

Cleaning the burner caps

Lacanche gas burner heads are made of solid brass. This material is used because of its ability to spread heat quickly and retain it.

The use of this noble material which offers many technical advantages, implies however that the burner caps will naturally change their appearance during normal use.

Therefore the burner caps need to be cleaned to maintain or restore their original appearance.

Preliminary recommendations

Brass naturally oxidizes in contact with the surrounding air. It fades with heating and get stained when exposed to acids.

To avoid having to restore the caps too often, care should be taken to clean them with a damp sponge after each use and to avoid dripping acidic liquids on them.

Restoring the burner caps is quick and easy.

Basic material needed (depending on the level of cleaning):



Green scrub pad



White vinegar



Coarse salt



Clay cleaning paste



Copper polish



Scrubbing cream

Cleaning methods:

1) For regular cleaning after light cooking and to avoid the accumulation of stains:

- Clean the burner caps with a sponge and soapy water. Rinse well and dry.

2) To restore to original finish:

- Bring to a boil 2 glasses of water mixed with 2 glasses of white vinegar and a handful of coarse salt.
- Immerse the burner caps in the boiling mixture and simmer for 1 minute.
- Remove the burner caps from the mixture with a pair of tongs and run them under cold water to cool them.
- If necessary (in case of marks or stains that have resisted the hot bath), clean the caps with the pad and the scrubbing cream in circular motions
- Rinse the caps with clean water
- Pass the clay stone over the hats in circular motions until you get a shiny finish.
- Rinse again with clear water and dry the caps.

3) For a mirror finish:

- After following the procedure above, polish the burner caps with metal cleaner (copper and brass) following the product's instructions.
- Thoroughly rinse the burner caps and dry them.



Before



After