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 off.

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 the top of the stove and clean under stove 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.