

Maintenance and Cleaning of Total Black Burners with Nanotechnological Coating

Some cleaning and washing methods are recommended in order to preserve the quality of the coating

- ❖ Allow the product to cool down at room temperature before cleaning it. It is recommended not to dip it in cold water when it is still hot.
- ❖ Wash with warm water and a minimum of neutral detergent. Rub with a cloth or sponge – preferably in natural cellulose and non-abrasive.
- ❖ Do not use dust or steel wool cloths, and do not use abrasive sponges.
- ❖ Do not let food be charred on the burner in order to avoid stains/discoloration on the surface of the burner. These traces do not alter the functionality of the product, and in some cases can be eliminated with this procedure:
 - Immerse the product in hot water with detergent
 - Wipe gently with a cloth (preferably in natural cellulose)
 - If stains persist, use warm white vinegar to gently rub off stains
- ❖ Avoid leaving the burners in contact with food for a prolonged period (especially if acidic i.e. tomato sauce)
- ❖ Avoid contact with metal objects; if necessary, substitute with wooden or plastic objects.
- ❖ Avoid washing in the dishwasher, as part of the product is not coated and would get irreparably damaged.
- ❖ In case of malfunction, be sure that the holes in the outer crown are perfectly clean.