

Cleaning Lacanche Planchas

The Lacanche Plancha is a smooth cooking surface that, by direct contact, allows the quick and precise cooking of ingredients as varied as sliced vegetables, fish, shellfish, sliced meat pieces or even cutlets fresh foie gras.

Plancha is appreciated for its ability to cook quickly without requiring much fat. The cooking temperature can be adjusted easily thanks to the thermostat.

Preliminary recommendations:

The juices present in the cooking ingredients caramelize on contact with the surface of the plancha. It is important to let this caramelization be done before trying to lift, flip or move the item.

It is also important not to cook pieces containing fats (poultry, meat, game, etc.) at too high a temperature to avoid too much caramelization which will generate calcined deposits on the surface. In general, a temperature of 200 to 220 degrees is considered high enough to get the right color and flavor without creating deposits.

When flipping the article, avoid as much as possible to put back the article where previous caramelization has already occurred. This is to prevent the accumulation of caramelized juices in layers that tend to burn.

Once cooking is complete, let the griddle cool (warm to the touch) before cleaning.

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



Sponge



Stainless Steel pad



Sodium bicarbonate



Scraper



White vinegar



Spray bottle

Cleaning methods:

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

- On the warm surface, place 5 or 6 ice cubes that will melt the residues. Then clean with a sponge and soapy water. Rinse well.

2) For the cleaning of caramelized residues:

a) With the scraper or stainless steel pad:

- On the warm surface, use the scraper or a stainless steel pad to loosen the residue. Then clean with a sponge and soapy water. Rinse well.

b) With white vinegar:

- On the warm surface, place paper towel over the entire surface. Thoroughly spray white vinegar onto the paper and leave on for 30 minutes, keeping the surface moist with vinegar. Remove the paper towel and use the scraper or stainless steel pad to loosen the residue.

- Then clean with a sponge and soapy water. Rinse well.

3) For deep cleaning:

a) Baking soda and white vinegar:

- Form a paste with baking soda and some warm water.
- Spread this mixture over the warm plancha and cover with an absorbent paper well moistened with white vinegar.
- Leave the paper on for 1 hour.
- Remove the paper towels and use the scraper or a stainless steel pad to loosen the residue.
- Then clean with a sponge and soapy water. Rinse abundantly.

b) Aerosol Cleansing Foam (These products are very effective but they are harmful)

- Ventilate the room
- On the warm plancha, spray the cleaning foam.
- Leave to act in accordance with the instructions for use of the foam.
- Using gloves, use scraper or stainless steel pad to loosen residues.
- Then clean with a sponge and soapy water.
- Rinse several times with clean, warm water until all remaining traces of foam have been removed