SP459-I Household Cleaning - The Electric Range
The University of Tennessee Agricultural Extension Service
A Clean Range

- Reduces germs and discourages bugs.
- Keeps range working and helps the range last longer.

Not All Ranges Are Alike

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

Parts of the Range

- Control knobs
- Surface unit
- Drip pans
- Broiler

Clean Outside the Range

- Let your range cool before you clean the outside. Use warm, soapy water and a soft cloth.
- Don’t wash the outside of the range while it is warm. This might make it crack.
- Vinegars, 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 to do this.

Clean Control Knobs and Metal Trim

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

- 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. Use a toothpick to clean cracks.
Clean Surface Units

- Surface elements burn food off and do not need to be cleaned.
- Wipe the ring around the surface unit. Lift the ring (it may be joined to the surface unit). Clean under the ring.
- Always turn the switch off before cleaning the surface units. Let the units cool.
- 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 pan. Clean the drip trays if your range has them.

Clean the Oven

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.
- Once in a while, thoroughly clean burned food off the oven walls.
- Pour about 1/2 cup of household ammonia into 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.

Clean Broiler Pan

- The broiler pan should be cleaned after each use. Take the broiler pan out of the range as soon as you finish 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. Then pour hot water over the grill into the pan.
- Let the pan and grill stand about 30 minutes. Then wash, rinse and dry them.

Clean Storage Drawers

If your range has a storage drawer, clean it each time you thoroughly clean the oven. Take everything out of the drawer.
- Remove the drawer. Then wash it with warm, soapy water. Rinse and wipe dry.

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