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Cooperative Extension Service

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A Clean Gas Range

Cooperative Extension Service
U. S. Department of Agriculture
South Dakota State University, Brookings

What you need to keep your range clean:
- A pan for hot sudsy water
- A pan for hot rinse water
- Soap or detergent
- Household ammonia
- A cloth or sponge for washing
- A towel for drying
- Papers or other floor cover
- A small stiff brush
- A long handled brush
- A piece of small wire, paper clip, or piece of twine

Keep Your Range Clean All the Time

A clean range saves you money and cooks better because it does not waste gas. It is easy to keep your range clean so it will last longer and look better. Every day there are some things you can do to help keep the range clean.

- Use medium heat when you cook on top of the range. Medium heat will help you avoid splashing, spattering and boil-overs. Use the recommended oven temperature for oven cooking. Don’t overfill utensils.
- Clean up small spills right away so you don’t forget and so your range doesn’t become stained. Use only a dry cloth or paper towel for this immediate cleaning as a damp cloth can burn you with steam and it might break the finish on your range.
- As soon as the range is cool, clean off spots with a wet cloth. Warm water and a mild soap may be used to clean the range. Rinse with clear water and wipe dry. Use of steel wool or cleansers may scratch the range surface and destroy the shine.
- If a large spill-over occurs, wait until the range is cool and then immediately clean either the drip tray or the oven. It is much easier to clean soils that have been burned onto a surface only one time than to clean soils that have been burned on several times.
- After using the broiler, pour left-over grease into a can or other container. Place a small amount of detergent and warm water in the broiler pan to loosen the soil. Allow the liquid grease to solidify before placing it in the garbage. Wash the broiler pan after each use so grease is not burned onto the pan surface.
- Do not line your oven, the drip tray or the oven racks with foil. This changes the heat pattern and can ruin your range by allowing it to become too hot.

CLEAN YOUR RANGE EVERY WEEK

At least once every week thoroughly clean your range. To do this, first put hot water in a pan. Add soap or detergent and swish up suds with your hand. Second, put clean hot water in another pan to use for rinsing. Remember to keep these water solutions clean... you can’t clean anything with dirty water.

Getting Started

1. Be sure the range is cool and the pilot light is out.
2. Keep the floor around the range dry and clean by placing papers or other coverings around the bottom of the range.
3. Remove trays, shelves, racks, and burner grates. Put these to soak in a sink or washtub filled with

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hot, sudsy water—add about 2 tablespoons of household ammonia to the water for easier cleaning results.

4. After all of the parts have been removed, wash the inside and outside of the range. Wring a cloth or sponge out of clean, hot sudsy water and use this to clean the top, the sides and the doors—both inside and out—of your range.

The Top

5. Working from the front of your range, tilt the cook-top upward.

- Take off burner grates ...
- Trays, shelves, racks, burner grates in sink ...
- Keep the floor clean ...
- Clean top, sides and doors ...
- Cook-top tilted upward from front ...
6. Grease and spills from cooking often fall on the shelf below the cook-top. Unless this shelf is kept clean, the grease and dirt collect and may cause a fire. Before cleaning this shelf, remove the burner heads.

7. To clean the burner heads, mix 1 tablespoon of baking soda in 1 gallon of water. Clean the neck of the burner with a long-handled brush. If the burner ports are closed, open them with a piece of wire such as the end of a paper clip. Do not use toothpicks or matchsticks as they may break off causing the ports to become clogged. Rinse the burner heads with clear water and dry thoroughly before replacing. Shake them and place them in a warm place for about half an hour.

8. While the burner heads are drying, use a cloth or sponge wrung out of sudsy water to completely clean the shelf under the cook-top. Rinse this with a cloth or sponge wrung out of clear water and wipe it dry.
The Oven

9. Oven soil is usually more difficult to clean out than soil on other parts of your range. You will find the more frequently you clean your oven, the easier it will be to clean. First, wash the entire interior of your oven with a cloth or sponge wrung out of hot, sudsy water. Now rinse the oven with clear water.

10. If the oven still has soil spots, put 3 or 4 tablespoons of household ammonia in an open container and place this in the oven overnight with the oven door closed. DO NOT TURN ON THE OVEN AND BE SURE YOU PLACE THIS IN A COOL OVEN ONLY. The ammonia will help loosen the soil. In the morning you may again wash the interior of your oven with a cloth or sponge wrung out of hot, sudsy water. Rinse again with clear water and wipe dry.

11. Steel wool or cleansers will scratch the surface of your oven and are seldom recommended.

12. Special oven cleaners may be used. Caution should be taken with these, however, as they are extremely powerful. READ THE LABEL ON THE CONTAINER AND FOLLOW THE DIRECTIONS EXACTLY.

13. If you choose to use a spray cleaner, extreme caution must be taken for two reasons:
   - Spray fumes have a tendency to come out of the oven into your face, and
   - An oven thermostat can be ruined from the spray piling up on it. It is therefore necessary
to cover the thermostat with foil or brown paper before spraying. Be sure to remove the foil or brown paper after you have finished the cleaning.

The Broiler

14. If you have kept the broiler pan clean after each use, as suggested earlier, this will be a very simple cleaning job. Wipe off the walls of the broiler section of your oven with a cloth or sponge wrung out of hot, sudsy water. Rinse with clear water and wipe dry. If you have not kept your broiler unit clean, you may have to scrub the walls and broiler pan with a stiff brush to remove the burned-on grease.

Cover thermostat if you use a spray cleaner . . .

It is best to clean broiler pan after each use . . .

Wash, rinse, and wipe broiler section of oven . . .
Finishing the Job

15. Wash the parts which have been soaking in the sink or washtub. If these are badly soiled you will want to use a stiff brush to get them clean. Rinse these parts with clear water and dry them.

16. Using a pipecleaner, piece of twine, or small cloth dipped in soapy water, clean in back of the control knobs, switches, handles, hinges, corners, and other small places that are hard to reach. A small brush or toothpick with a small piece of cloth on the end also works well for some of these areas.

17. Return all the burner heads to their correct places on top of the range. Relight the pilot light.

18. Lower the cook-top onto the range. Be sure it is properly in place.

19. Replace the grates to their correct location over the burner heads.

20. Return all remaining shelves, trays, and racks to their proper place on the range.

REMEMBER: The Cleaner You Keep Your Range This Week, the Easier to Clean It Next Week.