



# CLEANING

## STOVES + STOVE SYSTEMS

**SAFETY FIRST / STOVE SHOULD BE COOLED DOWN**

### MATTE BLACK STOVES

- Mild dish soap
- Hot water
- Wire brush
- Nylon sponge or scouring pad
- Paper clip
- Garden hose

- STEP 1** Detach the hose and regulator from the stove and set aside.
- STEP 2** Remove the knobs from the front of the burners by pulling firmly.
- STEP 3** Open the air dampers so you have a clear opening to the burner stems (a.k.a. venturi tubes).
- STEP 4** Use a flexible venturi brush, an air hose, garden hose, or a long wire with a hooked end to clean out any debris (spider webs, dirt, etc.) from the burner stems.
- STEP 5** Push the knobs back on to reattach.
- STEP 6** Set the stove in an area where dish soap won't harm your patio or yard.
- STEP 7** Wipe down the entire surface and legs with hot water and mild dish soap, using a wet nylon sponge or scouring pad.
- STEP 8** Brush burners with a wire brush to remove corrosion or debris from the exterior.
- STEP 9** Use an unfolded paper clip or similar object to clear clogged gas port holes in the top of the burners.
- STEP 10** Rinse the entire stove with a hose.
- STEP 11** Turn the stove upside down to drain for at least one hour before using again..
- STEP 12** Wipe dry any areas where the paint or finish has chipped away to prevent rusting. You can also cover these spots with high heat paint.



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### STAINLESS STEEL STOVES

- Hot water
- Vinegar or stainless steel cleaner
- Spray bottle
- Lint-free cloth
- Mineral oil or olive oil
- Wire brush
- Paper clip
- Garden hose

- STEP 1** Follow the first steps on page one to clean the venturi tubes of your burners.
- STEP 2** Remove the regulator and hose from the stove and set aside.
- STEP 3** Wipe down the stove with hot water, working with the grain of the steel.
- STEP 4** Spray all stainless steel surfaces with vinegar, focusing on any stained areas. You can also use stainless steel cleaner.
- STEP 5** Let the vinegar sit on the surface for a minute.
- STEP 6** Wipe off the vinegar in the same direction as the grain of the steel.
- STEP 7** If there are stubborn stains, you can reapply vinegar and sprinkle some baking soda on top.
- STEP 8** Rinse the entire stove with a hose.
- STEP 9** Allow to drain for about an hour.
- STEP 10** Dry the steel surface completely.
- STEP 11** Apply a small amount of mineral oil or olive oil to a dry, lint-free cloth and rub it into the stainless steel surfaces with the grain of the steel. Use only a small amount-the steel should not feel oily or sticky afterward.