

# Share convivial moments on our planchas

## Why adopt a plancha for the summer ?

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This typical Spanish way of cooking is perfectly in line with the country’s eating habits. Spaniards love conviviality and are frequent visitors to bars and restaurants.

From traditional brochette to shellfish to eggs and pancakes for snacking, the plancha offers endless recipe possibilities thanks to its smooth surface and precise temperature control. The griddle plate of the plancha allows a much faster ignition and heating than an ordinary barbecue. The preheating time is only about 10 minutes thanks to the extreme power of the burners or heating elements.

## Discover our planchas

If you like to share tasty grilled food with your friends, these gas planchas will allow you to prepare a wide range of recipes.

Using either butane or propane, they have from two to four burners that ensure perfect heat distribution over the entire cooking surface. With a stainless-steel frame, they are easy to clean and the grease trap can be machine washed.

Opt for healthy, fast and delicious cooking with PLX planchas. They are suitable for all types of food such as meat, fish, vegetables...



Now you can enjoy tasty outdoor grilling with your friends and family! The cooking surface allows you to prepare a meal for up to 6 people.

The smooth 5 mm stainless steel plate can reach temperatures of up to 350°C.

Food is perfectly seared thanks to the burners, which guarantee even heat distribution.

You can easily adjust the temperature of the cooking zones, separately and as desired. A removable grill can be installed on the plate to place your food to be cooked or already cooked and keep it warm.

The stainless(steel frame and the removable, dishwasher-safe grease tray ensure easy maintenance and cleaning of the appliance.

The gas plancha is a cooking plate heated in a barbecue manner, without the harmful smoke produced by the flames, a simple and effective process. The food is grilled evenly by calefaction to keep all its flavour. The result is healthy, natural and tasty cooking.

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## HKoening Company profile

*In 1960, a modest German hardware dealer named Helmut Koenig took advantage of the post-war industrial boom to set up his own household appliance workshop.*

*Within a short period of time, products such as hoovers and food processors became popular and Mr. Koenig became well known.*

*He then decided to work in collaboration with local factories in order to have a more dense production. His company quickly grew to a national level and later, his products will be sold all over the world.*

*The brand is now owned by the French company ADEVA. The HKoening products are known worldwide for their reliability. The brand is specialised in household appliances. It was one of the first brand to sell bagless hoovers that also sucked up dust mites.*

*What that unites all the brand's products is their high standards. The main criteria that HKoening wants to defend are quality, innovation and design. Its products are quite diverse, as you can find in the catalogue everything from misters to as well as kettles and even wine cellars.*

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