



PLANCHA

CARE GUIDE

SEASONING - USE - CLEANING - RUST CARE

YOUR CARE MAKES THE DIFFERENCE

A BonFeu plancha is a high-quality cooking surface that only stays in good condition when it is cleaned, dried, protected, and stored with care after every use.

It is the user's responsibility to maintain it properly; without regular care, moisture and residue can damage the steel and cause rust.



SEASON BEFORE USE

CREATE A PROTECTIVE COOKING LAYER



FIRST SEASONING

- Upon delivery of your new plancha, you will notice a pre-applied vegetable oil coating. This layer is applied prior to shipping to protect against rust and provide an initial seasoning before use. Please do not attempt to remove this coating. You may proceed with normal use; as you build your own seasoning layers, the initial lines will seamlessly integrate to create a uniform, even finish.
- Heat the plancha gradually and evenly for 10-15 minutes. The surface must be fully dry and hot before oil is added.
- Apply a very thin layer of high-smoke-point oil, such as sunflower, rapeseed or grapeseed oil. Wipe away puddles.
- Let the oil smoke off and darken. Repeat 3-5 thin layers until the surface becomes darker and satin-like.
- After cooling slightly, finish with a final thin film of oil before storing dry.

AVOID THICK OIL LAYERS

Thick oil becomes sticky. Several thin layers give better protection and better cooking results.

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HOW TO SEASON



CLEAN, PROTECT & RESTORE

PREVENT RUST AFTER EVERY COOK

AFTER EVERY USE

- Scrape food residue off while the plancha is still warm. Use a spatula or grill scraper, not aggressive chemicals.
- Wipe clean. Add a little hot water only when needed to loosen residue, then remove all water immediately.
- Dry the steel completely. A short warm-up helps evaporate hidden moisture.
- Apply a very thin layer of oil on the warm, dry surface and edges before storage.

KEEP RUST AWAY

- Do not leave the plancha outside uncovered or in rain, dew or high humidity.
- Do not store it with ash, salt, marinade, or food residue on the surface.
- Do not use aggressive cleaning products or a dishwasher.

IF RUST APPEARS

- **Cool & Scrub:** Ensure the plate is completely cold, then scrub rust with a paste of white vinegar and coarse salt.
- **Wait & Rinse:** Let the mixture sit for 15–20 minutes, then wipe clean and rinse thoroughly with water.
- **Dry:** Immediately dry the entire surface completely to prevent new rust from forming.
- **Season:** Apply a thin layer of cooking oil and heat for a few minutes to protect the metal.

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RUST REMOVAL