COOKING PASSION SINCE 1877

Shine On: Cleaning Your Cooktop

It's a story as old as time – everyone loves to cook, but no one likes to clean. With this in mind, we have developed a simple cooktop maintenance guide that puts enjoyment of your kitchen first, saving time on cleaning so you can spend it where it matters most – creating food and wonderful memory with those closest to you. The NEFF range of cooktops are sleek, modern, and easy to clean. But even intelligently designed cooktops can benefit from being cleaned the right way. With the minimum effort and by following some of the tips listed here, you'll be able to keep your cooktop sparkling for years to come.

The Best Way to Clean Your Gas Cooktop

Gas Cooktops are powerful and a joy to work with, but because of their extra componentry, can be more involved to clean than their induction and electric counterparts. But given their easy assembly and reassembly, the process for keeping your gas cooktop squeaky clean and germ-free is still simple. All you have to do is follow these instructions:

1. Wait for the cooktop to cool down
2. Leave temperature control elements in place
3. Remove pan supports and burners
4. Apply a moderate, evenly-distributed amount of soapy water or cleaning solution onto cooktop
5. Use a kitchen cloth or paper towel to clean the surface
6. Use wet cloth, then remove excess moisture using dry cloth or paper towel
7. Clean burners and pan supports using soapy water
8. Refit burner and pan supports

The Do's and Don'ts of Cleaning a Gas Cooktop

To best maintain a clean appearance and keep your gas cooktop working perfectly for years to come, there are some guidelines we recommend you follow.

Do's

- Clean the burners after each use
- Wait until the cooktop has cooled down before cleaning
- Remove pan supports and burners before cleaning
- Clean cooktop with sponge, soap and water
- Clean using the NEFF hob cleaner

Don'ts

- Clean burners infrequently, or when you think they visibly need it
- Clean while still hot or switched on
- Remove control elements while cleaning
- Attempt to clean with pan supports and burners still in place
- Clean with heavy-duty cleaners or those not made for this purpose
- Attempt to use without properly refitting all the cleaned componentry

Spot Cleaning

By spot cleaning regularly, you can avoid some of the more dire cleaning jobs that can build up over time. By using soapy water and cleaning the surface of your induction or gas cooktop regularly, you can keep it sparkling. It's recommended that you clean your cooktop after every use but remember to wait until it has completely cooled down first.

Deep Cleaning

For larger cleaning jobs, you may want to use the NEFF cooktop cleaner.

But first wash down your surface with soapy water and use a scraper to lift the baked-on grime. If the grit doesn't lift, apply some NEFF hob cleaner with a sponge and dry before replacing. To maintain the finish of your NEFF surfaces and components, only use gentle cleaning products recommended in your manual. More aggressive cleaning solutions may damage the finish on your cooktop and burners.

What about Induction Cooktops?

Electric or induction cooktops, whether ceramic or glass, are a sleek alternative to gas. Without the need for pan supports or external dials, the induction hob is a single ceramic or glass surface, making it ideal for easy cleaning by following these easy steps. (Plus, with the NEFF TwistPadFire removable magnetic dial you won't have any hard to clean spots on the surface).

The Best Way to Clean Your Induction cooktop:

- Ensure cooktop is cold before you commence cleaning
- Clean hob with soapy water and sponge or paper towel
- Use a scraper to remove stubborn stains and grime
- Scrape at a 30-degree angle
- Pour a small amount of NEFF hob cleaning fluid onto cooktop surface
- Apply cleaner using paper towel
- Wipe thoroughly with damp cloth or sponge
- Dry with a clean sponge or cloth

NEFF cooktops are German engineered with a 4-year warranty. To Learn more about NEFF appliances, click here.

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