



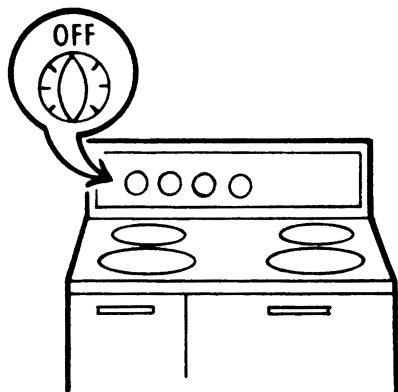
CLEAN ELECTRIC RANGES

Clean the Outside of the Range After Each Use

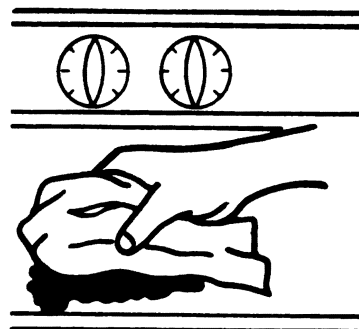
- These make dull spots on the range:
 - vinegar
 - milk
 - tomato juice
 - any fruit juice

Clean them off as soon as you spill them. If the range is warm, use a **dry** cloth to do this.

- Don't use soap pads or scouring powders to clean your range. They scratch it.

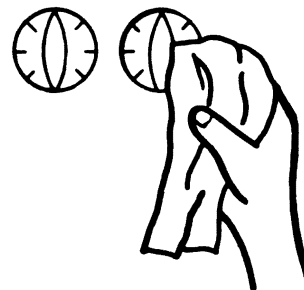


Clean the outside using warm, soapy water and a **soft** cloth.

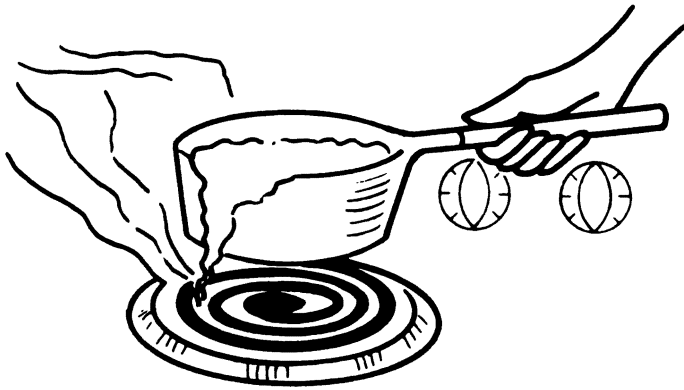


Clean the Control Knobs and Metal Trim Often

- Wipe the control knobs clean. Some knobs pull straight off for cleaning. Some don't come off.
- Wipe metal trim with a damp cloth. Dry it with a soft cloth to make it shine.



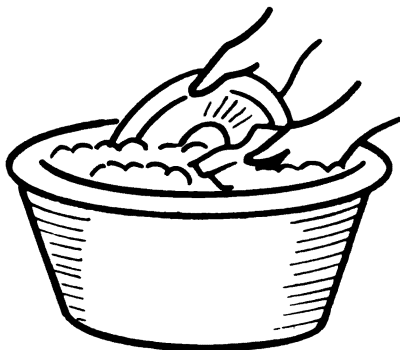
Clean the Surface Units Often



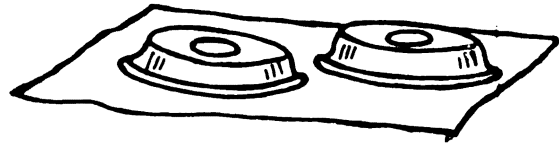
- Food spilled on a hot surface unit usually burns itself off.
- Some surface units tilt up and others pull out. Tilt up or pull out the surface units and take out the drip pans.



- Wash the drip pans in warm, soapy water. You can wash them along with your pots and pans.



- Be sure to remove all burned food and grease. Rinse and dry the drip pans.



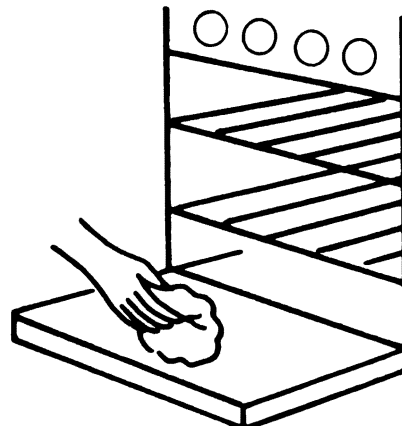
- Clean the place below the drip pans. Clean the drip trays if your range has them.
- Wipe the ring around the surface unit. Lift the ring. (It may be joined to the surface unit.) Clean under the ring.



Clean the Oven

Each time you use it:

- 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.

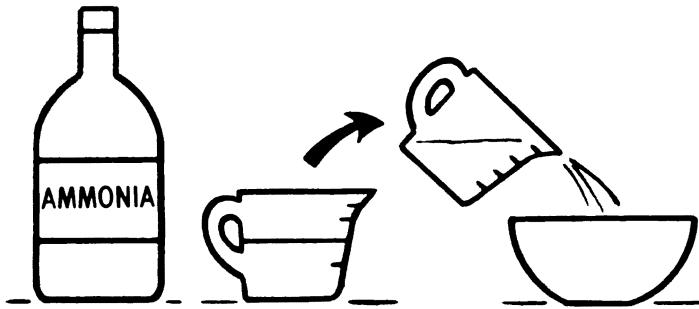


**AVOID ACCIDENTS: KEEP AMMONIA OUT
OF REACH OF CHILDREN!**

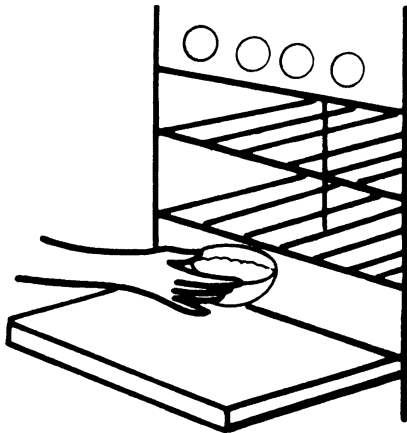
Once in a while

Thoroughly clean burned food off the oven walls. To do this:

- Pour about $\frac{1}{2}$ cup of household ammonia into a bowl.



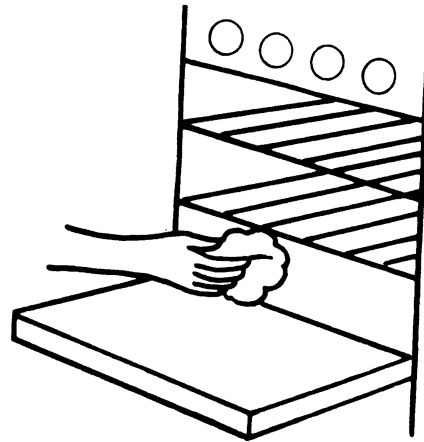
- Place the bowl in a **cold** oven.



- Leave the oven door closed about 4 hours or overnight.
- Take the bowl out of the oven.
- Take the racks out and wash them.

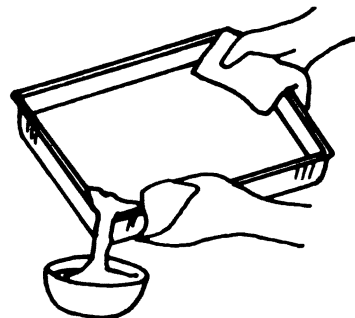


- Add the ammonia in the bowl to 1 quart of warm water. Dip a cloth in this. Clean the oven and oven door with it.
- Next, wash the oven and oven door with a cloth dipped in warm, soapy water. Rinse them with clear water. Wipe them dry.

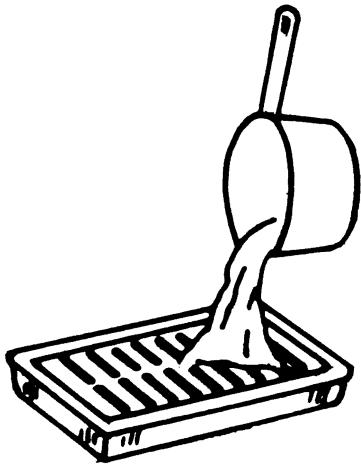


Clean the Broiler Pan After Each Use

- Take the broiler pan out of the range as soon as you are done broiling. Pour the grease out while it is still hot.

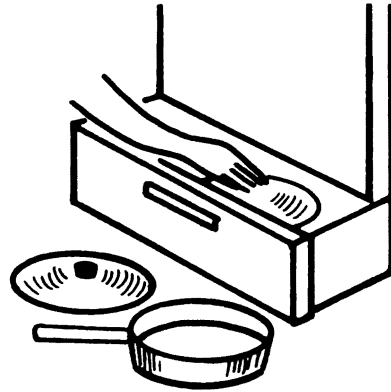


- Put the rack in the pan. Put a little soap or detergent on the rack. Then pour hot water over the rack, into the pan.
- Let the pan and rack stand about 30 minutes. Then wash, rinse, and dry.



Clean the Storage Drawers Often

- Does your range have a storage drawer? If it does, take everything out of the drawer.
- Remove the drawer. Then wash it with warm, soapy water. Rinse and wipe it dry. Take care of your range. It will last longer.



Adapted by Janice Woodard, Extension Specialist, Home Management from "Clean Electric Ranges — In a Clean House", ES-USDA-PA-829.

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