



## Jarvis Appliance Routine Maintenance Guide

### Cleaning Your Oven

Most newer ovens and ranges come with a self-cleaning feature. We do not recommend you use it, especially around important dates such as holidays or birthdays. Self-cleaning ovens can reach temperatures upwards of 900° F, which is why the door locks during operation. This extreme heat may damage the lock mechanism or the oven's control board. While it is not accurate to say that self-cleaning your oven will damage it, we have seen many ovens damaged by the self-cleaning feature. If you must use it, we recommend using it after any important dates have passed and that you use the following method for more regular cleanings.

#### Preparing Your Oven

Make sure your oven is cool to the touch. Remove everything possible from the oven cavity, including racks, pizza stones, thermometers, etc. Lay out some newspaper on the floor, don your cleaning gloves, and make sure you're wearing clothes you're not too attached to.

#### Getting Started

Fill a small bowl with 1/2 cup of baking soda and 2-3 tablespoons of water. This should produce a lather similar to shaving cream. Tweak the mixture as necessary. Use your gloved fingers to spread the mixture around the inside of the oven, covering all of the cabinet surfaces and the doors. If you have an electric oven DO NOT put the paste on the bake/broil elements. If you have a gas oven, DO NOT put the paste on the ignitor or the valve. Close the oven when you're done. Allow the paste to sit in the oven overnight (10—12 hours).

#### Soak Your Racks

While your oven is basting, place the racks in the kitchen sink or your tub and sprinkle them with baking soda. Pour some white vinegar on top. Once the foaming stops, plug your sink or tub and fill it with enough water to cover the racks. Allow them to soak overnight (10-12 hours).

#### Now Comes The Fun Part

When the oven is done basting, put on your gloves and use a damp rag or cloth to wipe down the oven cavity. For extra sticky spots, try using a wet scouring pumice, microfiber sponge, or other abrasive tool to remove all the grease and grime. Spray the very troublesome bits with white vinegar and allow it to react with the paste. Wipe the surface with a cloth. Repeat as necessary.

#### Back To The Racks

Turn your attention to the racks. Remove them from the water and scrub them with a cloth rag until the grease and grime are gone. Use your scouring pumice or microfiber sponge on any tough spots. Then dry them and put them back in the oven.

#### Is There A Simpler Method?

For minor spills and stains, you can use the steam method. Simply place a cup of water in a shallow pan. Set your oven for 450 F for 20—60 minutes (until the water has evaporated). Once the oven has cooled, use a microfiber cloth to wipe away the condensation. Be mindful not to drip water onto the oven door's glass—if the door is not cool enough, the sudden change in temperature may cause it to shatter.



## Jarvis Appliance Routine Maintenance Guide

### Cleaning Glass-Covered Cooktops/Rangetops

A glass cooktop can add a sleek, professional element to any home kitchen. To keep your cooktop looking (and performing) its best, try these tips.

#### Everyday Cleaning

Let the cooktop cool until it is safe to touch. Use a microfiber cloth or a sponge moistened with water (or white vinegar for stubborn stains and spills). Dry it with a microfiber cloth. Cleaning your cooktop after every use will save you a great deal of grief in the future.

#### Weekly Washing

Once your cooktop is cool, spray your cooktop with white vinegar. Next, generously sprinkle baking soda over your cooktop. Place a clean towel soaked in hot water and wrung out over the vinegar and baking soda mixture. Let it soak for 10—15 minutes. Remove the towel and wipe away any residue with a microfiber cloth. If desired, spray more vinegar on the cooktop and wipe it dry with a fresh microfiber cloth to polish away any streaks.

#### That Didn't Work. Now What?

Grease and baked on food that can't be removed using the above methods can be addressed by other means. Some people recommend using a razor blade. We do not. Razor blades can damage to your cooktop, especially if you attempt to use the corners of the razor blade. If you are insistent on using a razor blade, consult your appliance's user care manual first.

Bar Keepers Friend Cooktop Cleaner is a great alternative to using a razor blade. It is mildly abrasive but will not scratch your cooktop. Sprinkle the powder over the stubborn stains and scrub gently with a wet washcloth. Wipe the area with a microfiber cloth until dry. Repeat these steps until the stain is gone.



## Jarvis Appliance Routine Maintenance Guide

### Cleaning Exposed Cooktops/Rangetops

This guide will primarily deal with gas cooktops since they are the most common form of exposed cooktops. However, the same general principles can be applied to older electric cooktops.

#### Keep Safe

Before beginning, make sure your cooktop is safe to work on. It should be cool to the touch. If your cooktop has a lock feature, engage it. If you have an older style cooktop or range, make sure everything is switched to the off position and remove the knobs.

#### Getting To Work

Remove the grates and wipe away any food particles. Next, remove the burner caps followed by the burners themselves. Set them aside on a clean dish towel near your sink.

#### Degreasing The Grates

Place your grates in the sink and soak them in a non-toxic degreaser. Alternatively, you can use a concentrated dish detergent, although it may require some extra scrubbing. Let the grates soak for 15—20 minutes. While they soak, work on the cooktop itself.

#### Degreasing The Cooktop

Spray the exposed cooktop with a non-toxic degreaser or dish detergent. Let it soak for a few minutes to allow the mixtures to penetrate the grease. Scrub the surface with a soft scouring pad to break down any bits that are stuck to the surface. While you scrub, use a paper towel to wipe away any grease and grime. Repeat this process until your cooktop is free of grease and grit.

#### Dealing with Baked On Grime

For stubborn, hard-to-reach spots, use a medium-stiff nylon brush and some degreaser. Before you begin, test the brush on an inconspicuous spot on your cooktop to make sure it will not damage the paint. Work around the igniters and the corners of the cooktop.

Some people will recommend using a razor blade to deal with the toughest baked on grime. We do not. Using a razor blade may damage your cooktop's paint. If you are insistent on using a razor blade, consult your appliance's user care manual first. We recommend using Bar Keepers Friend Cooktop Cleaner. Sprinkle the powder over the trouble area and gently scrub it with a wet, soft scouring pad. Repeat the process as necessary. Use fresh paper towels to remove any remaining grease. Use glass cleaner and a magic eraser to give your cooktop a quick polish.

#### Washing The Removable Parts

By now the grates have been soaking for 15—20 minutes. Rinse them with hot water and then use your nylon brush to scrub away any grease. Use a little more degreaser if necessary. Next turn your attention to the burner caps, scrubbing them with your nylon brush and degreaser. As for the burners, DO NOT use a degreaser on them. Clean them with running hot water and a gentle scrubbing with your brush. Once everything is clean, put them on a towel to dry. Once everything is completely dry, you may reassemble your cooktop.

Once the cooktop is reassembled, consider adding a guard around the burners to make the next clean up go faster.



## Jarvis Appliance Routine Maintenance Guide

### Cleaning Your Microwave

Cleaning your microwave is important and not as complicated as most people think. Follow this guide to quickly clean your microwave of grease stains and foul smells.

#### Preparing The Oven

In a small microwave-safe bowl, combine 1 cup water, 2-3 tablespoons of white vinegar, and a few drops of lemon juice (for odor control). Place the bowl in the microwave and turn it on high power for 5—7 minutes.

#### Wiping It Clean

Let the microwave cool for 5 minutes. Remove the bowl and wipe the interior with a clean sponge. For more stubborn spots, use a paste made of 1/2 cup baking soda with 2-3 tablespoons of water. It should have the consistency of shaving cream. Apply it to the stubborn spots and allow it to sit for 5—10 minutes. Spray the mixture with white vinegar and wait for the mixture to stop bubbling. Scrub gently and wipe the spot with a wet sponge. Repeat as necessary. Alternatively, you can try using a Magic Eraser. To clean the turntable, simply wash it in the sink or put it in your dishwasher.

#### The Doors! The Doors!

Use a damp sponge dipped in a little baking soda and wipe every part of the door— both sides, all the edges, and where it seals. Use a damp cloth to wipe the door down. To deal with greasy windows, spray a 1:1 mixture of water and white vinegar. Rinse the door and wipe it dry.

#### Don't Forget The Filters

If you have an over-the-range microwave, it may have a filter that helps capture grease while you are using your cooktop. This filter should be cleaned monthly to ensure peak performance.

1. **Locate Your Grease Filter**—It should be underneath your microwave, above the cooktop. Remove it from its housing. No tools should be necessary. If you are unsure, consult your appliance's user care manual.
2. **Clean It**—Place the filter in your sink filled with hot, soapy water. If it is very dirty, add 1/4 cup of baking soda. Submerge the filter for 10 minutes. Remove the filter from the water and scrub it with gentle pressure. Rinse the filter with hot water. Allow it to air dry before replacing it.

Your microwave may also have charcoal filters that help capture grease while you are using your cooktop. These filters should be changed every 6 months. If you are confident enough, you can change the filter yourself.

1. **Open the Vent Panel**—Find the screws that hold on your microwave's vent panels. Unscrew the panel and gently remove it by tilting it down and lifting it away.
2. **Find the Filter**—The filter is most likely in the center of the cavity, but consult your appliance's user care manual to confirm. Remove the old filter and dispose of it appropriately. Replace it with a new filter, making sure it is properly inserted and secure.
3. **Replace The Vent Panel**—Replace the vent panel and screw it in place with the original screws.



## Jarvis Appliance Routine Maintenance Guide

### Caring for Stainless Steel

There's nothing quite as professional and sleek as a stainless steel finish. But many people don't know how to properly care for stainless steel. Follow the guide below to help you keep your appliances looking great.

#### **Before We Start...**

Stainless steel requires more upkeep than painted surfaces, but fortunately it's easy to clean. Before getting to work, check your appliance's care manual for any suggestions for cleaning products or polishes. Not all household cleaners are safe to use on stainless steel. You also want to avoid using any abrasive tools. Do not use steel wool, scouring pads or powders, bleach, or ammonia. These can damage the finish of stainless steel and leave it looking dull. Glass cleaner should also be avoided because it can leave streaks and damage the finish.

#### **Basic Cleaning Tips**

Dip a microfiber cloth in a mixture of warm water and a mild detergent with degreasing properties. Wash with the grain of the stainless steel. When you are done, use another microfiber cloth to dry the appliance to prevent water spots. Remember to work with the grain of the steel. Never use circular motions when cleaning it.

#### **Stubborn Food Stains**

Make a paste out of 1/2 cup baking soda and 2-3 tbsp warm water. It should have the consistency of shaving cream. Gently rub the paste onto the food stain with a microfiber cloth, working with the grain of the steel. Wipe it clean with a wet cloth and use a dry towel to finish.

#### **Fingerprints and Smudges**

In your sink or a clean bucket, dilute a mild dishwashing liquid with degreasing properties in warm water. Apply a small amount of the solution evenly onto your appliance with a microfiber cloth. Wipe with the grain to remove fingerprints and smudges. Use a clean microfiber cloth to dry.

#### **For That Extra Shine**

Spray distilled vinegar onto your appliance and gently rub the surface using a microfiber cloth, working with grain. Use a clean microfiber cloth to dry the appliance surfaces, working with the grain. Use another clean cloth to apply baby oil or olive oil to the metal to give it a like-new appearance.



## Jarvis Appliance Routine Maintenance Guide

### Seasoning Your Iron Cookware

Iron cookware has been in use for thousands of years. And for good reason. Iron's physical properties allow food to cook slowly and evenly, giving the chef greater control over the cooking process and producing amazing results. However, iron cookware has one great weakness—rust. To remedy this, cooks developed a technique to give longer life to their iron cookware—seasoning.

Seasoning puts a fine layer of carbon (fats) on top of the iron. The carbon coats the iron, preventing rusting and extending its life. So how do you season your iron cookware?

#### Scrub Your Cookware in Soapy Water

You want to remove all foreign substances from your cookware. Plus, this is a good practice before using any new cookware.

#### Dry It Thoroughly

Before you can apply a fat, your cookware must be completely dry. Failure to do so will result in spotty seasoning and expose your cookware to rust.

#### Place a Thin Layer of Fat Over Your Cookware

Traditionally, one would use melted animal fat (lard or tallow). Today, melted shortening and plant oils are often used. When seasoning, be aware of your chosen fat's smoke point and flavor profile. For example, avocado oil and peanut oil are popular because of their high smoke point and neutral flavor, although they are expensive. Do your homework before finding the fat that works best for you.

#### Bake Your Cookware

Place your cookware upside down on the middle rack. Place a sheet of foil on a lower rack to catch any drips. Bake it at 375 F for one hour. Please note that these are general instructions—the fat you choose may require additional applications or a longer baking time.

#### Let It Cool

Let it cool in the oven. Now it's ready to use.

#### Care and Use Tips

1. **Managing Rust Stains**—Even though you have seasoned your cookware, you still may get rust stains. To remove them, use a rust eraser. You can find one at your local hardware store.
2. **Cleaning**—Use a stiff brush or a plastic scrubber under running water while the cookware is warm. For baked-on stains, try applying kosher salt. **NEVER USE SOAP!** Soap will erode the seasoning.
3. **Before Each Use**—Apply any plant oil to the cooking surface and preheat it over a low heat. Vegetable oil works well for this.
4. **Never Marinade In Cast Iron**— Many marinades have an acidic ingredient that will damage the seasoning.
5. **Re-seasoning**—Re-season your cookware if food starts to stick, if you notice any rust, or your food tastes metallic.