

# Cleaning Your Electric 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!**

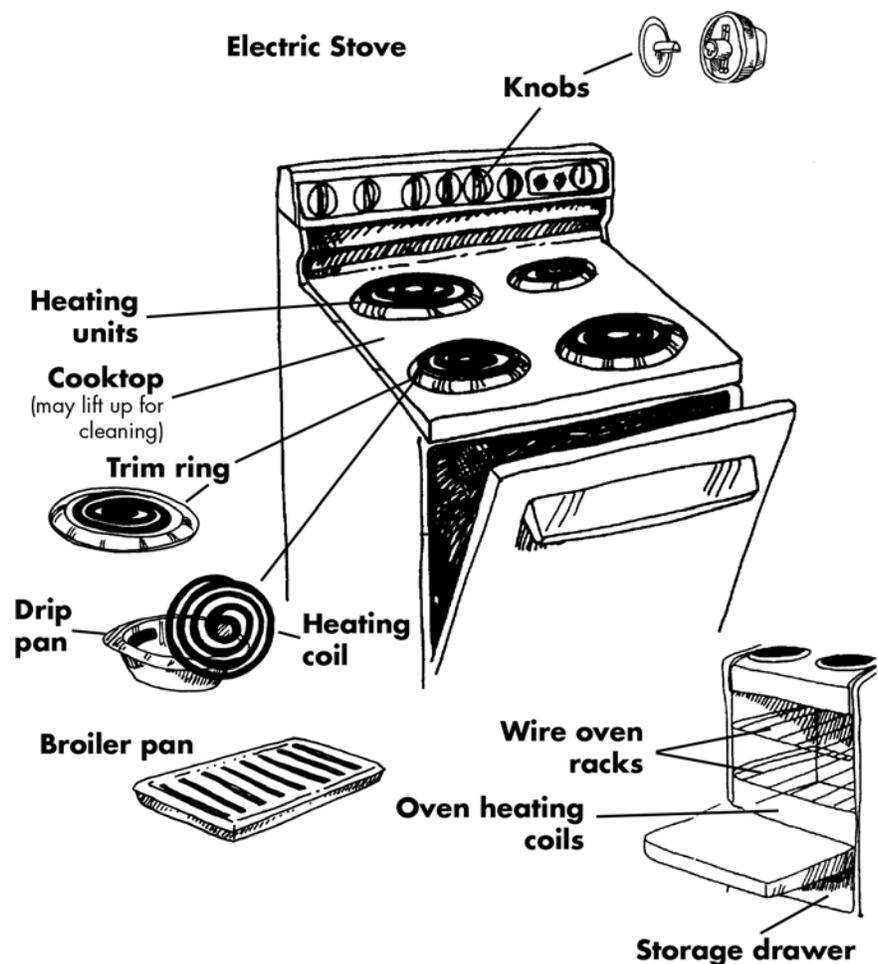
### **Cleaning supplies:**

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

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!



**Daily**  
(or after each meal cooked)

**Smooth Surfaces**

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

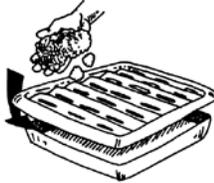


Soak hardened spots with water or a wet cloth for a few minutes before wiping.

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

Wipe crumbs and spilled food out of a cool oven.

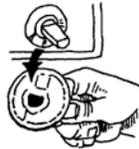
Clean the broiler pan after each use. Soak it in hot, soapy water and use a scouring pad if needed.



**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**

Electric heating coils or surface units may pull out, but some only tilt up. Food spilled on these hot surfaces usually burns itself off. Wipe them off when they are cool. Never put these in water!

**Drip Pans**

Remove the drip pans and trim rings (if removable).

Soak the 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 heating units.

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 ½ 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 ½ 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**

- Keel, Martha. *Household Cleaning* series. University of Tennessee Agricultural Extension Service.
- Harrison, Mary. *Keeping It Clean* series. Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida.
- Bowen, Cathy. *Keeping Homes Safe and Families Healthy* series. College of Agricultural Sciences, Pennsylvania State University, adapted from materials originally prepared by The Ohio State University.
- Bode, Marilyn. *Basic Home Maintenance* series. Kansas State University Agricultural Experiment Station and Cooperative Extension Service.
- National Center for Healthy Housing. *Essentials of Healthy Homes*. Healthy Homes Training Center.
- Healthy Homes Partnership. *Help Yourself to a Healthy Home*. [www.healthyhomespartnership.net](http://www.healthyhomespartnership.net).

