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> FORGE ADOUR Plancha Premium Gas 60 Stainless Steel Chassis User Manual

## Forge Adour FOR-PREMIUM-G-60-I

# FORGE ADOUR Plancha Premium Gas 60 Stainless Steel Chassis - User Manual

Model: FOR-PREMIUM-G-60-I

## 1. INTRODUCTION

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This user manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your FORGE ADOUR Plancha Premium Gas 60 with Stainless Steel Chassis. Please read this manual thoroughly before using the appliance and keep it for future reference.

## 2. SAFETY INSTRUCTIONS

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Always follow basic safety precautions when using gas appliances to reduce the risk of fire, gas leaks, and injury to persons.

- Ensure proper ventilation when operating the gas plancha.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep children and pets away from the hot surface during operation.
- Always disconnect the gas supply when the plancha is not in use.
- Do not attempt to modify the appliance. Any modifications can be dangerous and will void the warranty.
- Use only genuine FORGE ADOUR replacement parts.

## 3. PRODUCT OVERVIEW

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The FORGE ADOUR Plancha Premium Gas 60 is designed for outdoor cooking, featuring a robust construction and efficient heating.



Figure 3.1: Front view of the FORGE ADOUR Plancha Premium Gas 60, showcasing its stainless steel chassis and cooking surface.

### Key Features:

- **Enameled Cast Iron Plate:** Provides excellent heat retention and even cooking.
- **Double-Walled Satin Stainless Steel Chassis:** Durable and resistant to outdoor elements.
- **5300 W Power with 2 Aluminized Burners:** Ensures rapid heating and precise temperature control.
- **1.2L Aluminum Cast Iron Grease Collector:** Easily accessible and removable for convenient cleaning.



Figure 3.2: Close-up of the control knobs and side panel, highlighting the robust construction and user-friendly design.

## 4. SETUP

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Before first use, ensure all packaging materials are removed and the plancha is placed on a stable, non-combustible surface.

1. **Unpacking:** Carefully remove the plancha from its packaging. Inspect for any damage during transit.
2. **Placement:** Position the plancha on a flat, stable, and heat-resistant surface, away from flammable materials. Ensure adequate clearance from walls and other objects for ventilation.
3. **Gas Connection:** Connect the appropriate gas regulator and hose (not included) to the gas inlet of the plancha. Ensure all connections are tight and leak-free. Refer to local regulations for gas installation.
4. **Grease Collector Installation:** Insert the 1.2L aluminum cast iron grease collector into its designated slot at the front of the plancha.

## 5. OPERATING INSTRUCTIONS

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## 5.1. First Use and Seasoning

Before cooking, it is recommended to season the enameled cast iron plate.

1. Clean the cooking surface with warm soapy water and dry thoroughly.
2. Light the burners as described in section 5.2 and heat the plate to a medium temperature.
3. Apply a thin layer of cooking oil (e.g., vegetable oil) to the hot surface using a paper towel.
4. Allow the oil to smoke off completely. Repeat this process 2-3 times. This creates a non-stick layer and protects the enamel.

## 5.2. Lighting the Burners

1. Ensure the gas supply is open.
2. Push in and turn the control knob counter-clockwise to the "High" position.
3. The integrated piezo ignition will spark and light the burner. If it doesn't light immediately, repeat the process.
4. Once lit, hold the knob in for a few seconds, then release. Adjust the flame to the desired cooking temperature.
5. Repeat for the second burner.

## 5.3. Cooking

The plancha is ideal for cooking a wide variety of foods, from meats and fish to vegetables and even fruits. Adjust the burner controls to achieve different temperature zones across the cooking surface for versatile cooking.

## 5.4. Shutting Down

1. Turn all control knobs clockwise to the "OFF" position.
2. Close the gas supply valve on the gas cylinder or main line.
3. Allow the plancha to cool completely before cleaning or covering.

# 6. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will prolong the life of your plancha and ensure optimal performance.

## 6.1. Cleaning the Cooking Plate

Clean the enameled cast iron plate after each use, once it has cooled down but is still warm.

- Scrape off any food residue with a non-abrasive spatula.
- Pour a small amount of water (or ice cubes for stubborn residue) onto the warm plate to deglaze.
- Wipe clean with a damp cloth or sponge. Avoid abrasive cleaners or steel wool, which can damage the enamel.
- Dry the plate thoroughly and apply a thin layer of cooking oil to protect the surface.

## 6.2. Cleaning the Grease Collector

Empty and clean the grease collector regularly.

- Remove the grease collector once the plancha is completely cool.
- Dispose of the collected grease responsibly.
- Wash the collector with warm soapy water and rinse thoroughly.
- Dry completely before reinserting.

## 6.3. Cleaning the Chassis

Wipe the stainless steel chassis with a soft, damp cloth. For stubborn marks, use a stainless steel cleaner. Do not use abrasive cleaners.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner does not light.	No gas supply, clogged burner, faulty igniter.	Check gas cylinder/line. Clean burner ports. Contact qualified technician if igniter is faulty.
Uneven heating.	Partially clogged burner, low gas pressure.	Clean burner. Check gas regulator and supply.
Excessive smoke.	Too much oil, food residue burning.	Use less oil. Clean the plate thoroughly after each use.

If you encounter issues not listed here, or if solutions do not resolve the problem, please contact customer support.

## 8. SPECIFICATIONS

Attribute	Value
Brand	Forge Adour
Model Number	FOR-PREMIUM-G-60-I
Color	Blacks
Product Dimensions (L x W x H)	81.3 x 50.3 x 41.7 cm
Power	5300 W
Material	Stainless Steel, Cast Iron
Item Weight	34 Kilograms
Special Features	Enameled cast iron, double-walled satin stainless steel chassis, aluminum cast iron grease collector

## 9. WARRANTY AND SUPPORT

Information regarding specific warranty terms and conditions for the FORGE ADOUR Plancha Premium Gas 60 is not provided in this document. Please refer to your purchase receipt or contact the retailer/manufacturer directly for warranty details.

For technical support or inquiries about spare parts, please contact FORGE ADOUR customer service through their official website or the contact information provided at the point of purchase.

