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

pioneeringtech.com
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.
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.)

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™.
SMART BURNER

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
# 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.

<table>
<thead>
<tr>
<th>Trouble</th>
<th>Probable Cause</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Entire Range Does Not Operate</strong></td>
<td>Blown fuse/tripped circuit breaker.</td>
<td>Replace fuse/reset circuit breaker.</td>
</tr>
<tr>
<td></td>
<td>Cord/plug not attached to wall outlet.</td>
<td>Make sure cord/plug is plugged tightly into outlet.</td>
</tr>
<tr>
<td></td>
<td>Power Outage.</td>
<td>Check house lights to be sure.</td>
</tr>
</tbody>
</table>

**SmartBurner™ Plates Do Not Heat**

<table>
<thead>
<tr>
<th>Probable Cause</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Control knob set too low.</td>
<td>Turn knob slightly higher until it starts heating.</td>
</tr>
<tr>
<td>Incorrect element knob is turned on.</td>
<td>Ensure the correct element knob is turned on.</td>
</tr>
<tr>
<td><strong>SmartBurner™</strong> is not properly plugged into the socket. SmartBurner™ terminals or socket may be damaged or corroded.</td>
<td>Re-plug the plate into the socket. Clean or replace defective components. Ensure knob is set to OFF and the SmartBurner™ plates are completely cool.</td>
</tr>
<tr>
<td>Cooking utensils have uneven bottom.</td>
<td>Replace cooking utensil with good quality, flat-bottomed pot or pan.</td>
</tr>
</tbody>
</table>

**SmartBurner™ Plate Too Hot, Glows Red**

<table>
<thead>
<tr>
<th>Probable Cause</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature is not being controlled.</td>
<td>Contact Pioneering Technology for service.</td>
</tr>
</tbody>
</table>

**SmartBurner™ Plate Not Hot**

<table>
<thead>
<tr>
<th>Probable Cause</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>SmartBurner™ not functioning properly.</td>
<td>Contact Pioneering Technology for service.</td>
</tr>
</tbody>
</table>
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))
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 it 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 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).

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
1-800-433-6026

PioneeringTech.com

Attachment B (print both sides)