

Cooktop FAQ's

How do I clean the yellow stain around my cooktop burners or on the stainless steel backsplash on my product? If the yellow stain is around your cooktop burners or on the backsplash of a range, it is most likely from an oil-based cleanser being used. The oils will stay on the cooktop, and once it is used, the heat will cause it to burn, creating the yellow stain. A degreaser works well to remove the stain. Be sure to use a cleaner that is not oil-based in the future.

I spilled something sugary on my glass ceramic cooktop. What is the best way to remove it? The best thing to do is to wipe it up right away. The sugar can pit the glass cooktop. If there is still a residue, use Elco cooktop creme made for smooth electric cooktops and the razor scraper provided. Use the razor at a 45° angle to gently lift off the food.

It seems as though my cooktop grates are chipping and the aluminum is showing through. How can I get them to look new again? Most likely, the grates have not chipped. It is usually metal from your pots and pans rubbing off on the grates. There are two ways to clean this: one is to use a brass brush and water. This will remove the metal markings. The other is to dilute Elco cooktop creme with water and use the rough side of a sponge. Both of these ways should return your grates to their original color.

Can I use the simmer plate at a higher temperature than low? The simmer plate can be used at no higher than medium. Keep in mind, though, that the simmer plate will retain heat. For instance, if you are bringing rice to a boil and then dropping it down to a simmer, the rice may boil over because the simmer plate will not react fast enough. It is best to bring the rice to a boil without the simmer plate, then transfer it to the simmer plate to cook.

Rice on my smooth ceramic cooktop keeps boiling over. How can I get rice to cook properly? The smooth glass cooktop will retain heat, especially if it is set to high and then dropped down to a low. A boil over may result. The best thing to do is to bring it to a boil, then simmer by pushing the pot slightly off the burner. This will allow the element and glass to cool down properly without a boil over.