

How to Clean and Care for a Glass Top Stove Top

Smooth cooktops are made of glass and should be treated that way. With glass top stove tops, it's all about prevention. If you think of your cooktop as a delicate possession that requires your utmost protection, you'll be way ahead of the game.

What NOT to do

Do NOT use cast iron or stone cookware

Cast-iron skillets are heavy, and glass stovetops are extremely delicate. Cast iron pans can crack or damage the glass.

Do NOT slide pans back and forth

If you are used to sliding pans back and forth over the burners while cooking, you will need to break that habit with your glass cooktop. Just don't do it. Period. The bottom of these types of cookware can be rough, even gritty like sandpaper. Any movement on that cooktop can leave permanent scratches.

Avoid dragging heavy pots

Do not drag heavy pots across a cooktop. Always lift to another area of the cooktop to reduce the risk of scratching.

Do NOT use abrasive cleaners

Do not use abrasive cleansers, Scotch-Brite Heavy Duty sponges (the green ones), scour pads (green) or metal scrubbers of any kind near the cooktop.

Do NOT allow spills to sit and dry; Clean up spills immediately

If there's one rule of thumb, it's this: clean up any spills and boil-overs quickly.

Do NOT stand on the cooktop

Do not stand on top of the cooktop to reach something high up or place anything heavy on a smooth stovetop, even for a few minutes. It's glass and it will break.

What you CAN Do to Clean your Cooktop

Wipe up Spills immediately

Using a dampened soft sponge or cloth, wipe any spills as they happen. That's the best way to keep the stovetop clean with the least amount of effort. Think of it this way: If you wouldn't use it to clean your eyeglasses, don't use it on your smooth cooktop. Always reach for a soft cloth, blue [Scotch-Brite Non-Scratch](#) sponges, other soft sponge and a cream cleaning solution.

Buy and use cream cleaners made especially for smooth cooktops

Bar Keepers Friend now makes a [Cooktop Cleaner](#) (for a 13-ounce bottle) smooth cooktop owners. Another option is [Cerama Bryte Cooktop Cleaner](#). All can be purchased online or at a local grocery store.

If you didn't get the spill in time and it's now stuck on the stovetop, then....

Allow the Stovetop to Cool Down, then soak the spill with soapy water

Once the stovetop has cooled down, put some soapy water on the spill and let it sit for a few minutes. Then try using the soft sponge or cloth with cream cooktop cleaner (designed not to scratch the glass surface). But NEVER attempt to scrape the food off with a knife or something that could scratch the surface of the cooktop.

If you've tried everything recommended above and still can't get the stuck food off the cooktop, contact Eric Jensen at (240) 447-6944 for other suggestions.