



## **Cleaning the ILVE French Burner Top / Coup De Feu**

Recommendations for new ILVE ranges owners before initial use – Untreated Cast Metals are used in French Top Burners of All Range Brands. Since normal uneven discoloration and oxidation occurs on untreated metals exposed to moisture, heat and flame, the following is recommended.

Should oxidation or rust be present because of non-use, exposure or non-treatment, we recommend a high grade / fine steel wool pad be used and the residue brushed off.

Warm up the French top (do not place on high setting, just on warm setting) then add high flash point oil such as canola, peanut or grape seed oil. Be mindful of allergies when selecting the oil—the highest flash point oil of the 3 noted is grape seed oil. Lightly - spread oil on the French top taking care not to overdo the oil. Remember the concentric circles are open to the burner beneath--You can then increase temperature setting and let oil burn off for ½ hour. BE SURE TO TURN ON FAN AS SMOKE WILL OCCUR IN THE NORMAL BURN-OFF PROCESS.

After the half hour turn off the burner and use fine steel wool or a Scotch-Brite type scrubbing pad (maroon or brown color-- not sponges) that are readily available at any hardware store. Scotch-Brite type pads should only be used after surface has cooled. Dry clean pads are recommended for use without any cleaning solution on the pad --just rub off the burned on oil. The process will help season the untreated metal finish top and over time the burner gets a darkened/seasoned French Top surface appearance. After the top is scrubbed and wiped clean add another very light layer of the oil to keep it from oxidizing and/or rusting--this helps in seasoning the top for long life and use. It is recommended a light film of oil be placed onto this burner top if there are extended periods of non-use.

You can also remove the smaller circular/round rings of the French top—follow instructions above for oiling and then place into oven at 400 degrees for 1 hour. Then follow above instructions for cleaning of the rings before placing back into position on the French Burner before next use.

**NEVER PLACE FOOD DIRECTLY ONTO THE FRENCH TOP BURNER SURFACE—PROPER COOKWARE OR CONTAINERS SHOULD ALWAYS BE USED.**

