Marcella's APPLIANCE CENTER

✨ Keep Your Oven Sparkling ✨

Oven Cleaning Made Simple: Your Go-To Guide

Routine care is key to keeping your oven and stovetop looking and performing their best! Here's how to tackle everyday messes and more stubborn grime.

🍪 Everyday Spills & Splatters

- **What You Need:** Mild dish soap, warm water, clean cloth
- **Steps:**
    1. Mix a small amount of mild dish soap with warm water.
    2. Dip a clean cloth into the soapy solution.
    3. Wipe and gently scrub the oven interior to remove fresh spills and splatters.

☁️ Steam Cleaning Your Oven

- **With Steam Feature:**
    1. Remove all oven racks and accessories.
    2. Add water to the designated reservoir or place an oven-safe dish filled with water on the bottom rack.
    3. Run the steam clean cycle according to your oven's instructions.
    4. Once the cycle is complete and the oven has cooled, wipe the interior with a damp cloth to remove loosened debris.
- **Without Steam Feature:**
    1. Remove all oven racks and wipe away any loose debris.
    2. Fill an oven-safe bowl with water (you can also use equal parts water and white vinegar for extra deodorizing).
    3. Place the bowl on the bottom rack of your oven.
    4. Preheat your oven to its highest setting (around 450-500°F or 230-260°C) for 20 to 60 minutes. The steam will help loosen grime.
    5. Turn off the oven and allow it to cool completely before carefully wiping the interior.
    6. For stubborn spots, make a paste of baking soda and water, apply it to the affected areas, let it sit for a bit, then scrub and wipe clean.

🍳Stovetop: Burners & Grates

- **Basic Cleaning:**
    1. Ensure grates and burner caps are completely cool before cleaning.
    2. Soak them in hot, soapy water for about 20 minutes (avoid soaking uncoated cast iron unless your appliance manual specifically allows it).
    3. Scrub with a soft cloth or brush to remove food particles and grease.
    4. Rinse thoroughly with clean water and dry all parts completely.
- **Burner Caps:** Wash with soapy water. For burnt-on food, use a non-scratch plastic scouring pad. Check your appliance manual – some burner caps may be dishwasher-safe.
- **Burner Heads:** Clean after spills with soapy water and a non-metallic brush (like a plastic one). Avoid using steel wool or putting burner heads in the dishwasher.
- **Reassembly:** Ensure all parts are completely dry before reinstalling them correctly. Do not operate your stovetop without all burner parts in place.

🔥Detailed Grate Cleaning

- Ensure the stovetop is cool, then carefully remove the grates.
- Soak the grates in hot, soapy water for 15 to 30 minutes to loosen grease and food. Alternatively, check your appliance manual – some grates are dishwasher-safe.
- **Uncoated Cast Iron Grates:** Do not soak in water. Instead, scrub them with a nylon brush and a paste of baking soda and water.
- Rinse the grates thoroughly with clean water.
- Dry them completely before placing them back on the stovetop securely.

Quick Tips

- Clean spills ASAP to avoid buildup.
- Check your manual for specific care instructions.
- Season uncoated cast iron grates after cleaning to prevent rust.

Disclaimer

Always check your appliance manual for specific instructions. These are general tips and don't replace manufacturer guidelines.