5

Dry SmartBurner with a paper towel or soft cloth.

## ADDITIONAL INFORMATION

Visit our website at [pioneeringtech.com](http://pioneeringtech.com) for FAQs, our full Instruction Manual, and Instruction Videos. We also invite you to share any comments or compliments.

## COOKING SAFETY

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

**SmartBurner is not a substitute for smart cooking behavior.  
NEVER LEAVE COOKING UNATTENDED!**

Other things to keep in mind:

- 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: NFPA

[pioneeringtech.com](http://pioneeringtech.com)  
1-800-433-6026



# SMARTBURNER™

FIRE PREVENTION PRODUCTS



Available in single packs and 4 packs.

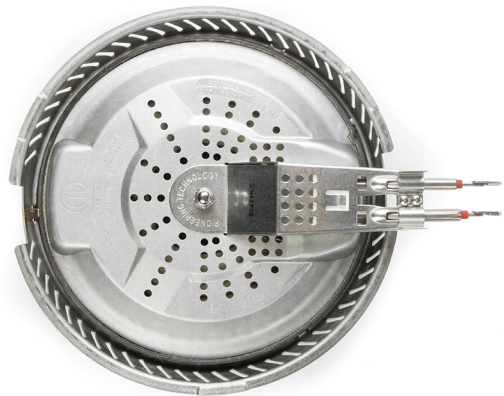
## CONGRATULATIONS!

You are about to enjoy one of the most technologically advanced electric burners on the market. SmartBurner has been engineered to help prevent cooking fires and deliver a superior cooking experience.

 **PioneeringTech.com**  
PROTECTING PEOPLE & PROPERTY

# COOKING IS THE LEADING CAUSE OF HOUSEHOLD FIRES.

SOURCE: NFPA



## WHY SMARTBURNER IS 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!

## IMPORTANT SMARTBURNER COOKING TIPS

Keep in mind that SmartBurner will take a little longer to heat up and a little longer to cool down. So if it used to take 10 minutes to boil water, you may find it takes 1 or 2 minutes longer.

However, if you notice it takes significantly longer, there could be other reasons. Here are some helpful tips:

### Cookware Flatness

Old style electric coil burners 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.

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

If 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.

### 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 make cooking safer and cleaner. You'll use less energy too!

### Cookware Size

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.