

Burner caps and pan supports

We recommend that dirty burner caps and pan supports be soaked for about an hour in a liquid soap and baking 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.

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 baking soda as this can attack the aluminium.

Please note: The various components of the burners are not suitable for cleaning in a dishwasher. The open structure of the cast iron can cause soap residue to remain in the material, resulting in a dull appearance.