



## 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.