

# NOTICE!

## Glass Cooktop & Oven Care Requirements

Dear Tenant,

Your rental unit comes with a very nice and very new stainless steel oven with a glass cook top. As with all aspects of the house you are expected to return, at move out, the oven in the exact same condition and cleanliness as you are receiving it and will be charged if it is not. Glass cooktops are much cleaner and attractive than pan style burners but they require some special care and continuous cleanliness to prevent scratching, or damage, please take a minute to read below for some tips to keep the cooktop and oven in excellent condition. Please keep this for future reference in the oven storage drawer.

### Glass Cook top General Tips:-

**Watch this Youtube video – super easy:** <https://youtu.be/HjVxtKgy8gl?t=36s>

- Clean up spills and food residue as soon as the range has cooled, **every time you have a spill!** Allowing spills, especially those containing sugar or acids, to fully dry can increase the difficulty of removing soils from the cooktop surface and cooking again with old spills present can permanently damage. **The best method is Luke warm soapy water and a sponge, immediately after the surface cools, done after each and every use!**
- Clean your range after each use so you don't create a buildup of burned on foods which, over time, can damage the range surface.
- Don't use your cooktop as a countertop! Placing foreign items on the cooktop for storage (even temporarily) may damage or scratch the surface over time.
- Use pots and pans with a smooth, flat bottom. Do not slide pots or pans across the surface.
- Keep the surface clean of gritty particles or crumbs and make sure they don't get between the cook top and your cookware.

### FOR HEAVY, BURNED ON FOODS OR STUBBORN SOIL

- Apply **special Glass Cook Top Heavy Duty Cleaner & Polish** to the cool, soiled area. Use a Cook Top Scrubbing Pad and rub into the burned on residue until it is completely removed (we have supplied a bottle at move in, please purchase additional so you can properly clean oven after each spill)
- After cleaning, always buff with a paper towel or soft clean cloth to shine and remove the entire cleaner which if left on can damage the surface!

### Oven Tips:

- Always clean up spills inside the oven immediately after it cools as well.

- Leaving spills and using the oven again can permanently burn them into the surface and damage the unit!