



MAINTENANCE PLANCHA

The first use

To fully enjoy cooking with the plancha, proper preparation before first use is essential. Below are some simple steps to prepare your plancha for tasty cooking sessions:

Preparation: Before starting, remove all packaging and protective materials from the plancha.

Cleaning with warm water: Clean the cooking surface thoroughly with warm water and a soft cloth. This will remove any dust and dirt residue from the packaging. Note that natural oil has already been applied to the plancha to prevent rusting.

First burn-in: Heat the plancha at medium temperature until the surface is well warm. Then add a thin layer of oil to the cooking surface. Spread the oil evenly using a cloth or kitchen paper. This burn-in process helps create a natural non-stick coating and protects the surface from rusting.

The first dish: Now your plancha is ready for the first dish! For example, you can fry some sliced onions or vegetables to further strengthen the new non-stick coating. This not only helps improve the flavour, but also familiarises the plancha with the cooking process.

Cool down: Remove any remaining food residue while the plancha cools down. Wipe the cooking surface again with a dry cloth.

Cleaning after use

After each cooking session, it is essential to clean the plancha thoroughly. Remove food residues and excess grease using a spatula while the plancha is still hot (but no longer hot). This will prevent caked-on residue from interfering with the cooking process next time. You can then wipe the surface clean with a damp cloth or kitchen paper to remove any remaining dirt.

Note: make sure **not** to use soap or detergent. This actually encourages rusting.

Oil treatment

To extend the life of your plancha, it is advisable to always apply a thin layer of vegetable oil to the cooking surface, even when the plancha is not in use. This will protect the surface from rusting and preserve the precious non-stick coating. Spread the oil evenly using a cloth or kitchen paper to ensure each dish slides effortlessly off the plancha.

Rust prevention

To prevent rusting, always store your plancha in a dry place, especially when not in use for long periods of time. Dry storage protects against adverse weather conditions and significantly prolongs the life of your plancha.

Protection

Using a protective cover is a wise investment that significantly extends the life of your plancha. Consult the range of protective covers for more information. Consider using a lid (Lid80) to protect your BonBiza plancha from weather and dust when not in use.

Safety tips

Make sure the plancha has cooled down completely before storing it. Store the plancha in a safe and stable place, out of the reach of children and pets. Use heat-resistant gloves when cleaning or moving a hot plancha.