



## 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.

1. **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: natural oil has already been applied to the plancha to prevent rusting. The natural oil is not harmful.
2. **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 rust.
3. **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.
4. **Cool down:** remove any remaining food residue while the plancha cools down. Wipe the cooking surface clean 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 warm (but no longer hot). This will prevent caked-on residue from interfering with the cooking process next time. You can then wipe the surface with a damp cloth or kitchen paper to remove any remaining dirt.

## 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. Please note: make sure not to use soap or detergent. This actually encourages rusting.

## 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 extends 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.