

CHÂTEAU SERIES CLEANING TIPS

LA CORNUÉ

LE CHÂTEAU

CLEANING SUPPLIES

NAME BRAND CLEANING SUPPLIES:

Windex Cleaner®
Bon Ami®
Barkeepers Friend®
Weiman Stainless Steel Disposable Wipes®

The following brand name products are available online:

Dawn Power Dissolver®

<https://www.pjmarketplace.com/dawn-power-dissolver-6-pack-32oz.html>

PLEASE NOTE: This product can only be purchased online at [pjmarketplace.com](https://www.pjmarketplace.com)

Scotch-Brite®

3M 07447 Scotch-Brite® Maroon General Purpose Hand Pad, 20 Pack

<https://tcpglobal.com/products/mmm-7447>

PLEASE NOTE: This product can be purchased online at tcpglobal.com

Option to be used with hand pad above:

Twist-Lok Pad Holder in Gray by Magellan Distribution Corporation

https://www.amazon.com/dp/B000JKAIVW/ref=cm_sw_em_r_mt_dp_U__c2ReCbYC8DB6V

PLEASE NOTE: This product can be purchased online at [amazon.com](https://www.amazon.com)

MAAS® Metal Polish

https://www.amazon.com/dp/B0008D7IV8/ref=cm_sw_em_r_mt_dp_U__opSeCb50K9EYK

PLEASE NOTE: This product can be purchased online at [amazon.com](https://www.amazon.com)

GENERAL CLEANING SUPPLIES:

Microfiber Cloths
Non-Abrasive Sponge
Paper Towels
White Vinegar
Mild Dish Soap
Rubber Cleaning Gloves [Use with Dawn Power Dissolver®]



PANEL CLEANING:

POLISHED ENAMEL PANELS (ALL COLORS EXCEPT MATTE FINISHES):

Apply warm and mild soapy water to a microfiber cloth and agitate to remove grease or food stains. Promptly dry area with a clean microfiber cloth. Windex® can be used as an alternative to optimize shine when applied to a clean microfiber cloth first. Never spray Windex® (or any cleaner) directly onto enameled surfaces.

MATTE ENAMEL PANELS:

Apply warm and mild soapy water to a microfiber cloth and gently agitate to remove grease or food stains. Promptly dry area with a clean microfiber cloth.



ACCENTS:

BRUSHED AND POLISHED BRASS:

Be sure to have a good supply of clean microfiber cloths on hand. Brass trim on Chateau ranges are not lacquered and will patina naturally. Patina can be removed with brass polish; we recommend MAAS® Metal Polish. Follow manufacturer instructions provided with product. Apply polish to clean microfiber cloth and coat a small area. Do not allow polish to dry or remain on surface for extended periods of time. Use a clean microfiber cloth to remove any remaining residue.



BRUSHED STAINLESS STEEL:

Stainless Steel may darken over time. To restore luster, clean with Stainless Steel Wipes; we recommend Weiman Stainless Steel Disposable Wipes®. Use a clean microfiber cloth to remove any remaining residue.



CHROME AND POLISHED STAINLESS STEEL:

Polished Chrome and Polished Stainless Steel are low-maintenance and require little polishing, if any. As needed, clean with Windex® or Weiman® Stainless Steel Wipes. Use a clean microfiber cloth to remove any remaining residue.



COPPER:

Be sure to have a good supply of clean microfiber cloths on hand. Copper trim on Chateau ranges is a combination of solid copper and copper-plated brass. The intricate pieces (rail stanchions, decorative oven pulls, and hinges) are copper-plated; remaining components will be solid copper. All copper pieces, plated and solid, will patina naturally and frequent maintenance is required if original appearance is desired. Patina can be removed with metal polish; we recommend MAAS® Metal Polish. Follow manufacturer instructions provided with product. Apply polish to clean microfiber cloth and gently coat a small area. Do not allow polish to dry or remain on applied surface for extended periods of time. Use a clean microfiber cloth to remove any remaining residue.

BURNERS GRATES:

Apply warm and mild soapy water to a microfiber cloth and agitate to remove grease or food stains. Promptly dry area with a clean microfiber cloth. Dawn Power Dissolver® can be used for stubborn areas.



Gas Burners

BURNER DRIP PAN:

Apply warm and mild soapy water to a microfiber cloth and agitate to remove grease or food stains. Promptly dry area with a clean microfiber cloth. Dawn Power Dissolver® can be used for stubborn areas. Windex® may be used to introduce a shine.



Burner Caps

GAS BURNER CAPS:

Burner Caps are solid brass; to remove burnt on grease, soak the burner cap in 16 or 32 oz of white distilled vinegar + the same amount of water. Let this boil for about 10-15 minutes.

**Allow enough time for the piece to cool before handling. Rinse and dry. To obtain a shine, use MAAS® metal Polish with a dry microfiber cloth.*

STAINLESS STEEL COOKTOP:

Scratches may appear over time. Using a maroon Scotch-Brite® pad (holder recommended) **gently rub parallel to grain**. Use a **stainless steel wipe** to remove any residue from pad.



TeppanYaki

TEPPANYAKI:

Place few ice cubes on the hot surface after use. Scrape excess grease and food using a spatula into the surrounding channel. After cooling clean the surface with a non-abrasive sponge and soapy water. Use a seedless lemon and rub the surface to remove stains followed by a damp microfiber cloth to shine. Use a dry microfiber cloth to dry if needed.

INDUCTION:

After cooktop surface cools use a non-abrasive sponge to remove any spillage. Using a glass cooktop cleaner (Weiman® preferred) gently rub the surface until clean. Use a clean microfiber cloth to remove remaining cleaner from surface.



Induction

GAS LAVA-ROCK GRILL:

Turn on overhead ventilation prior to cleaning. Set burner to high and scour grates with a wire brush; any debris released will be burned off. Foil liner may be placed in the drip tray beneath grill and replaced as needed. A large bag of lava-rocks is provided with purchase; replacements may be sourced at any BBQ store or through La Cornue Parts - (800) 821-0244. Part# 30COKE.



Gas Lava-rock Grill

THE CAST IRON FRENCH PLAQUE:***Nickel Coated French Plaque (Current Models)***

The surface is still VERY HOT after use, so use caution. We recommend cleaning spills immediately after using the French Plaque. A damp microfiber cloth with mild dish soap should be used to remove cooking greases and food. Follow with a damp microfiber cloth to remove soap. To relieve deep stains mix water and baking soda in a bowl and use a microfiber cloth to scrub the surface with solution. Use a damp clean microfiber cloth to remove residue. It is okay to remove the rings and rinse with water if needed, but be sure to dry promptly and thoroughly. **DO NOT USE** abrasive materials to clean as it will cause irreversible scratching.

Uncoated French Plaque (Older Models)

Be sure to remove the cast iron from the cook top so the stainless steel surrounding the top is not damaged when cleaning. Do **NOT** use water. Raw cast iron is a perfect cooking tool and naturally patinas with oxygen and heat. Over time the French Top will darken to about the color of the burner grates. To clean spills from the cast iron, use a dry clean microfiber cloth and wipe surface clean. If stains are still visible, try using Scotch-Brite® pad and 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. The French Top should be seasoned occasionally with standard (food-safe) mineral oil. Warm the plaque slightly and generously apply mineral oil on a disposable cloth to the exposed cast iron. Allow mineral oil absorb slowly (overnight is okay). This seasoning process will help the cast iron to mature evenly..



French Plaque

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 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 to fifteen minutes.) Use a damp clean microfiber cloth to remove. Never use any abrasive cleaner (such as Comet®) as these products may compromise the enamel seal. Dawn Power Dissolver® can also be used on oven accessories such as oven racks, roasting dish, and trays. Be sure to rinse thoroughly.

