



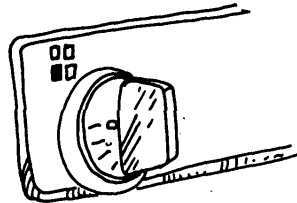
## Cleaning Your Gas Stove

Keeping Homes Safe  
and Families Healthy

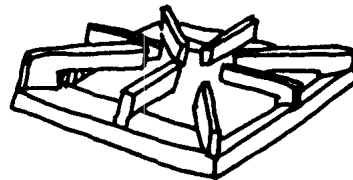
Equipment and furnishings that are kept clean usually last longer, saving YOU money.

All stoves are different. Read and use the owner's manual that came with your stove.

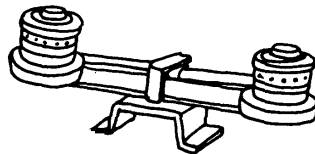
### Parts of the gas stove



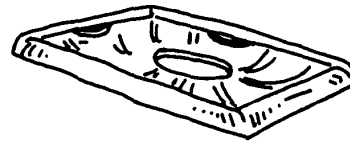
✓ Control knobs on control panel



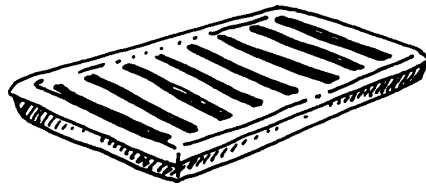
✓ Burner grates



✓ Surface burners



✓ Reflector or drip pans

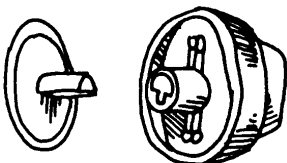
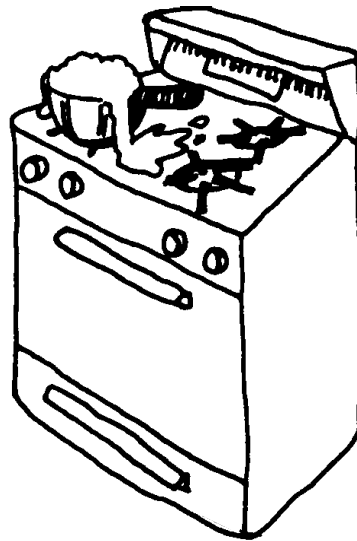


✓ Broiler pan

**Before cleaning any part of your stove,  
turn OFF all burners.  
Let cool.**

**Clean the outside of the stove after each use.**

- Use warm soapy water or spray glass cleaner.
- Wash with a soft cloth or sponge.
- Rinse with a damp cloth.
- Wipe dry with a clean, soft cloth.
- Do not use soap-filled scouring pads or scouring cleansers to clean the outside of your stove. They may scratch it.



**Clean the control knobs, stove panel, and trim often.**

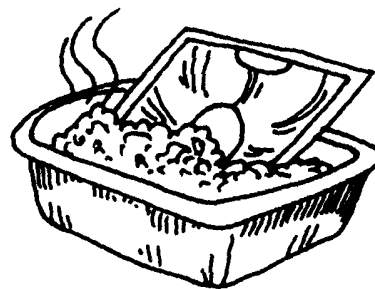
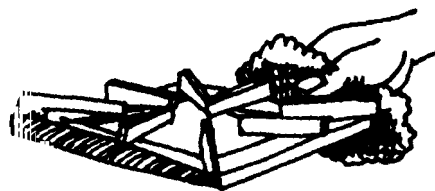
Rub any trim with a soft, damp cloth. Shine it with a soft, dry cloth. Some control knobs pull straight off. You can wash them with a hot sudsy cloth. Do not soak knob in water. Do not use cleaners that will scratch the finish or remove the markings. Some knobs do not come off. Wipe these clean with a damp cloth.

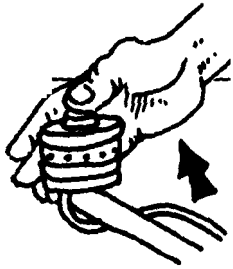
**Clean the burner grates and reflector or drip pans often.**

Lift off the burner grates and remove the reflector pans.

Wash the burner grates and reflector pans in warm, soapy water.

If they are hard to clean, use a non-scratch pad. Baking soda paste may help remove stubborn stains. Rinse with clear, warm water and dry.

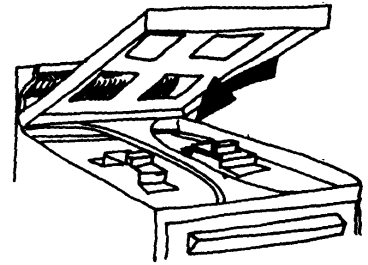




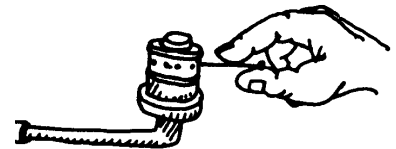
**Clean the surface burners when they need it.**

See the owner's manual for directions. You can get a copy of the manual by calling the company and giving them the model number of the stove. The model number can be found on a small metal plate under the main top, on the inside of the oven, or in the storage drawer area.

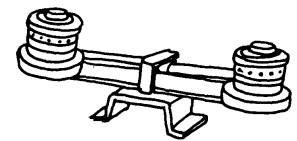
Soak the surface burners in hot, sudsy water. Clean the area below the surface burners. Some stove tops can be raised to clean.



Clean the surface burners with a cloth or brush. If the holes in the surface burner heads are dirty, clean them with a straight pin. **DO NOT** use wooden sticks. They might break off in the surface burner.

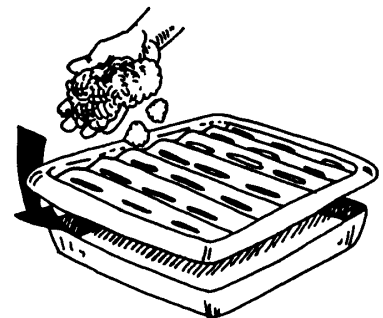


Rinse the surface burners in hot water. Put them in a warm oven (300 degrees) upside down and let them dry for about 30 minutes. Put the surface burners back the way they were.



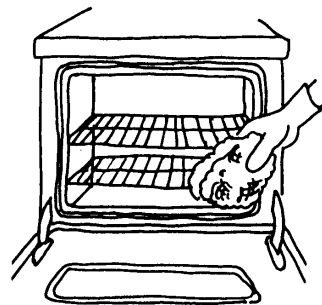
**Clean the broiler pan after each use.**

Take the broiler pan out of the oven as soon as you are done broiling. Drain the grease while it is still hot. Put the grid in the pan. Put a little detergent on the grid. Then pour hot water over the grid, into the pan. Place a wet soapy cloth over the grid. Let the pan and grid stand for about 30 minutes. Then wash, rinse, and dry them.



### Clean the oven.

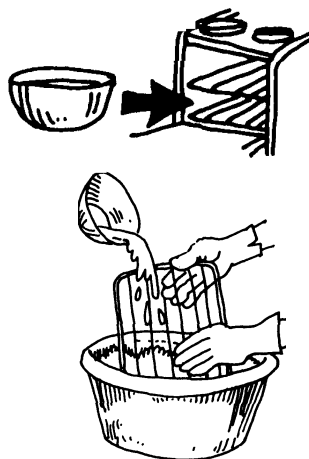
- Turn the oven off and let it cool.
- Wipe crumbs and spilled food out of the oven. Use a damp cloth after each use.
- If your oven is self-cleaning or continuous cleaning, DO NOT use oven cleaners to clean it. See the owner's manual for directions to clean these special ovens.



**If your oven is not self-cleaning or continuous cleaning, clean it thoroughly once in a while.** You can buy an oven cleaner and follow the label directions. You also can make a low-cost oven cleaner. See the recipe below.

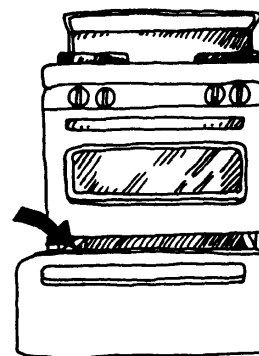
### Low-cost oven cleaner for manual ovens

- Pour  $\frac{1}{2}$  cup of household ammonia into a bowl.
- Place the bowl in a cold oven.
- Leave the oven door closed 4 hours or overnight.
- Remove the bowl from the oven.
- Remove the racks from the oven.
- Pour the ammonia from the bowl into a quart of warm water. Use this mixture to clean the racks, the inside of the oven, and the oven door.
- Rinse with clean water and wipe dry.



### Clean the storage drawers often.

If your stove has a storage drawer, clean it each time you thoroughly clean the oven. Take everything out of the drawer. Wash the drawer with warm, soapy water. Rinse and wipe it dry.



Prepared by Cathy Faulcon Bowen, assistant professor, and Marilyn Furry, associate professor, Department of Agricultural and Extension Education. This information was adapted, with permission, from material originally prepared by Judith A. Wessel, extension specialist, Department of Family Resource Management, The Ohio State University.

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