

Keeping the kitchen range clean is important because...

- A clean range looks better and lasts longer.
- A clean range will not attract flies, bugs, and roaches.
- A clean range will not cause bad odors.

Let the range cool before you clean the outside. Use warm, sudsy water and a soft cloth. Rinse and dry to keep it like new. Clean off spills before they dry. If the range is warm, use a dry cloth or paper towel.

Remove any stubborn spots by rubbing with dry baking soda and a damp cloth. Do not use strong, gritty scouring powders or soap pads.

## Clean the Control Knobs and Metal Trim

Some control knobs can be pulled off. Wash them with warm, sudsy water. Rinse and dry. Put them back on. Some control knobs don't come off. Wash these knobs with a soft damp cloth. To clean between push-button switches, use a small stick wrapped with a piece of cotton or cloth.

Wipe metal trim with a damp cloth. Dry with a soft cloth to make it shine.

## Electric Range

### Cleaning the Heating Units

If food is spilled on the heating unit that is cold, wipe it off with a damp cloth. The food will burn off if the burner is hot. Never put the heating element in water.

Some heating units tilt up and others pull out (Fig. 1). Make sure the range is turned off and the unit is cool before you take it out. Tilt the units up and pull them out and take out the drip pans.



Figure 1

Wash the drip pans in warm, sudsy water. Stubborn spots may be scoured with a mild cleaning powder. Rinse and dry the pan. After cleaning, put the pan back in place and lower the heating unit.

Clean the surface below the drip pans. Clean the drip trays if your range has them. If the drip trays are not cleaned often,

grease and food collect, which causes odors and may be a fire hazard.

Wipe the rim around the heating element. Many rims can be taken off. Scour gently to remove stubborn spots. Rinse and dry.

Replace the rim. If the rim cannot be taken off, wash it with a cloth wrung out of warm water with detergent in it. Scour to remove stubborn spots. Rinse and dry.

## Gas Range

### Clean the Grates and Burner Bowls

Take off the grates and burner bowls. Wash them in warm, sudsy water. If they are hard to get clean, use a mixture of 1 cup vinegar and 1 gallon hot water.

Put the grates and burner bowls in this mixture. Let them soak for about 30 minutes. Wash them with a cloth or brush such as an old toothbrush. Rinse with clean, warm water and dry them.

### Clean the Burners

Take off grates and drip pans, then lift out the burners. Hold the burner heads at the back. Lift them up and pull out. Remember how the pieces came off so you can put them back in.

Soak the burners in hot, detergent water. While they soak, clean the place below the burners. Take out the drip pans if your range has them. Wash them in warm water with detergent. Rinse and dry them.

Now clean the burners with a cloth or brush. The metal ring with holes in it may come off the burner for cleaning. If the holes in the burner heads are stopped up, clean them with a fine wire, a hairpin, or a paper clip (Fig. 2). Do not use wooden sticks. They might break off in the burner.

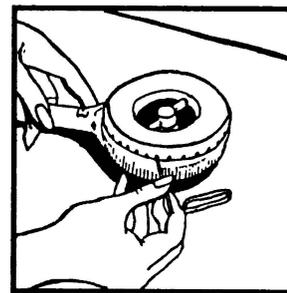


Figure 2

Rinse the burners in hot water. Put them in a warm oven (300 degrees F.) to dry. Let them dry 15 minutes. If water is left in the burner it may not light or the flame may be uneven. Be sure you put the burners back the way they came out. If the pilot light goes out, light it with a match.

LD  
5655  
A762 **Clean the Oven**

no. 360-108

VPI These instructions are for a manual cleaning oven only. If you  
Spec. have a continuous-cleaning oven or self-cleaning oven, follow  
instructions in the use and care book for your range.

Clean-up is easier if you can prevent food spills. Use cooking pans of the right size.

- Turn the oven off and let it 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 oven walls. To do this:

- Pour 1/2 cup household ammonia into a bowl.
- Place the bowl in a cold oven (Fig. 3).

•Leave the oven door closed at least 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 warm water. Dip a cloth in this. Wring lightly so it doesn't drip. Clean the inside walls of oven and oven door. If necessary, use a mild scouring powder to remove difficult spots. If scouring powder doesn't do the job, use steel wool.

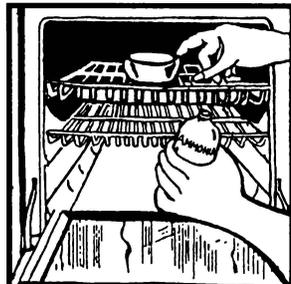


Figure 3

- Wash the inside of the oven a second time using a cloth dipped in warm, detergent water. Finally, rinse with a cloth dipped in clean water. Wipe dry.



Figure 4

- Finish cleaning the oven racks (Fig. 4). Use the fine steel wool or scouring powder on any spots that will not wipe off easily.

Rinse and dry them and put them back into the oven. Oven racks are built to slide in and out easily. They are also built to lock in place when pulled out so hot foods can't spill. Be sure you put them in the oven the right way.

### Clean the Broiler Pan After Each Use

Remove the broiler pan as soon as you are through broiling. Pour the grease out while it is still hot. Put the grill in the pan. Put a little soap or detergent on the grill. Pour hot water over the grill into the pan. Let the pan and grill soak about 30 minutes. Then wash, rinse, and dry (Fig. 5).



Figure 5

### Clean the Storage Drawer

If your range has a storage drawer, clean it too. Take everything out of the drawer. Wash with warm water with detergent. Rinse and wipe dry.

### CAUTION!

**Keep Ammonia Out  
of the Reach of Children**



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