



PARMCO



Cook



Vent



Clean



Cool



Laundry

Maintenance for Hobs

The performance and appearance of your hob depends on a good cleaning regime. The units should be cleaned regularly.

Stainless steel portions of the hobs should be washed regularly with hot soapy water to remove greasy deposits. It is very important that the hob is dried thoroughly with a soft cloth after washing as residual moisture can promote corrosion of the stainless. Applying a proprietary post cleaning stainless cleaner (Such as Hillmark Steel Power) will increase the interval between cleans.

Cast iron trivets and burner caps can be cleaned by soaking for several minutes in hot soapy water and lightly scrubbed with a soft bristled brush. Cast iron pan supports and burner caps can be placed in the dishwasher. Aluminium burners should only be soaked in hot soapy water.

Damage to the finish and colour of the aluminium can result when they are washed in dishwashers.

White enamelled hobs can be wiped down using a damp soft cloth.

Ceramic hobs: Remove heavy soiling with a scraper designed specifically for ceramic hobs. These can be purchased from Parmco Appliances. Lighter soiling can be removed by using Ceraclen ceramic cleaner. Using Ceraclen ceramic cooktop protector will help to reduce stain adhesion, abrasions and pitting. Both cleaners are available from Parmco Appliances.

Electric element: Stainless and white hobs can be cleaned as above. Extra care should be taken with the cleaning of the electric hotplates. Use hot soapy water to remove deposits then turn on the element to ensure thorough drying of the element surface. Follow up the drying with an application of "Shine On" solid hotplate protector (available from Parmco Appliances).

Regular cleaning with the correct products will ensure that your hob performs well and looks good for many years to come.

Regards
Your Parmco Team