

How to: CLEAN YOUR OVEN & STOVE

the right way

1. **Knobs off** - Make sure all knobs are in the off positions to ensure the stove and oven are not operating.
2. **Use a cleaner** - Use a general oven cleaner and follow any and all recommended safety precautions. *** *Protect the floor in front of the stove to keep oven cleaner from dripping on to and staining the floor.*
3. **Spray & wait** - Spray generously inside oven and door with the cleaner, close the door and let it soak.
4. **Soak the grate** - Remove stove cooking grates and place in sink filled with hot water and mild dish soap.
5. **Clean stove top** - Use a wet sponge to wipe down top of stove. Green scrubbing pad may be needed to remove stubborn burnt-on grease. Once clean, wipe it down using a clean wet sponge.



6. **Lift and repeat** - Lift off the stove top and clean under stove top using the same method as for the top of the stove.
7. **Clean the grates** - Wash the grates that have been soaking and let them dry before reinstalling them on the stove.
8. **Clean the oven** - Once the cleaner has had time to soak the burnt-on grease, clean the oven the same way the stove top was cleaned. Be sure to wipe down with a clean, wet sponge at the end.
9. **Clean the bottom tray** - Pull out and empty any debris from the pan at the very bottom of the oven.