

# How to remove burnt-on grease from gas stove top

## How to Remove Burn Marks on Grates

- Allow grates to fully cool after use before handling to avoid burns. Wear gloves if needed.
- Carefully remove grates from burners and soak in a hot soapy water solution for 30 minutes to loosen debris. Use a mild degreaser if extra grimy.
- Make a thick paste of baking soda and water. Liberally apply paste to soiled areas using a soft cloth or sponge.
- Allow paste to set for 20-30 minutes before scrubbing. This gives time for the baking soda to break down grease.
- Wipe away paste residue using a soft sponge, nylon brush or cashmere luffa pad. Scrub gently - don't use steel wool or abrasives that could further scratch grates.
- For stubborn burnt spots, apply more paste and let sit overnight before scrubbing again. The extended dwell time helps lift carbonization.
- Rinse grates thoroughly before replacing onto stove.



## How to Remove Splattered Grease Across Cooktop Surface

- Ensure stove top is fully cool before wiping to prevent burns. If grease drips are still wet or sticky, simply use hot soapy water and paper towels to lift residue before it congeals.
- For baked-on grease splatters across the cooktop, spray with all-purpose cleaner. Allow it to penetrate stains 5+ minutes
- Use a plastic scraper or spatula to gently lift any loosened splatter edges.
- Apply a baking soda paste using a damp sponge or cloth. Generously coat the soiled areas fully
- Let baking soda paste soak 15-30 minutes before scrubbing with a dish brush or Dobie cleaning pad.