



CARE INSTRUCTIONS

The plancha is made from steel - a reactive metal, meaning it is subject to oxidation (rust) if not properly cared for. Fortunately, keeping it in good condition is easy.

It will arrive pre-oiled and ready to be seasoned. Simply brush away any packing material, place it in the centre of a 220c oven directly on the oven grates and heat it for 35 minutes. It should come out a darker shade. This is your first layer of seasoning which will help protect it from the elements.

Some people swear that a simple scrape while hot is ample cleaning for a flat-top surface and they're probably right. Get a rigid metal spatula and a little water to scrape the gnarliest of the grime off the sides to burn in the embers below before wiping it clean with a rag.

Optionally apply a thin layer of oil and let it bake on with any residual heat from your cook.

KEEP IT CLEAN

From time to time you will want to deep clean your plancha. The Pink Stuff works amazingly well at getting off stubborn, baked on grime.

KEEP IT DRY

Water is the primary agent of rust so towel it dry after cleaning and store it indoors if possible. At least keep it under the lid of your barbecue, away from the rain.

KEEP IT OILED

Apply a thin later of oil once dry to prevent rust and help to build up your next layer of seasoning. Your AP Plancha doubles as a baking steel so consider storing it in your oven so it's ready to start pre-heating for your next bake.

