



Care and Use Manual

IMPORTANT!

READ ALL INSTRUCTIONS BEFORE INSTALLATION AND USE

KEEP THIS MANUAL FOR FUTURE REFERENCE.

NEVER LEAVE COOKING UNATTENDED

**Another innovative product from
Pioneering Technology Corporation**



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IMPORTANT SAFETY PRECAUTIONS



CAUTION!

- ▶ SmartBurner will never glow red (at any temperature). The stove panel element indicator light is your best way to determine if a burner plate is on.
- ▶ Since SmartBurner holds heat much longer than a coil element always take extra care before touching a burner plate, especially after cooking.

INTRODUCTION

Congratulations on your purchase of SmartBurner™. The same Temperature Limiting Control (TLC) technology that has been protecting people and their homes since 2007 will soon be at work in your home! SmartBurner™ is a patented and patent pending replacement for electric coil elements that looks smart, cooks smart and saves smart. This product comes with a one-year warranty against manufacturing defects and was proudly designed and engineered in Canada.

For additional information on SmartBurner™ and how it works, including specially selected recipe ideas from Celebrity Chef David Rocco, please visit us online at ***SmartBurnerisbetter.com***.

KEY FEATURES

- ▶ Cooking surface temperature is kept below the auto-ignition point of most cooking oils and common combustible household items.
- ▶ SmartBurner™ has a larger cooking surface and retains heat more efficiently than a coil element so you use less energy to cook food.
- ▶ The larger cooking surface and heat retention of SmartBurner™ improves cooking performance.
- ▶ SmartBurner™ makes clean up easy. The solid cast iron plate means no more food spills between the electric coils.
- ▶ Transforms the look of your stove in seconds!

REMEMBER

- ▶ Since you are cooking and not welding, SmartBurner™ will never reach excessive temperatures and glow red. The stove panel element indicator light is your best way to determine if a burner is on. Of course, even when turned off, SmartBurner™ will retain heat for longer periods than electric coils. Always use extra caution when touching SmartBurner™.
- ▶ SmartBurner™ may take a bit longer than a regular coil element to cool after use due to the burner plates large thermal mass. It is possible to take advantage of the stored heat by turning off the burner plate several minutes before cooking is complete and using the heat in the plate to do the remaining cooking. This results in additional energy savings.

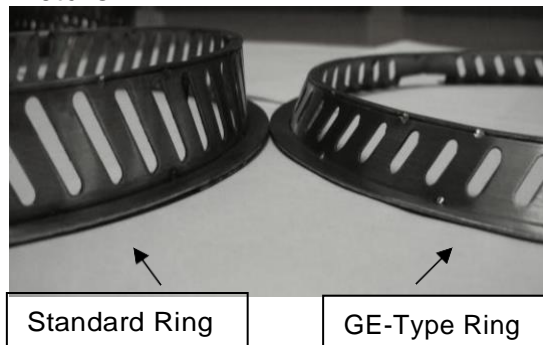
INSTALLING SmartBurner™

SmartBurner™ is a direct replacement for the removable coil elements found on all typical North American electric ranges. Installation is very easy.

Instructions

- ▶ Your new SmartBurner™ has been designed to replace your stove's electric coils but not the drip pans. Since drip pans vary from model to model we've created two different sets of stainless steel rings. The set of Standard Rings that have been factory installed on the four burner plates are compatible with most major brands sold in North America. However, most General Electric and GE-Type* stoves have drip pans that will require the second set of rings packaged separately with your new SmartBurner™.
- ▶ If your stove is a GE-Type stove, remove the factory-installed rings and replace them with the second set of GE-Type Rings. Please be sure to line up one of the two ring cutouts with the prong end (contact) of the burner plate. (Note: Standard Rings are larger than GE-Type Rings.) (Picture 1.)

Picture 1



- ▶ Remove the existing coil element following the instructions in your stove/range manual. (This usually involves lifting the coil from the drip pan and pulling it out of the stovetop plug.) Repeat this for the other coil elements. (Picture 2.) (Note: Ensure that all stove/element dials are in the OFF position and that all coil elements are cool enough to touch.)

Picture 2



* GE is registered trademarks of General Electric Company.

- ▶ Next plug each SmartBurner™ into its size appropriate hole in the stovetop, keeping in mind that there are 6" and 8" diameter burners. (Pictures 3, 4 and 5.) (Note: Please ensure that all stove dials remain in the OFF position until all SmartBurner™ plates are installed.)

Picture 3



Picture 4



Picture 5



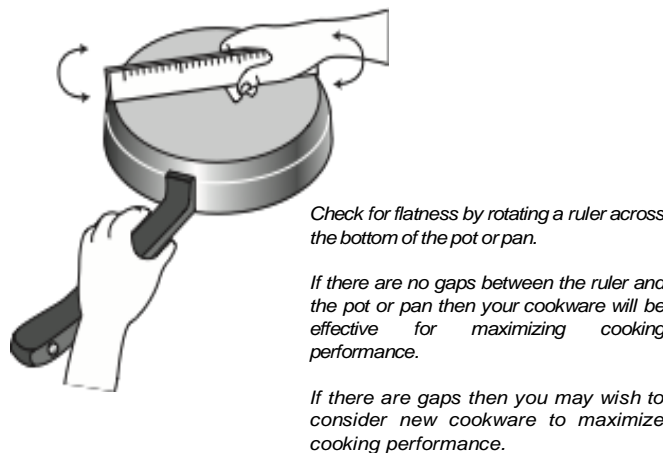
MAXIMIZING COOKING PERFORMANCE

Since SmartBurner™ holds heat more efficiently and provides a larger cooking surface, food will cook more evenly. These same features are likely to result in savings of up to 50% on the amount of energy needed to cook food. Actual cooking performance depends on the cookware used and individual techniques. Follow these simple steps to maximize the cooking performance of your new SmartBurner™.

Use Cookware with Flat Bottoms

The flatness of the bottom of the pot or pan is a critical factor in maximizing cooking performance. As with glass top electric stoves, the flatter the bottom of the cookware the better the cooking performance. The reason is simple. Flat-bottomed pots and pans provide the greatest contact with the heat source. If you have been cooking on an electric coil for some time, it is possible that your cookware may no longer sit flat since the high temperatures that electric coils reach often warp or damage cookware. If you notice that your cookware does not sit flat on your SmartBurner™ plates this will slow cooking performance. You may wish to consider purchasing new cookware. Your cookware does not need to be expensive but it should be flat-bottomed if you want to maximize cooking performance.

A simple test to determine the flatness of your cookware:



Match Cookware to Burner Plate

Cookware performs best when it is only slightly larger than the SmartBurner™ plate. Match large pots or pans with large burner plates and small pots or pans with small burner plates for optimal cooking results.

Cookware Material

Aluminum, Stainless steel and copper are the best conductors of heat. Using cookware made of one of these materials will help maximize cooking performance. Ceramic and glass are poor conductors of heat and can result in significantly longer cooking times.

Use Lids Where Possible

Using a lid always improves cooking performance. Tight fitting lids placed on pots and pans can reduce heat loss and shorten cooking time.

FOR BEST RESULTS - We recommend cookware with the following characteristics:



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

Poor Characteristics:



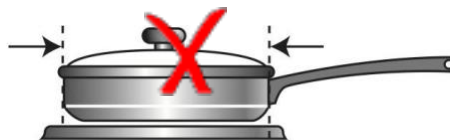
Curved and warped pan/pot



Heavy handle tilts pan/pot



Pan/pot overhangs SmartBurner™ plate by more than 2.5 cm (1")



Pan/pot is smaller than the SmartBurner™ plate

CARE & MAINTENANCE

BEFORE YOU COOK WITH SMARTBURNER™

Before being used for the first time, SmartBurner™ should be heated up on the HI or maximum setting for approximately 7-10 minutes without any utensils. During this 'curing' process, the protective coating is hardened and obtains its maximum strength.

NOTE: There may be a slight odor the first time you use your stove with the SmartBurner™ installed. This is normal and should dissipate after the first use.

CLEANING YOUR SMARTBURNER™

- ▶ Always ensure burner is cool before attempting to clean.
- ▶ Never soak your SmartBurner™ or put it in the dishwasher.
- ▶ Use damp cloth or sponge with mild detergent to clean surface of burner and surrounding plate. **Never use harsh abrasives or steel wool pads on any part of the SmartBurner™.**
- ▶ Thoroughly wipe soap from a burner plate and towel dry.
- ▶ For best results clean your burner plates and drip pans regularly.
- ▶ Use dry pots and keep wet utensils or objects with condensation, such as pot lids, away from the SmartBurner™.

For hard-to-remove stains, please try one of the following options:

Option #1 - Vegetable Oil:

1. Apply vegetable oil sparingly on each burner plate and spread it around the entire surface of the plate.
2. Turn the hood vent ON to allow for the minimal amount of smoke created to escape.
3. Turn the power of burners ON Med-HI.
4. Allow the burners to be ON for roughly 5 minutes. This will help break up the grease/rust on the burner.
5. Turn the burners OFF after roughly 5 minutes.
6. Once the burners are cool, clean the cast iron plates with mild soap and towel dry.

Option #2: - Electrol Range Solid Element Cleaner:

In those instances where spotting or rusting has occurred there is a product that can be applied that can help to maintain the original matte black appearance.

Directions for use:

1. Turn on the hood vent first as some smoke and a strong smell will occur. This is normal and is non-toxic and will disappear in 7-10 minutes.
2. Prior to applying Electrol clean the plates with a soapy, non-abrasive scouring pad.
3. Dry the plates thoroughly.
4. Apply Electrol sparingly to a plate.
5. Spread polish evenly with a paper towel or dry cloth.
6. Turn the element ON a Med-Hi setting for 3-5 minutes to bake the polish in.
7. When the plate is completely cool, rub lightly with a paper towel to remove any excess polish.

Note: Electrol is available at major retailers throughout North America.

TROUBLESHOOTING

SmartBurner™ is a carefully engineered product. Many times what may appear to be a product issue, under certain conditions, is a normal operating characteristic of the stove or product.

TROUBLE	PROBABLE CAUSE	REMEDY
<i>Entire range does not operate</i>	Blown fuse/tripped circuit breaker.	Replace fuse/reset circuit breaker.
	Cord/plug not attached to wall outlet.	Make sure cord/plug is plugged tightly into outlet.
	Power Outage.	Check house lights to be sure.
<i>SmartBurner™ plates do not heat</i>	Control knob set too low.	Turn knob slightly higher until it starts heating.
	Incorrect element knob is turned on.	Ensure the correct element knob is turned on.
	SmartBurner™ is not properly plugged into the socket. SmartBurner™ terminals or socket may be damaged or corroded.	Re-plug the plate into the socket. Clean or replace defective components. <i>Ensure knob is set to OFF and the SmartBurner™ plates are completely cool.</i>
	Cooking utensil have uneven bottom.	Replace cooking utensil with good quality, flat-bottomed pot or pan.
<i>SmartBurner™ plate too hot, glows red</i>	Temperature is not being controlled.	Contact Pioneering Technology for service.
<i>SmartBurner™ plate not hot</i>	SmartBurner™ not functioning properly.	Contact Pioneering Technology for service.

WARRANTY

Pioneering Technology Corporation (PTC) warrants that the product is free from defects in materials and workmanship when operated and maintained according to the instructions provided for a period of:

One (1) year from date of purchase for residential use

The limited warranty does not cover damage resulting from commercial use, misuse, accident, modification or alteration to hardware or software, tampering, unsuitable physical or operating environment beyond product specifications, or improper maintenance. There is no warranty of uninterrupted or error-free operation. Proof of purchase is required to establish date of purchase.

For service under this warranty contact your SmartBurner™ distributor or Pioneering Technology Corporation at:

**Pioneering Technology Corporation - Service Dept.
220 Britannia Rd. East
Mississauga, Ontario
Canada L4Z 1S6
Tel: (800) 433-6026 or (905) 712-2061 ext. 228
Email: service@pioneeringtech.com**

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EXCEPT AS STATED HEREIN, IN NO EVENT SHALL PIONEERING TECHNOLOGY CORPORATION BE LIABLE FOR ANY DAMAGES WHATSOEVER WHETHER BASED ON CONTRACT, TORT, WARRANTY OR OTHER EQUITABLE GROUNDS, INCLUDING, WITHOUT LIMITATION, OR OTHER PECUNIARY LOSS, ARISING OUT OF THE USE OR INABILITY TO USE THIS PRODUCT, EVEN IF PIONEERING TECHNOLOGY CORPORATION HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. BECAUSE SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF LIABILITY FOR CONSEQUENTIAL OR INCIDENTAL DAMAGE, THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

PTC's entire liability and your exclusive remedy shall be at PTC's option, either (a) return of the price paid for the product or (b) repair or replacement of the product that does not meet PTC's Limited Warranty and which is returned to PTC. In no event shall PTC's liability exceed the purchase price of the product.

COOKING FIRE SAFETY TIPS

- ▶ Never leave food cooking on the stovetop unattended.
- ▶ Keep cooking area clean and clear of combustibles (e.g. potholders, towels, rags, drapes and food packing).
- ▶ Keep children and pets away from cooking areas by creating a three-foot (one-meter) 'kid-free zone' around the stove.
- ▶ Wear short, close fitting or tightly rolled sleeves when cooking. Loose clothing can dangle onto stove burners and catch fire.
- ▶ Turn pot handles inward so they can't be bumped and children can't grab them.
- ▶ Never use a wet oven mitt, as it presents a scald danger if the moisture in the mitt is heated.

(Source: National Fire Protection Association (NFPA))



Conforms to UL Std 858
Certified to CSA Std C22.2 No. 61

Volts: 208~240VAC, 50/60Hz, 1-phase
Max. WATTS: 2100W (8"), 1250W (6")