

## Hot Plate

**NERVAL CORPORATION** Care & Maintenance documents provide guidelines on how to care for your NERVAL product. Failure to comply with NERVAL's Care & Maintenance documents voids product warranty.

### ***Hot Plate***

#### **1. Prevent Boil-overs**

*When cooking, use pots and pans that are deep enough to prevent boil-overs and splattering. Minimizing spillage will reduce cleanup work and help prolong the life of your stove.*

#### **2. Clean Spills Quickly**

Cooking spills are inevitable. The good news is you can whisk away virtually any spill with a damp sponge or paper towel if you get it while it's still warm. So get in the habit of wiping down your stovetop after every use-your stove will gleam like new for decades, and you'll save yourself plenty of scrubbing.

#### **3. Use Elbow Grease, Not Abrasives**

Of course, human nature will prevail, and once in a while, you won't wipe up stovetop spills right away. If a spill has had a chance to dry out and cook for a while, use a sponge along with a solution of dishwashing liquid and warm water or a 50-50 solution of vinegar and warm water. The longer you wait, the more elbow grease you'll need to invest. An all-purpose cleaner is fine to use, but whatever you do, don't give in to the temptation to grab that can of abrasive powder-you'll create tiny scratches in the surface. The next spill will grip the scratches and be even harder to remove.

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