

## CLEANING

BEFORE ANY CLEANING WORK, CLOSE THE GAS SUPPLY AND/OR ISOLATE FROM THE MAIN ELECTRICAL SUPPLY

### Stainless Steel

- All stainless steel parts should be cleaned regularly with hot, soapy water or any other neutral, non-abrasive detergent at the end of each cooling period.
- Wipe up any spills immediately.
- When soapy water will not do the job, special-purpose products made just for stainless steel can be purchased at your local hardware store or kitchen store.
- Do not use steel wool pads, abrasive cloths, abrasive cleaners or powders to clean. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.
- Do not permit citrus or tomato juice or forms of brine (concentrations of salt, sauerkraut, etc.) to remain on the stainless steel surface, as citric acid or anything acidic will cause corrosion (pitting) and permanently discolor stainless steel.

<p><b>Caution:</b> Do NOT use any chlorinated cleansers (bleach of any kind) or ammonia to clean the stainless steel, as it will permanently discolor stainless steel.</p>
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### Oven

Do not use abrasive cleaners on the oven walls. Special oven cleaning products may be used but should be kept away from the electrical elements, thermal probes, rubber gasket/seals, and hinges. You may remove the oven door gasket when using any oven cleaning products.

Be sure to remove all residues from surfaces after using any cleaning products.

Clean the rear cover(s) (electric oven or fan-assisted oven) to ensure that the cooling louvers are not blocked with deposits.

After cleaning, before use, make sure that the base is properly mounted at rear and slid forward and fitted under the front edge of the oven in order to avoid deformation of the base due to heat. (The bottom base enamel panel has a slight torsional twist designed into it and will not lay flat when loose or removed – this is on purpose – it will be in compression when fitted properly).

## **Enameled Surfaces**

Use a sponge soaked in soapy water or a degreasing product applied with a soft cloth. Never use any abrasives and avoid excessive or harsh rubbing when cleaning which can leave permanent marks on the enamel.

**Caution:** Do NOT allow any metal, cast iron, or brass polish/cleaners (Brasso, Copper Brite, Flitz, etc.) to come in contact with any enameled surfaces. The chemicals will cause permanent damage to the enameled finish.

## **CAST IRON CLEANING**

### **Heating Plates**

**Caution: Do Not Use Water To Clean The Heating Plate When It Is Hot.  
This can damage it.**

**\*\* These are considered work surfaces and not recommended for direct food contact \*\***

- **Traditional Simmer Plate “Coup de Feux” (CF)** (with removable plug)
- **Large Portable Simmer Plate “Plaque Centrale Grand Mijotage” (PCFC)** (solid surface)

**Useful hint:** “Seasoning” the heating plate before using it and keeping it “seasoned” will protect it against oxidation (rust). “Seasoning” is just using a paper towel/cloth and coating the cast iron with high-temperature oil/fat (**coconut oil**) when it is warm and letting it dry.

After each use, and while the plate is still warm, clean it off with a cleaning pad (Scotch Brite, for example) and a damp cloth. Use of steel wool is not recommended because if there is any metal residue left behind it will promote oxidation. Removing spills immediately will make cleaning easier. Drying the surface after cleaning and keeping the surface free of moisture will prevent oxidation (rust).

If the cast iron is heavily soiled, use a non-metallic scouring pad or stiff bristle nylon brush to clean. After any heavy cleaning it is recommended that you “season” the grill again (as you did before you used it the first time) to replace the high-temperature oil/fat and prevent oxidation. If you ever need to remove heavy oxidation, rust or other marks you can sand the surface with an emery cloth.

- **Mijotage/Simmer Plate (PM)** (Portable Cast Iron Plate w/ holes over burners)

Using a brush or cleaning pad, wash with soap and water and then dry.

## **Grates**

Using a brush or cleaning pad, wash with soap and water and then dry.

## **Grill Plate (with ridges)/Griddle Plate (smooth)**– (Cast Iron Plate with treated finish)

Using a brush or cleaning pad, wash with soap and water and then dry. Even though these plates have a treated finish, a light “seasoning” of these cooking surfaces will make for easier cleaning but it is not required.

## **Brass**

Newly machined brass parts will have a shine to them. However, these parts are a non-lacquered surface so as they age and are used, they will develop a patina. Some consider this to be a very classic look and are careful to maintain this discriminating look. If, on the other hand, you wish to have a polished look to your brass parts, and decide to use a cleaner/polish of any kind, DO NOT allow any cleaner/polish to come in contact with the enamel or stainless steel surfaces as it could permanently discolor the finish.

- Towel Bar Supports – Wash with soap and water and then dry with a soft cloth.
- Control Knobs and Drawer Pulls - Wash with soap and water and then dry with a soft cloth.

## **Chrome**

Wash with soap and water and then dry with a soft cloth. DO NOT allow any cleanser/polish to come in contact with the enamel or stainless steel surfaces as it could permanently discolor the finish.

## **Burner Assembly** (Two parts - Aluminum Burner Bowl and Brass Burner Caps)

The burners are made in two parts in order to facilitate cleaning. Clean them separately.

- Aluminum Burner Bowl - Using a non-metallic brush, wash with soap and water. (Older bowls, pre-1999, have small flame hole that MUST be kept clean and free of residue of any kind to allow for proper operation of the burner.)
- Brass Burner Caps - Using a non-metallic brush, wash with soap and water. The small holes MUST be kept clean and free of residue of any kind or the burner will not operate properly.

Please note: The brass burner caps come to you very shiny because this is how they look after the machining process. Even though the cosmetic look of the brass looks great, it is chosen for its machinability and durability. Once you start enjoying your range, it is normal to see the brass lose its new look and develop a brownish, mottled appearance. It is not recommended that you polish these caps as you could affect the performance and shorten the use.