

Cleaning Lacanche ovens

The walls of the oven and rack supports, covered with a vitreous enamel antacid coating allow for easy maintenance.

Preliminary recommendations :

In order to avoid greasy projections when cooking meat, it is recommended to use dishes with high heat inertia (fireproofing, enameled cast iron casseroles) with high edges, of a size proportional to the piece to be roasted (not too big), return the red meats regularly and sprinkle the roasting pieces with the cooking juices.

It is also important not to cook pieces containing fats (poultry, meat, game, etc.) at too-high a temperature. In general, 200 to 220 degrees is considered high enough to obtain the right color and flavor without projections.

It is also recommended to clean the oven surfaces regularly to avoid the accumulation of charred residues that become difficult to remove over time.

The cleaning of the oven can be done in different ways depending on the accumulation and the nature of the residues.

Warning ! Do not use scrapers or other steel spatula to scrape walls.

Thanks to the hardness and resistance of the vitreous enamelled enamel coating covering the surfaces of our ovens, the use of a stainless steel pad (see photo below) is possible and even recommended.

Basic equipment needed (according to the level of cleaning):



Sponge



Stainless steel pad



Dishwashing soap



Bicarbonate of soda



White vinegar



Spray bottle

Cleaning methods:

1) For regular cleaning after cooking to avoid the accumulation of residues on the walls:

- Use a sponge and soapy water and rinse with clean water. Warning: the oven must be cold.

2) For the cleaning of residues or stains that have already been accumulated for some time:

- Use stainless steel pad and soapy water followed by rinsing with clean water. The oven may be slightly warm to help remove glue residue.

3) For a thorough cleaning of the walls:

a) Baking soda:

- Form a paste with baking soda and a little warm water.
- Spread this mixture on the walls and bottom of the oven warm but not hot.
- Allow to dry and act all night.
- Clean with a damp sponge in the morning, using a stainless steel pad to scrape. Repeat until almost complete disappearance of the residues.

b) Baking soda and white vinegar:

- Form a paste with baking soda and a little warm water.
- Spread this mixture on the walls and bottom of the oven warm but not hot.
- Allow to dry and act for 3 hours.
- Spray white vinegar on all surfaces and let it work for one hour.
- Clean with a damp sponge using a stainless steel pad to scrape.

c) Aerosol spray cleaner foam (These products are very effective but they are harmful)

- Ventilate the room.
- In a warm oven, spray the stripping foam on all surfaces.
- Leave to act according to the instructions for use of the foam.
- Using maintenance gloves and a stainless steel pad, clean the walls
- Rinse the walls several times with clean, lukewarm water until all remaining traces of foam have been removed