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Care of Gas and Electric Ranges
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MICHIGAN STATE UNIVERSITY

Extension Bulletin E-820

CARE OF GAS AND ELECTRIC RANGES

This leaflet has general care instructions for gas and electric ranges. Not all ranges are alike. For specific directions read and use the care book written for your range.

AFTER EACH USE ...

Gas

Outside surfaces. Let the range cool before you clean the outside. Use warm, soapy water and a soft cloth or sponge. Cool water on a warm surface may cause the exterior finish to crack or craze. Abrasive soap pads and scouring powders will scratch the outside finish. Acids, such as vinegar, tomato and fruit juices, make dull spots on the range. Wipe these spills up as soon as they occur.

Oven. Turn the oven off and let it cool. Wipe up crumbs, spills and spatters with a damp cloth. Wipe the oven door.

Broiler Pans. Remove broiler pan after broiling and pour the grease out while still hot. Sprinkle soap or detergent on the grill. Pour hot water over the grill, into the pan. Let pan and grill stand about 30 minutes before washing.

Electric

CLEAN OFTEN ...

Gas

Grates and burner bowls. Remove from range and wash in warm, soapy water. If they are hard to clean, soak about 30 minutes in a solution of 1 cup vinegar to 1 gallon of very warm water. Scrub with a brush, rinse and dry.

Electric

Surface units. Food spilled on a hot surface unit usually burns itself off. You may wipe a cool unit with a damp cloth, but never immerse in water. Drip pans underneath the surface units come out for cleaning and can be washed along with pots and pans. Wipe the area under the drip pans, removing drip trays for cleaning - if your range has them. The support ring around each surface unit may detach for easier cleaning.

Control knobs and metal trim. Remove all knobs that pull off. Wipe knobs and trim with a damp cloth. Dry metal trim with a soft cloth to make it shine.

Storage drawers. Remove contents from the storage drawer beneath the oven. Wash with warm soapy water; rinse and dry.

ONCE IN A WHILE ...

Gas

Oven. Remove burned food from oven walls and racks with commercial oven cleaner or household ammonia. Place a glass bowl or cup with $\frac{1}{2}$ cup ammonia inside cold oven for 4 hours, or overnight. Remove racks and wash with warm, soapy water. Add the ammonia to one quart of warm water and clean oven surfaces, including door, with this solution. Then, wash with warm, soapy water, rinse and wipe dry.

Electric

WHEN NEEDED ...

Gas

Burners. The burners can be removed from the range top for cleaning. Grasp burner head from the back, lift up and pull out.

Soak burners in hot, soapy water to soften grease and grime. Clean with a brush. The metal ring with holes in it may come off the burner for cleaning. If the holes in the burner head are stopped up, clean with a fine wire, hair pin, paper clip or pipe stem cleaner. Rinse burners in hot water and place them upside down in a warm oven (300°) to dry; about 15 minutes.

Electric

RANGE HOOD AND FAN

The hood and fan over your range remove odors, smoke, moisture and heat from your kitchen. They also help keep your house clean. Always use fan while cooking.

Wash the hood with warm, soapy water often. Wash the inside and the outside. Rinse the hood and wipe it dry. Occasionally take the metal filter out of the hood. Put the filter in warm, soapy water. Let it soak for a few minutes. Wash and rinse it. Dry the filter and put it back in the hood.

Some hoods have charcoal filters. These cannot be cleaned. They should be replaced about once a year. You can buy charcoal filters from the store that sells hoods.

Read the use and care booklet that came with your hood. Read the guarantee. Then file in a safe place to avoid losing them.

References:

"Clean Electric Ranges for a Clean House." PA-829 USDA. Superintendent of Documents, U.S. Government Printing Office, Washington, D.C.

"Clean Gas Ranges for a Clean House." PA-828 USDA. Same as above.

"Range Hood and Fan." HM-33. Texas A&M University, Texas Agricultural Extension Service, College Station, Texas 77840