



INFORMATION ON OVEN, COOKTOP AND APPLIANCES CLEANING

There are many products that are widely available for the different types of cleaning in the kitchen, but we have found the following products to be the most effective in keeping your appliances clean & maintained. It is highly advisable that all appliances be cleaned straight away after it has cooled, and to follow the cleaning instructions on the products accordingly for maximum results.

One of the main issues that real estate agent's come across during final inspections is that the appliances have not been cleaned properly, and are left greasy & stained. The following products can help to remove stubborn stains that other cleaners may not, especially hard baked on food. The most appropriate solution to this is **to clean up spills immediately so they are not baked onto the surfaces of the appliance.**

Recommended Products

Oven - Easy off Heavy Duty Oven Cleaner



This product is highly effective, please follow all safety procedures & instructions located on the product. This includes the use of rubber gloves, eye protection goggles and masks. Widely available from Coles, Woolworths & Big W. Best used when the oven is warm.

Stainless Steel Cooktops – Jif or Hillmark Steel Power

NEVER use abrasive scourers or steel wool.



To achieve maximum surface appearance, stainless steel must be kept clean by regular cleaning. Wash with a warm soapy damp cloth. Where the surface has become extremely dirty due to not cleaning, use a mild cleaning solution such as Jif or Hallmark steel power. When removing these stains be sure to follow the polish or “brushing” lines. Stainless steel wipes can also be used to repel fingerprints, smears and dust.

White Enamel Cooktops – Any good brand spray cleaner (Pine-O-Clean, Bam Easy Off)

The best method of cleaning cooktops is to wipe away any spills or overflows straight away! Once the surface is cool you can spray on the cleaner, allow a couple of minutes for it to penetrate the stain and wipe off, do not use any abrasive scourers or steel wool. If spills are not cleaned, it will literally “bake” the stain onto the enamel finish, and will be very difficult to clean and in a lot of cases can become a permanent stain.



Ceramic / Glass Cooktops – Hillmark Cerapol or Gumption

Never use any abrasive cleaners or cloths as it will scratch the surface. It is guaranteed not to scratch or damage the cooktop. Allow the cooktop to cool before applying the product.



Solid Round Hotplates – Hillmark Shine On (from Bunnings)

Clean the hotplates after they have cooled by wiping with a damp cloth or sponge, use a small amount of detergent if necessary. After cleaning, dry the hotplate by warming on low heat for approx. 30 seconds and then oil the hotplate with a thin coating of cooking oil to prevent rust or corrosion. A product like Hillmark Shine On can be used which bonds with the hotplate surface to provide protection against surface pitting and flaking. It also creates a barrier against rust corrosion caused by salty spills.



Rangehood Filters – Hillmark Filter Kleen (from Bunnings)

For best results, it is recommended that you soak your micro mesh metal filter in warm to hot water for 15-20 minutes in a solution of 1 part Filter Kleen to 6 parts water. This solution can also be used to spot clean greasy spills and to clean the rangehood. Always remove the filters to clean and never spray directly into the rangehood canopy. Rangehood filters should be cleaned at least once a month. Do not forget that the surrounding splashbacks, tiles, cupboards and walls also need to be cleaned regularly to avoid permanently staining and greasiness.

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