



Pan support

We recommend that dirty pan supports be soaked for about an hour in a liquid soap and soda mixture before being rubbed with a cloth or soft sponge. The silver-colored scratches that sometimes appear on the pan supports are caused by the base of your pan(s). Higher-grade pans definitely have a softer base and the material can sometimes rub off. With the rough side of a (scouring) sponge you can remove this.

Burner caps

We recommend that dirty burner caps be soaked for about an hour in a liquid soap and soda mixture before being rubbed with a cloth or a (scouring) sponge.

Burners

- **Aluminium burners**
Aluminium burners can be left to soak in cleaning vinegar overnight and then cleaned with a sponge and a little soap.
Note: The aluminium parts must not be cleaned with soda as this can damage the aluminium.
Note: The burner is not suitable for the dishwasher as this can damage the product.
- **Brass burners**
Brass burners can be cleaned with copper or metal polish that is also suitable for brass. After polishing, rinse well with water and dry with a clean cloth.
Note: The burner is not suitable for the dishwasher as this can damage the product.
- **Black coated burners**
Black coated burners can be left to soak in cleaning vinegar overnight and then cleaned with a soft sponge and a little soap.
Note: The parts must not be cleaned with soda as this can damage the product.
Note: The burner is not suitable for the dishwasher as this can damage the product.

Please note: The various components of the burners are not suitable for cleaning in a dishwasher. The dishwasher salt can cause a dull appearance.