



Pan support

We recommend that dirty pan supports be soaked for about an hour in soapy water 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. You can remove this with the included sponge and some water.

Burner caps

We recommend that dirty burner caps be soaked for about an hour in soapy water before being rubbed with a cloth or the included sponge.

Burners

- **Aluminium burners (Original edition)**

Aluminium burners can be left to soak in cleaning vinegar overnight and then cleaned with the included sponge and water. After it can be polished with copper or metal polish that is also suitable for Aluminium. Finally, rinse well with water and dry with a clean cloth.

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 (Professional edition)**

Brass burners can be cleaned with the included sponge and water. After, it can be polished with copper or metal polish that is also suitable for brass. Finally, 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.

Note: The black coated parts are not suitable to be cleaned with the included sponge as it can damage these parts.

- **Black coated burners (Black edition)**

Black coated burners can be left to soak in warm water 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.