



La Cornue Château Series Cleaning Tips

Referenced Cleaning Supplies

General Cleaning Supplies:

White Cloth Towels and/or
Soft Cleaning Towels
Paper Towels
Soft Brush
Stainless Steel Cleaner
White Vinegar
High-Grade Sandpaper
Mild Dish Soap (Method®)
Mineral Oil

Name Brand Cleaning Supplies:

Dawn Power Dissolver®
Windex Cleaner®
Dawn Soft Soap®
Seapower Metal Polish®
Never Dull®
Weimans Polish®
ScotchBrite® Heavy Duty Pads (Burgundy or Grey)
Bon Ami®
Barkeepers Friend®
Stainless Steel Magic®

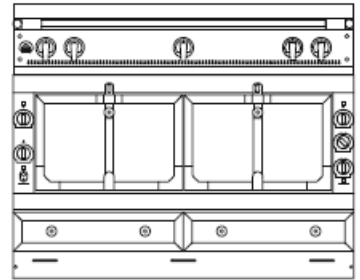
Enamel Panels

Polished Enamel Panels (all colors but Matte Black and Pebble Grey):

A soft cloth and warm soapy water should remove any grease or food stains. Following this step, use a dry cloth to dry the enamel panels. Windex® is also another option to optimize a shine on the enamel. Be sure to spray on a paper towel and then wipe clean; do not spray the Windex® directly onto the enamel.

Matte Enamel Panels (Matte Black and Pebble Grey only):

Using a white cloth and warm soapy water should rid of any grease or food stains. Following this step, use a dry cloth to dry the enamel panels.



Accents:

Brushed and Polished Brass:

The Brushed and Solid Brass trim on Château ranges are solid Brass and will patina naturally. If desired, this patina can be removed with any brass polish. Seapower Metal Polish is a wonderful product to use on the Brass. Be sure to have a good supply of white soft cloths on hand. Clean only a small area at a time. It is not recommended to coat all trim piece at one time as it is time consuming and the brass polish should not sit on the brass for extended periods of time.

Brushed Stainless Steel:

Stainless Steel will not patina but may darken over time. To brighten this trim, wipe down with warm soapy water. Be sure to rinse, and dry well to avoid water spots. Use a stainless steel spray to maintain a shine when clean. Do not spray directly on stainless steel. Stainless Steel wipes are also acceptable for use here as well.

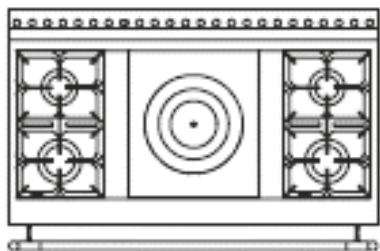
Chrome and Polished Stainless Steel:

The Polished Chrome and Polished Stainless Steel trim are the most low-maintenance and will require very little polishing, if any. When desired, wipe down with warm soapy water. Be sure

to rinse, and dry well to avoid water spots. In addition, Windex® may also be used to promote a shine but is not necessary.

Copper:

The Copper trim on Château ranges is a combination of solid Copper pieces and Copper-coated Brass. The intricate trim pieces such as the rail brackets, decorate oven pulls, and hinges are all Copper-coated Brass. The remainder of Copper trim is solid Copper. All Copper pieces will patina naturally and without polish will continue to darken over time, much like a US penny. To brighten or maintain the look of new Copper, frequent polishing will be required. Any Copper polish is acceptable. Seapower Metal Polish® is one proven polish. It is not recommended to coat all trim pieces at one time as it is time consuming and the polish should not sit on the copper for extended periods of time.



Burners Grates:

Use a rag and warm soapy water to wipe any grease or dried on food.

Burner Drip Pan:

Use a rag and warm soapy water to wipe any grease or dried on food. Dawn Power Dissolver® for tough areas. Once all food and grease are removed, Windex® may be used to introduce a shine.

Gas Burner Caps:

Burner Caps are solid brass; to remove burnt on grease, soak the burner cap in 1 cups water and either 1 tbsp white vinegar or 1 tbsp lemon juice. Let this sit for a couple of minutes. Rinse and dry. To obtain a shine, use Seapower Metal Polish®, Never Dull® or Weimans Polish®.

Gas Burner Bases:

To remove burnt on grease, soak the burner cap in 4 cups water and either 1 tbsp white vinegar or 1 tbsp lemon juice. Let this sit for a couple of minutes. Rinse and dry.

The Cast Iron French Plaque:

Raw cast iron is a perfect cooking tool but naturally patinas with oxygen and heat. Over time the French Top will darken to about the color of the burner grates. The French Top should be seasoned occasionally, which is done with plain (food-safe) mineral oil. Warm the plaque slightly and generously apply mineral oil to the exposed cast iron. Let the mineral oil absorb slowly (overnight is okay). This seasoning process will help the cast iron to mature evenly. To clean spills from the cast iron, wash with warm soapy water and a cloth wipe the surface clean. If stains are still visible, try using a soft brush to clean deep stains. Be sure to dry the plaque very well top and bottom to prevent rust. If a deep cleaning is desired, Scotch-Brite® pads, a hand-sander or a *very* fine grade of sandpaper may be used to gently rub *with* the grain of the cast iron. It is imperative to rub ***WITH*** the grain or the cast iron will be permanently scarred! Please note that the patina will return upon next use. Be sure to remove the cast iron from the cook top so the stainless steel surrounding the top is not damaged.

The Enameled Cast Iron French Plaque (elective option):

An enameled version of the French Top is available. This version may be cleaned with a soft cloth and warm soapy water. Be sure the top is cool to touch before cleaning. Never use caustic or abrasive cleansers which contain acid. Vinegar, Lemon Juice or Fruit Juices may stain the top and can be treated with soapy water immediately (when top is still warm)

Gas Lava-rock Grill:

Turn on overhead ventilation prior to cleaning; turn burner to high and scour grates with a wire brush, which will release any debris that will be burned off. Foil-liner may be placed under the Grill in the drip tray and this may be changed as frequently as desired. Lava-rocks may be replaced as desired; a large bag is supplied with each range but replacements may be purchased at any BBQ store or through La Cornue Parts – (800) 821-0244 x239.

Electric Hobs:

Scotch-Brite® pads may be used to clean the cast iron surface of the electric burners. Be sure to rub with the grain of the metal, which will be in a circular motion.

Ovens:

Château ovens do not have a self-clean mode by design; these ovens are built to last forever and the intense concentrated heat used in a self-clean mode will break-down the oven seal over time and compromise the efficiency of the oven. Therefore, to clean the ovens, use a sponge and warm soapy water to remove any splatters of food or grease. The oven may be warmed slightly before cleaning to attempt to soften baked-on foods and grease. For baked on grease be sure to use Dawn Power Dissolver®. (Spray and let it sit for about ten minutes.) Never use any abrasive cleaners (such as Comet®) as these products may compromise the enamel seal.