Cleaning & Maintenance Guidelines



Replacing the Bulb

If the oven light does not work, disconnect the appliance from its power source. Then remove the protective glass covering and replace the bulb. The replacement bulb must be made to withstand extreme high temperatures.



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Removing the Oven Door

To make cleaning easier, it is best to remove the door prior to any intensive cleaning.

Open the door.





Cleaning the Door & Glass Window

The oven door window is comprised of three panes of glass. The glass panes may be cleaned using paper towels and any non-abrasive detergent. Refrain from using harsh abrasive cleaning materials or sharp metal tools to clean the glass panes since they may scratch the surface or break the glass. Feel free to remove the middle layer of glass to facilitate cleaning.

CAUTION: This procedure must be done with the door removed and placed on a secure surface to keep from being damaged.

Step by Step:



Loosen and remove the two screws at the upper corners of the window.



Remove the first pane of glass.





Remove the middle pane of glass.

NOTE: the middle pane MUST be put back in the same direction it was taken out.



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Cleaning the Cooktop

Below are some recommendations and warnings for cleaning each component of the cooktop.

CAUTION: Before cleaning, disconnect the appliance from the mains and close the gas valve. You can clean the cooktop after it has cooled down.

Component	Cleaning Method	Warnings
Steel Surfaces	Clean the components with warm water and non-abrasive detergent. Dry with a soft microfiber cloth.	Never use abrasive powder cleansers. Maintain the steel components through regular cleaning with products specifically made for the task.
Enameled Surfaces	Regularly clean with soapy water to maintain the enamel's appearance.	Never leave acidic or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enameled parts, and avoid cleaning them while they are hot.
Cooktop Burners	Remove the grates and wash the burners with warm water and non-abrasive detergent. Dry before placing them back on the cooktop.	Do not wash burners in the dishwasher.
Spark Plugs and Thermocouples	Clean with a damp cloth. If you need to, remove any dry dirt with a toothpick or a needle.	Remember to check and clean the ignition spark plugs and safety thermocouples regularly.
Crowns, Gas Rings, and Caps	Crowns, gas rings and caps are removable for easy cleaning. Wash them with hot water and non-abrasive detergent.	Carefully remove any stains or soil and make sure they are completely dry before reinstalling. Make sure that the holes in the external crown are always clean and clear of any blockage.
Induction Cooktops	Remove light stains with a damp rag and dry with a soft cloth.	Do not clean with abrasive products. Make sure the bottom of any pan you use is clean and dry, or moving the pan may scratch the glass. Keep the glass top free of dust. And immediately remove any residual spills, oils, or food remnants to keep from damaging the glass.

Do not wash grills in the dishwasher.

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Cleaning the Oven

Below are some recommendations and warnings for cleaning each component of the cooktop.

CAUTION: Before cleaning, disconnect the appliance from the mains and close the gas valve. You can clean the cooktop after it has cooled down.

Component	Cleaning Method	Warnings
Inside Oven	It is recommended that you clean the oven after every use. Stains are more easily removed if they haven't been burned several times at high temperatures. The inside of the oven should be cleaned with a soft cloth soaked in a solution of water and ammonia. Rinse and dry.	Do not use vapor cleaner to clean the interior of the oven. Do not use abrasive or corrosive detergents or sharp tools to clean the door glass as they could damage or break the panes.
Tray	Soak in a solution made of water and pH neutral soap. Dry immediately afterward.	Remove residual food immediately after use.
Grills	Clean with non-acidic detergent.	Acidic substances (vinegar, lemon juice, salt, tomato juice, etc.) or acidic detergents may permanently damage the grill enamel. Dry the grills with a cloth immediately after cleaning.

Cleaning the Oven Front Panel

Component	Cleaning Method	Warnings
Steel Surfaces	Clean the surface with warm water and non- corrosive liquid detergent, then dry it with a soft cloth	Clean the surface regularly to maintain its appearance. Never use abrasive powders.
Enameled Surfaces	Clean frequently with soapy water to maintain the surface appearance.	Avoid leaving acidic or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enameled parts. Do not clean enameled surfaces while they are hot.

Cleaning Nanotechnological Burners

The following techniques are recommended to preserve the quality of the nanotech coating:

• Allow the burner to cool down to room temperature before cleaning it. Do not soak in cold water while it is still hot.

• Wash with warm soapy water. Rub with a natural fiber cloth or a non-abrasive sponge.

• Do not use abrasive powders cloths, sponges, or steel wool.

• Do not allow food to be seared to the burner as stains or discoloration may occur. This will not alter the performance of the product. If this does occur, immerse the burner in hot water with detergent and wipe gently with a natural fiber cloth.

• For stubborn stains we advise using warm white vinegar and a natural fiber cloth or non-abrasive sponge.

• Avoid allowing food to remain in contact with the burners for a long time, especially if it is acidic.

· Avoid contact with metal objects to avoid marks or scratches.

• Avoid washing in the dishwasher. Certain parts of the burner are not coated and could be permanently damaged.

• Make sure that the holes in the outer crown are clean and free from blockage.

