

THOR

K I T C H E N[®] Surface Cleaning Guide

MANUAL STEAM CLEAN INSTRUCTION:

1. Do a basic wipe clean to remove food residues that is easy to come off
2. Using a baking pan and fill with 1-2 cups of water (Do not add vinegar)
3. Place baking pan into the oven (no need to pre-heat, place baking pan on lower oven rack)
4. Turn on oven and heat up to 250 F degree. This will slowly steam your oven for 30 mins
5. After steaming, turn off the oven and wait until oven cools down a little in order to safely remove baking pan
6. Using warm water and cleaning cloth to wipe clean the oven interior
7. Repeat step 1 through 6 for tough stains

- ❖ Frequent wiping with mild soap and water will prolong the time between major cleanings.
- ❖ DO NOT use cold water to cool down the oven, using cold water to clean hot or warm interior porcelain surface will damage porcelain surface

STAINLESS STEEL CLEANING

1. Any stainless steel cleaner you can find in the market is ok to use
2. Use microfiber cloth to clean stainless steel surface to reduce possibilities of scratches
3. Be sure the follow grain on the stainless steel surface to avoid swirl marks



REMOVE MINOR SCRATCHES ON STAINLESS STEEL SURFACE

For minor scratches, customer may use scotch pad to polish the stainless steel surface. Customer must follow the direction of grain marks on stainless steel to remove scratches.





HOW TO IDENTIFY IF A STAIN ON STAINLESS STEEL SURFACE COULD BE REMOVE OR NOT

Simply use fingertip to touch the stain and see whether you can feel a raise on the surface

1. If there is a raise on the surface, the stain could be removed
2. If there is no raise on the surface, There will be less chance to remove the stain

COMMON TOOL TO REMOVE TOUGH STAINS

Non-abrasive cleaner such as bar keepers friend is recommended.

Bar Keepers Friend is a superior cleaner that removes rust stains, baked food, discoloration stains, and scuff marks from a variety of surfaces.

Can use on both stainless steel and porcelain surface to remove tough stains.

BURNER PARTS CLEANING

Soak in hot soapy water for 20-30 minutes and use non-abrasive sponge or tooth brush to clean the burner parts

If there are still tough stains, try use magic eraser to clean the stain.

Clean your burner after each use especially when there is food spill on burners. Make sure all the parts are dry completely before your next use.

OVEN RACKS CLEANING

1. Soak you oven racks in bath tube with very hot water with 1/2 cup of dishwashing soap for over night
2. Baking soda is also recommended to help remove tough stain
3. Cleaning oven racks the next day with Mr. Clean's magic eraser
4. Never use Steel brush, Steel velvet, steel wool to clean oven racks

COOKING GRATE

Too hard to clean!

Please wipe clean your cooking grate after every use to secure the life time of cooking grate.

1. For minor work, use soft plastic brush with soapy warm water to clean;
2. Baking soda is also recommended to help remove tough stain;
3. Do not soak your cooking grate in water;
4. Bar keepers friend can be used on some tough stain.