

Stellari Gas & Electric Range – Product Care Guide

To ensure optimal performance, safety, and longevity of your Stellari range, please follow these recommended care and maintenance tips. Regular upkeep not only helps maintain a beautiful appearance but also keeps your range operating efficiently for years to come.

General Maintenance

- **Read the Manual:** Always review your user manual before operating or cleaning your range.
 - **Allow Cooling Time:** Never clean surfaces while hot. Always allow the range to cool completely before cleaning.
 - **Use Mild Cleaners:** Avoid harsh chemicals or abrasive materials. Use a soft cloth, warm water, and mild detergent.
 - **Check for Gas Leaks (Gas Models):** Periodically inspect gas connections and burners for leaks or unusual smells. If in doubt, contact a licensed technician immediately.
 - **Power Safety (Electric Models):** Ensure the range is properly grounded and do not use extension cords. Unplug or disconnect from power before cleaning internal parts.
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Cooktop Care

Gas Burners:

- **Clean Burners Regularly:** Remove grates and burner caps weekly or as needed. Soak in warm, soapy water and scrub gently.
- **Unclog Burner Ports:** Use a soft brush or a toothpick to clear clogged burner holes.
- **Avoid Spills:** Clean up spills immediately to prevent residue buildup that can block ignition.

Electric Radiant Elements (Smooth-Top):

- **Wipe After Each Use:** Use a non-abrasive cooktop cleaner and a soft cloth or sponge.

- **Avoid Dragging Cookware:** Lifting pots and pans instead of dragging helps prevent surface scratches.
 - **Use Proper Cookware:** Only use flat-bottomed pans that are safe for smooth-top surfaces.
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Oven Care

- **Interior Cleaning:** For light cleaning, use warm water and baking soda. For heavier buildup, use a non-toxic oven cleaner suitable for your oven type.
 - **Avoid Foil on Oven Floor:** Do not line the bottom of the oven with foil as it may damage the heating element and affect performance.
 - **Check Door Seal:** Ensure the oven door seal is clean and intact to maintain heat retention.
 - **Use the Light:** Use the oven light and window to check food progress, minimizing door openings and heat loss.
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Routine Checks & Tips

- **Monthly:** Wipe down control knobs, check gas/electric connections, and clean burner caps and grates.
 - **Quarterly:** Inspect oven door hinges, racks, and seals. Run a more thorough deep-clean.
 - **Annually:** Have your gas range serviced by a licensed technician to ensure safe operation. For electric ranges, inspect wiring and connections.
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What to Avoid

- Using steel wool or abrasive pads
 - Spraying cleaner directly onto controls or electronic panels
 - Using ammonia or bleach on stainless steel
 - Operating the oven or burners while parts are still wet
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✨ **Stainless Steel Care (All Models)**

- **Use Stainless Steel Cleaner:** Clean in the direction of the grain using a soft cloth.
 - **Avoid Chlorine-Based Products:** These can corrode stainless steel surfaces.
 - **Buff Dry:** Wipe off any moisture after cleaning to prevent spotting or streaking.
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🔧 **When to Call for Service**

- Burner won't ignite or produces unusual flames
- Oven temperature is inaccurate or uneven
- Control panel is unresponsive
- Strange odors or gas smell
- Visible damage to power cord, plug, or internal components