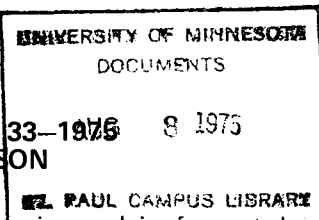


MN2000FSHE 33 Rev. 75

FACT SHEET



CONSUMER INFORMATION
 HOME ECONOMICS FAMILY LIVING No. 33-1975 8 1975
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Tips for care and cleaning: appliances and cookware

This fact sheet is intended to speed consumer decisions in remedying frequent cleaning and care problems. Some remedies are homemade and some are commercial. Information on where to locate cleaning ingredients is given at the bottom of this page.

ITEM	ROUTINE CARE	PROBLEMS	REMEDIES	
			Homemade	Commercial
Range outside surface glass ceramic top	Use special cleaner-conditioner, mild cleanser or wash with soapy water. Rinse well when using cleanser or soapy water. Cleanser-conditioner leaves a protective film.	Burned on food and food stains. Finish can be damaged with regular cleansers or with soap-filled steel wool pads.	Remove food with razor, rub stains with baking soda or whitening. Do not use chlorine bleach.	Use clean-conditioner or mild cleanser such as Bon Ami, Delete, Bar Keeper's Friend, etc.
porcelain on steel	Wash with hot soapy water. May scour with plastic pad and mild cleansers.	Finish can be chipped.		Touch up products are available. Permanent repair involves re-porcelainizing. Only a few specialty companies do this.
chrome (often used in trim)	Wash with hot, soapy water, and dry.	Burned on grease.	Whitening with denatured alcohol or ammonia.	Mild cleanser.
oven surface—interior standard porcelain	Wipe with soapy cloth and rinse after use. Regular wiping decreases the buildup of burned on grease.	Burned on food.	Remove food with razor blade. Burned on food will soften if a dish of ammonia is left in the oven overnight. Scour with steel wool.	Oven cleaners. CAUTION: Do not get on heat sensitive wires or surfaces outside oven.
porcelain in pyrolytic (self-cleaning) oven	Wipe with soapy cloth and rinse after use. Use cleaning cycle only. Do not use commercial cleaners.			
porcelain in continuous clean oven	Wipe with damp cloth dipped in clear water. Use plastic scrubber on spots.	Sugar and starch spills.	Careful use of foil can prevent burns from spill overs. Heat oven empty at 400° for 1 or more hours. On bad stains use liquid detergent, rinse well (unless manufacturer says otherwise).	
Refrigerator & freezer outside surface usually baked enamel or acrylic enamel	Wipe with soapy cloth. Can use plastic scrubber or mild cleanser.	Finish can be damaged by regular cleansers.		
inside surface porcelain enamel, baked enamel, or plastic	Wipe with solution of detergent and water or solution of 3 T. baking soda to 1 qt. water. Remove frost from manual defrost appliances. Some frost may be removed by scraping with a wooden or plastic spatula or a car window scraper. Turn dial to defrost setting if available. Otherwise remove food from freezer and place in fresh food compartment and cover with blankets. Place pans of hot water in the freezer. Wipe out and rinse when defrosted.	Odors. Plastics absorb more odors than other materials. Plastic can be damaged by strong detergents or cleansers with grease solvents.	Wash interior regularly. Keep strong flavored foods covered. Wipe up spills.	Activated charcoal or commercial deodorizers may help absorb some odors.
Washer & dryer outside surface baked enamel, acrylic enamel, or porcelain	Wipe with soapy cloth. Keep detergents and bleach products wiped up—more important with baked enamel and acrylic enamel.	Use of spray softener products in the dryer—Follow product instructions with extreme care to prevent building up on controls. The use of these products voids the warranty supplied by many appliance manufacturers.		

Where to buy cleaning supplies:

<u>Hardware & Paint store</u>	<u>Grocery store</u>
Mild abrasives such as —whiting	Mild cleaners such as —Bon Ami
Mineral spirits	—Delete
Car polishing compounds for use on plastics	—Bar Keeper's Friend
	Chlorine bleach —Purex
	—Clorox
	Denatured alcohol (or drug store)
	Ammonia
	Baking soda
	Cream of tartar

ITEM	ROUTINE CARE	PROBLEMS	REMEDIES	
			Homemade	Commercial
Small appliances				
Iron	For best results use distilled water. Wipe off sole and side with damp cloth.	Clogged iron (mineral deposits and scorched lint). Burned on starch on bottom of iron (more of a problem on aluminum).	Fill steam iron with ½ cup distilled water and ½ cup vinegar. Let stand overnight and steam out. Fill with distilled water and steam out. Prepare a paste of baking soda and water. Place on sole, let soak. Rub. Do not use cleanser or steel wool.	Use commercial cleaner only if manufacturer recommends.
Coffee Maker	Wash with hot soapy water. Scour with plastic scrubber (do not use steel wool—small scratches will hold coffee oils).	Coffee stains in the inside.	Cook solution of baking soda or cream of tartar. Cream of tartar for aluminum, either for stainless steel. 1-2 T. to 1 qt. water.	Commercial cleaner.
Electric frypan	Wash with hot soapy water. Scour outside as needed with plastic scrubber, steel wool pads, or cleanser.	Burned on grease on outside.		Use commercial product designed for this and for barbecue grills. Follow directions carefully. Cleaner will damage plastics or porcelain.
Surfaces of small appliances (usually chrome or stainless steel).	Wash with hot soapy water. If necessary, rub with whiting or mild cleanser.	Burned on plastic, nylon, etc.	Mineral spirits (paint thinner) often will soften material—scrape off with something that will not scratch such as wooden spoon. May need to heat the surface slightly to soften material—then scrape off.	
Pots and pans				
Aluminum	Wash in hot soapy water or in dishwasher. May scour with plastic scrubber, steel wool pads, or cleanser. To avoid pitting—do not let salty food stand in pan.	Discoloration caused by alkaline solutions such as hard water or dishwasher detergent. (Discoloration is not harmful).	Brighten with acid. Mix 1 T. cream of tartar in 1 qt. water. Boil 10 min. or cook acid foods such as rhubarb, tomatoes, apples.	Use aluminum cleaner.
Stainless steel	Wash in hot soapy water or in dishwasher. Can scour with plastic scrubber or steel wool pads, or cleansers.	Rainbow-colored marks from high heat or overheating empty pan.	Often disappears slowly.	Some can be removed with stainless steel cleaner.
Iron	Wash in hot soapy water. Rinse and dry well (may use heat from either oven or the top of range). Store uncovered. If necessary scour with steel wool pads, wash, rinse, and season.	Rust—on empty pans, shows up as rust color but turns black in contact with foods.	Remove rust with steel wool pads. Season pan: Coat inside of pan with unsalted fat, heat for several hours in warm oven (200°F) or over low heat.	
Glass ceramic such as Corning Ware	Wash in hot soapy water or in dishwasher. May use mild cleanser or plastic scrubber. Never use steel wool pads.	Black marks from metal, food stains.	Rub with mild cleanser (baking soda, whiting). May use bleach solution 2 T. to 1 qt. water.	Mild cleanser
Glass	Wash in hot soapy water or in dishwasher. May use mild cleanser in plastic scrubber.	Mineral deposit. Cloudiness	Let solution of 2 T. vinegar per 1 qt. water stand in container several hours. Let ammonia solution of 1 T. per 1 qt. water stand in container.	
Non-stick finish such as Teflon	May scour with plastic scrubber. Wash in hot soapy water or in dishwasher after each use.	Stains from overheating or baked-on cooking fats. White film—usually from minerals in water or food.	This treatment will cause permanent fading. Boil 5-10 minutes solution of 2 tsp baking soda, ½ cup chlorine bleach to 1 cup water in pan. Wash, rinse and dry. Wipe surface with oil. Rub with vinegar or lemon juice. Wash and wipe with oil.	Use commercial product.
Porcelain (exterior/interior)	Wash in hot soapy water or in dishwasher. Can use mild cleanser.	Burned-on grease or food.		Rub lightly with steel wool pads.
Polymide (exterior surface closely resembling porcelain)	Wash in hot soapy water or in dishwasher (is affected by abrasion).	Heavy grease deposits.		Use car cleaner designed for plastics.
Copper bottoms	Wash in hot soapy water or in dishwasher. Can scour with plastic scrubber, steel wool pads or cleanser.	Discoloration from air.	Rub with acid (vinegar, lemon juice or grapefruit juice) and salt.	Use copper cleaner.

Lime scale such as in tea kettle — boil for 10 minutes in solution of vinegar and water (half and half).
Burned on foods — soak with a soda solution 2-3 T. to 1 qt. water.

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