

# CLEANING TIPS

| PART TO BE CLEANED   | COMPONENT                        | CLEANING METHODS  | WARNING  |
|----------------------|----------------------------------|---|--|
| <b>Hob</b>           | Stainless steel surface          | Use detergents or liquid cream cleaners for ordinary cleaning, or in case the surface has yellowed. If the surface has become brown, use aggressive abrasive paste, when necessary. | Remove food residues immediately after use. Detergents and cleaners must not contain hydrochloric, sulfuric, hydrofluoric acids and their derivatives. |
|                      | Pan supports                     | Soak in a solution of warm water and mild soap. Dry after washing.  | Not dishwasher safe.   |
|                      | Teppan-yaki griddle plate        | Soak in a solution of hot water and mild soap. Dry after washing.   | Not dishwasher safe.   |
|                      | Burners: removable parts         | Soak the parts in a solution of warm water and mild soap. Dry after washing.  | Not dishwasher safe.   |
|                      | Burners: part fixed to the hob   | Cleaning products, cream cleaners, or abrasive pastes, including the most aggressive types.   | Do not apply any type of cleaner directly to the hob to avoid blockage of gas exit hole.   |
|                      | Electric griddle                 | Cloth dampened with warm water and neutral soap.  | –  |
| <b>Control panel</b> | Induction or ceramic glass hob   | Use a degreaser first, then a glass cleaner. As an alternative, use a cloth dampened with warm water and soap.  | Remove food residues immediately after use. Do not use abrasive materials.   |
|                      | Stainless steel surface          | Use detergents or liquid cream cleaners for ordinary cleaning, or in case the surface has yellowed. If the surface has become brown, use delicate abrasive paste.                   | Remove food residues immediately after use. Detergents and cleaners must not contain hydrochloric, sulfuric, hydrofluoric acids and their derivatives. |
| <b>Oven</b>          | Knobs                            | Soak in a solution of warm water and mild soap. As an alternative, use a damp cloth and soap.   | Once the knobs have been removed, do not spill any water or cleaner over into the hole.  |
|                      | Stainless steel external surface | Use detergents or liquid cream cleaners for ordinary cleaning, or in case the surface has yellowed. If the surface has become brown, use delicate abrasive paste.                   | Remove food residues immediately after use. Detergents and cleaners must not contain hydrochloric, sulfuric, hydrofluoric acids and their derivatives. |
|                      | Outer glass                      | Use glass cleaners.   | Use neither abrasive sponges nor abrasive products.  |
|                      | Inner glass                      | Use strong degreasers.  | Use neither abrasive sponges nor abrasive products.  |
|                      | Oven cavity                      | Use a degreaser when the oven is warm. Then clean with warm water and mild soap. Once finished, leave the door open till the oven cavity dries off.                                 | When cleaning, the oven must be switched off. Do not clean the oven before use.  |
|                      | Baking tray                      | Soak in a solution of warm water and mild soap. Dry after washing.  | Remove food residues immediately after use.  |
|                      | Wire shelves                     | Use a steel cleaner. Rinse with warm water.   | –  |

