

# 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.

