



Household Cleaning

The Gas Range

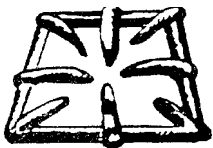
A Clean Range

- Makes meal preparation easier.
- Reduce germs and discourages bugs.
- Keeps the range working and lasting longer.

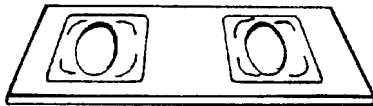
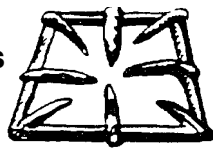
Not All Ranges Are Alike

Read and use the book that came with your range. It should explain the parts of the range and any special features of your range.

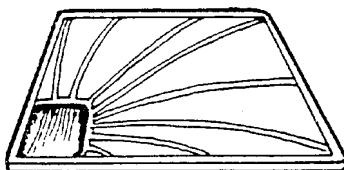
Parts of the Range



Grates

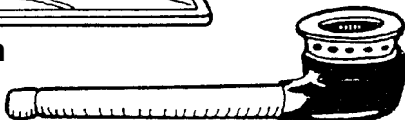


Burner Bowls



Broiler Pan

Burners



Clean Outside of the Range

- Let your range cool before you clean the outside. Use warm, soapy water and a soft cloth. Rinse and dry it.
- Don't wash the outside of the range while it is warm. This might make it crack.
- Vinegar, milk and fruit juices can make dull spots on your range. Clean them off as soon as you spill them. If the range is warm, use a dry cloth or paper to do this.
- Don't use soap pads or scouring powders to clean your range. They may scratch it.

Clean Control Knobs and Metal Trim

- Rub the metal trim with a soft, damp cloth. Shine it with a soft, dry cloth.
- Some control knobs pull straight off. You can wash them in warm, soapy water. Some don't come off. Wipe these clean with a damp cloth.

Clean Grates and Burner Bowls

- Take off the grates and burner bowls. Wash in warm, soapy water. If they are hard to clean, mix 1 cup of vinegar and 1 gallon of very warm water.
- Put the grates and burner bowls in mixture. Soak about 30 minutes.
- Wash with a cloth or old brush. Rinse with clear, warm water and dry.

Clean Burners

- Clean when burners are cool.
- Take the burners out. To do this, first take off the grates and burner bowls. Lift the range top. Lift the burner heads at the back and pull out.
- Soak the burners in hot, soapy water.
- While the burners soak, clean the place below the burners. Take out the drip pans if your range has them. Wash in warm, soapy water. Rinse and dry.
- Now clean the burners with a cloth or brush.
- If the holes in the burner heads are stopped up, clean them with a fine wire, a hair pin or a paper clip. Do not use wooden sticks. They might break off in the burner.
- Rinse the burners in hot water. Put them upside down in a warm oven (300 degrees) to dry. Let dry about 15 minutes. If water is left in the burner, it may not light or the flame may be uneven.
- Be sure you put burners back the way they were. If the range has a pilot light, and it goes out, light it with a match.*

* **Safety tip:** Follow the directions for lighting your pilot light. If the pilot light goes out often, call a service representative to have it checked.

Clean Broiler Pan

- The broiler pan should be cleaned after each use. Take the broiler pan out of the range as soon as you are through with broiling.
- Pour the grease out before it gets hard.
- Put the grill in the pan and put a little soap or detergent on the grill. Pour hot water over the grill into the pan.
- Let the pan and grill stand about 30 minutes. Wash, rinse and dry them.

Clean the Oven

Clean the oven each time you use it.

- Turn the oven off and let cool.
- Wipe any crumbs and spilled food out of the oven with a damp cloth. Wipe the oven door. Once in a while, thoroughly clean burned food off the oven walls.
- Pour about 1/2 cup of household ammonia in a bowl.
- Place the bowl in the cold oven.
- Leave the oven door closed about 4 hours or overnight.
- Take the bowl out of the oven.
- Take the racks out and wash them.
- Add the ammonia in the bowl to 1 quart of warm water. Dip a cloth in this. Clean the oven and oven door with it.
- Wash the oven and oven door with a cloth dipped in warm, soapy water. Rinse them with clear water. Wipe them dry.

Avoid Accidents: Keep ammonia out of the reach of children.

This factsheet was originally developed by Virginia Peart, Associate Professor, Housing, Institute of Food and Agricultural Sciences, University of Florida. The material has been adapted for use in Tennessee by Martha Keel, Associate Professor, Family and Consumer Sciences – Housing and Environmental Health.

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