

Slow cooking plate accessory

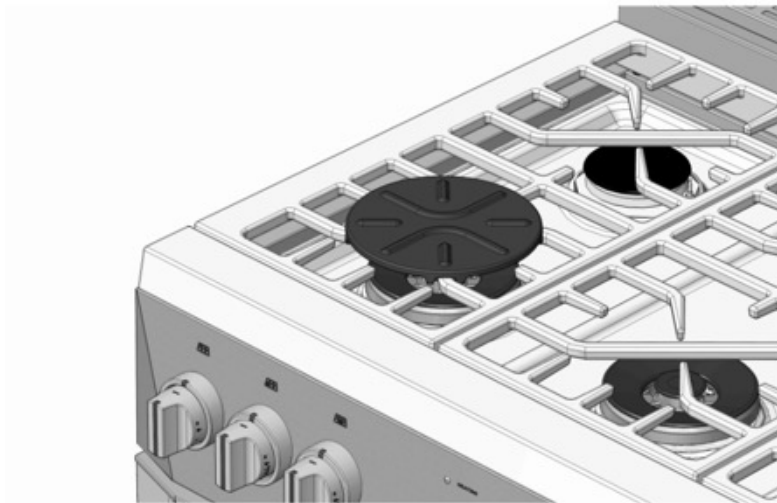
The slow cooking plate is specifically designed for simmering only and for maintaining food at a low temperature over an extended period of time. To prevent damage when using the slow cooking plate set the burner only to its lowest setting.

- To install your slow cooking plate, locate the four feet on the bottom and align them with the four longest fingers on the cooktop grate. Lower it onto the top of the grate.



- Take care using abrasives on the coating because it can scratch. It is normal for some wear to occur on top of the slow cooking plate's offset fingers with time.

CORRECT POSITION ON THE COOKTOP!



This plate is excellent for for cooking larger pots (jam, pans, fish & ham nettles) or for using a matter of pans at once over the large cooking area.

WARNING

- ⚠ **Remove the simmer plate during normal cooking.**
- ⚠ **Use the simmer plate for simmering and holding food at the lowest safe temperature.**
- ⚠ **Do not use water to clean the simmer plate when it is hot. This can damage it. Immediately remove any spillages to make cleaning easier. Use a sponge moistened with soapy water.**
- ⚠ **Do not remove the simmer plate until the cooktop grids, surface and simmer plate are completely cool down.**
- ⚠ **When you use the simmer plate with the cooktop, the simmer plate may become very hot. Use oven gloves when placing or removing the reduction wok. Keep babies and children away.**