

Cleaning Your Gas Stove

Clean & Healthy Housing

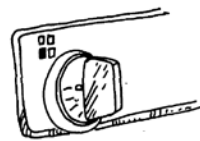


Avoid pests and grease fires by keeping your stove clean.

Not all stoves are alike. Read and use the manual that came with your stove if it is available. If not, these tips may be helpful for cleaning your electric range.

Safety Tip:

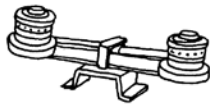
Make sure the stovetop and burners are cool before cleaning!



Knobs



Grates



Burners

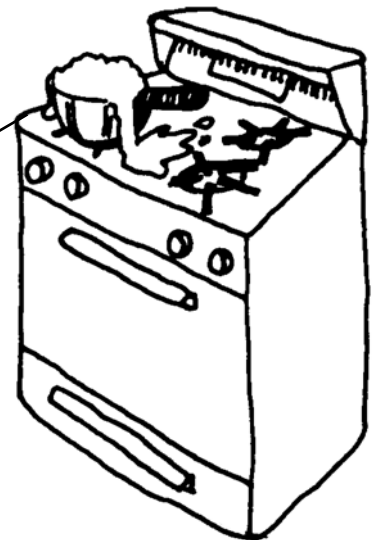


Drip pan

Broiler pan



Cooktop
(may lift up for cleaning)



Cleaning supplies:

- Soft sponge or dish cloth**
- Warm, soapy water**
- Soft plastic pad**
- Grease-cutting dish soap**
- Baking soda**
- Ammonia**



Daily

(or after each meal cooked)

Smooth Surfaces

Wipe up spills on smooth surfaces with warm, soapy water on a soft sponge or cloth.

Soak hardened spots with water or a wet cloth for a few minutes before wiping.



Use a soft plastic scratch pad, if needed. Be careful not to damage the paint with harsh pads.

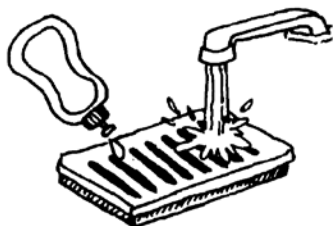
Do not use harsh scouring pads or knives or metal kitchen tools that may scratch or damage surfaces.

Do not use aluminum foil to line your stove or oven. It is a fire hazard!

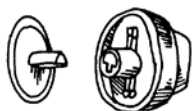
Never mix ammonia with commercial oven cleaners!

Wipe crumbs and spilled food out of a cool oven.

Clean the broiler pan after each use. Soak it in hot, soapy water and use a scouring pad if needed.



Weekly or Monthly
(depending on how often you cook):



Knobs

Remove the control knobs. Wash them with warm, soapy water, and dry well or air dry.

Clean the stove surface under the knobs well before replacing them.

Burners

Gas burner heads may be pulled out for cleaning with warm, soapy water. Be sure to rinse and dry them well.



If holes are stopped up, clean them with a straight pin or **wire** paper clip. Do not use a wooden toothpick that may break off in the burner!



Drip Pans

Remove drip pans and grates.

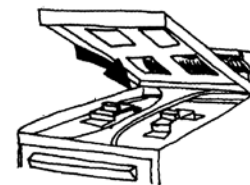
Soak drip pans in warm, soapy water for easier cleaning in the sink.



A baking soda paste or scouring pad may help remove stubborn stains.

Surface Under Cooktop

Some cooktops can be lifted to clean the smooth surface underneath the burners.



Be sure to clean grease and food in this area often to prevent fires.



Oven

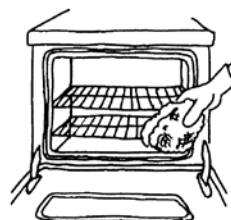
To clean burned-on food, try this overnight method:

In a bowl, pour $\frac{1}{2}$ cup of household ammonia. Leave the bowl in the closed oven overnight (or at least 4 hours).



Remove the bowl and wire oven racks.

Wash the oven racks in warm, soapy water, scrubbing off any burned-on food.



Add the $\frac{1}{2}$ cup of ammonia in the bowl to 1 quart of warm water. Use it to wipe down the oven walls and door.

Wash the oven walls and door again with warm, soapy water. Rinse with clear water, and wipe dry.

Storage Drawer

Take everything out of the drawer and clean it well.

Wipe dry.

Resources

Hassle-Free Housework series, University of Florida Extension Service

Household Cleaning series, University of Tennessee Extension Service

Keeping Homes Safe and Families Healthy, Penn State Extension Service based on Ohio State University materials

Basic Home Maintenance, Kansas State University Extension Service

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