

How to Give Your Gas Range a Deep Clean

It's impossible to keep your gas range shiny and grease free at all times.

Food and oil splatter onto the surface of your range virtually every time you use a skillet or saucepan. Before you know it, the grease buildup is visible and, well, a little gross.

So, how are you supposed to tackle this mess?

Fortunately, deep-cleaning your gas range doesn't have to be an intimidating project. Below, we're going to outline the basic tools and steps involved in scrubbing and de-greasing a gas range. You might want to bookmark this for later!

What You'll Need to Deep-Clean Your Gas Range

- Nontoxic degreasing agent (Simple Green is our preferred one)
- Nylon scrub brush (medium stiffness) or toothbrush
- Non-scratch scouring pad (Scotch-Brite makes a good one)
- Paper towels
- Glass cleaner
- Razor blade
- Magic Eraser

Step-by-Step Guide for Deep-Cleaning Your Gas Range

1. Make sure all control knobs are in the "off" position. (Optional: If you have removable knobs, take them off so you don't bump them and accidentally turn on your range while cleaning.)
2. If you recently cooked, let burners and grates cool down completely.
3. Remove grates, burner caps, and burners. Set aside.
4. Place grates in the sink and saturate with your degreaser. Let soak for 20 minutes.
5. While grates soak, tackle the stovetop:
 - First, wipe up any loose food particles.
 - Then, heavily spray the surface with degreaser and let it sit for a few minutes so it can break down all that greasy residue.
 - Take the non-scratch scouring pad and loosen up big chunks of grime and gunk.
 - Use paper towels to wipe away the grime and gunk.
 - Repeat this process until there's no longer any visible mess on your paper towels.
 - Optional: If there are a few spots where the gunk is so baked on that it won't come off with the scouring pad, use a nylon scrub brush or toothbrush with

additional degreaser. You might even need to use a razor blade if the mess is especially stubborn.

6. Spray surface with glass cleaner and wipe away the Magic Eraser, leaving a spotless finish.
7. Back to the grates. Rinse them with hot water and scrub away food residue with the nylon brush, spraying with additional degreaser or soap if necessary. Do the same with the caps.
8. Rinse the actual burners with hot water and scrub with brush if necessary. Do not use any degreaser or cleaner on the burners themselves.
9. Let all stove parts air dry; then put them back in place.

Now you're done!