



# Cleaning Products and Techniques

## OVEN

### Products

#### MILD DETERGENT

- Dawn | Ivory | Joy | Palmolive | Method | Neu
- Apply to a dampened non-scratch sponge for general cleaning of your cooking surfaces.

#### MILD ABRASIVE

- Bar Keeper's Friend | Bon Ami
- Apply to dampened non-scratch sponge for general cleaning for all non-stainless steel surfaces.

#### SCRUB DADDY POWER PASTE

- Apply to a dampened non-scratch sponge to clean tough grease spots and discoloring.

#### CARBON-OFF

- For cleaning cooked on spots and debris, apply with a paint brush to the area and allow to sit for 1 hour to overnight. Wipe up the residue with a dampened non-scratch sponge.

#### CARBONA OVEN RACK AND GRILL CLEANER

- Follow the instructions provided to remove grease and debris from all the oven racks. If you own an M-Series or Dual Fuel oven, you will need to use a large contractor bag instead of the one provided.

#### RAZOR BLADE SCRAPER

- Used to remove stubborn baked-on grease spots on your oven window. Place razor on the window at a 45° angle and scrape in an upward movement across the length of the glass. Repeat the same process again but horizontally across the glass.

#### VINEGAR & WATER 1:1 WITH MR. CLEAN MAGIC ERASER

- To help release cooked on grease and clean your oven window, place diluted vinegar in a spray bottle. Spray the mixture on the window and use a dampened Magic Eraser to remove the grease.

#### PLEDGE ENHANCING POLISH

- Apply to a microfiber cloth or lint free towel to clean and polish the exterior of all Sub-Zero, Wolf, and Cove appliances without leaving streaks or oily residue.

#### MAGIC OR METHOD STAINLESS STEEL CLEANER & POLISH

- Apply to a microfiber cloth or lint free towel to clean and polish the stainless steel exterior of all Sub-Zero, Wolf, and Cove appliances.

### Approved Sponges & Applicator

#### BLUE SCOTCH-BRITE SPONGE

- Can be used to apply most of your cleaning supplies.
- DO NOT use other color sponges because they may scratch the surface of your Sub-Zero, Wolf, and Cove appliances.

#### SCRUB DADDY/MOMMY

- Can be used to apply most of your cleaning supplies.
- If hydrated with cold water, the sponge will be firmer for tougher cleaning jobs. It will be softer when hydrated with warm water.

#### MICROFIBER TOWEL

- Use to remove streaks and smudges from your Sub-Zero, Wolf, and Cove appliances.



# Cleaning Products and Techniques

## COOKTOP

### Products

#### MILD DETERGENT

- Dawn | Ivory | Joy | Palmolive | Method | Neu
- Apply to a dampened non-scratch sponge for general cleaning of your cooking surfaces.

#### MILD ABRASIVE

- Bar Keeper's Friend | Bon Ami
- Apply to dampened non-scratch sponge for general cleaning for all non-stainless steel surfaces.

#### SCRUB DADDY POWER PASTE

- Apply to a dampened non-scratch sponge to clean tough grease spots and discoloring.

#### CARBON-OFF

- For cleaning cooked on spots and debris, apply with a paint brush to the area and allow to sit for 1 hour to overnight. Wipe up the residue with a dampened non-scratch sponge.

#### WEIMAN GLASS COOKTOP CLEANER

- To clean, shine, and protect the surface of your Induction Cooktop. Shake well and apply to the cooktop, scrub with a non-scratch sponge, and buff with a paper towel or microfiber cloth.

#### RAZOR BLADE SCRAPER

- If your Induction Cooktop surface has buildup of stubborn grease or oil, use scraper at a 45° angle to scrape away residue.

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#### MAGIC OR METHOD STAINLESS STEEL CLEANER & POLISH

- Apply to a microfiber cloth or lint free towel to clean and polish the stainless steel exterior of all Sub-Zero, Wolf, and Cove appliances.

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- If hydrated with cold water, the sponge will be firmer for tougher cleaning jobs. It will be softer when hydrated with warm water.

#### MICROFIBER TOWEL

- Use to remove streaks and smudges from your Sub-Zero, Wolf, and Cove appliances.



# Cleaning Products and Techniques

## GRIDDLE

### Products

#### 3M SCOTCH-BRITE GRIDDLE PAD HOLDER

- This will safely hold the griddle screen and polish pad as you clean the griddle.

#### 3M SCOTCH-BRITE GRIDDLE SCREEN

- The screen is the middle piece between the polishing pad and griddle pad holder. It provides the necessary grip to properly use the polishing pad.

#### 3M SCOTCH-BRITE GRIDDLE POLISHING PAD

- A course high temperature sponge that cleans and polishes the surfaces of the griddle.

#### GRIDDLE SCRAPER AND/OR BENCH KNIFE/DOUGH CUTTER

- These are used to scrape and remove cooked on food debris from the surface of the griddle.

#### 3M SCOTCH-BRITE GRIDDLE QUICK CLEAN LIQUID

- This product completely strips the seasoning from your griddle. DO NOT use this product for daily cleaning.
- Only use if you intend on restarting the griddle seasoning process.

#### WOLF GRIDDLE CLEANING KIT

- Contains Scotch-Brite griddle polishing pad, griddle quick clean liquid, polishing pad holder, and squeegee.

### Griddle Seasoning

1. If you have not used or cleaned your griddle, clean your griddle surface with a dampened non-scratch sponge and Dawn dish soap.
2. Turn griddle on to 350°F for 30 minutes.
3. Turn off your griddle and return after 10 minutes.
4. Apply 2 tablespoons of an approved oil or fat to the griddle. Spread it evenly across the surface with a lint free cloth or paper towel. Using a dry, lint free cloth or paper towel, wipe the greased surface to remove any pools or excess.
5. Turn griddle on to 350°F for one hour. Be sure to have your ventilation on.
6. Turn off the griddle. Repeat steps 2, 3, and 4 to create a another layer of seasoning. A minimum of 3 layers of seasoning will provide good non-stick qualities to your griddle.

### Approved Oils and Fats

#### HIGH TEMPERATURE COOKING OILS

- Best if neutral in flavor and has a high smoke points.
- Good oils: Avocado, Grapeseed, Peanut, Rice Bran, and Vegetable Oil.
- Good fats: Beef Tallow, Lard, and Clarified Butter.
- Avoid seasoning the griddle with less refined fats and oils like normal butter and extra virgin olive oil because their smoke point is too low.



# Cleaning Products and Techniques

## GRIDDLE

### Griddle Cleaning Technique

#### METHOD 1

- Once you have finished cooking, use your bench knife or griddle scraper to remove food debris and oil into the griddle grease tray. Reduce heat to 250°F.
- Build your griddle cleaning setup in this top-down order: griddle pad holder, griddle screen, griddle polishing pad.
- Place 2 tablespoons of your preferred cooking oil or fat to the middle of the griddle. Place the griddle cleaning setup on top of the oil or fat.
- Using light to moderate downward pressure, proceed to clean the griddle with a forward and backward motion.
- Continue to do this until you have removed any cooked on debris and the griddle surface no longer has visible food debris.
- Carefully remove the griddle cleaning pads and holder. Use the griddle scraper or bench knife to remove the oil or fat from the griddle.
- Place two towels in a bowl full of ice water. Use four towels for a double griddle.
- Place the wet towels over the griddle and allow them to steam clean the griddle. Carefully remove the towels after 2 minutes and set aside.
- Turn the griddle completely off. Wipe any residual oil or fat from the griddle with a towel.
- If desired, apply 2 tablespoons of your preferred oil or fat to the griddle and polish with a lint free cloth or paper towel.

#### METHOD 2

- Once you have finished cooking, use your bench knife or griddle scraper to remove food debris and oil into the griddle grease tray.
- While the surface is warm, pour water on it so that it bubbles. Use your bench knife or griddle scraper to scrape off the burnt-on food that bubbles up.
- Pour on more water. Use a griddle polishing pad or a green Scotch-Brite™ pad with a folded towel on top to protect your hand from any steam to scrape or scrub the griddle clean.
- When the griddle has cooled, wipe with a paper towel to remove excess grease or oil.
- If desired, apply 2 tablespoons of your preferred oil or fat to the griddle and polish with a lint free cloth or paper towel.



# Cleaning Products and Techniques

## CONVECTION STEAM OVEN

### Products

#### MILD DETERGENT

- Dawn | Ivory | Joy | Palmolive | Method | Neu
- Apply to a dampened non-scratch sponge for general cleaning of your cooking surfaces.

#### MILD ABRASIVE

- Bar Keeper's Friend | Bon Ami
- Apply to a dampened non-scratch sponge for general cleaning surfaces inside the oven.

#### DURGOL SWISS STEAMER DESCALER

- Your oven will notify you when it needs to be descaled.
- Read and follow the instructions provided before starting to descale your Convection Steam Oven.
- Use the interface of your Convection Steam Oven to begin the descale process.

#### CARBONA OVEN RACK AND GRILL CLEANER

- Follow the instructions provided to remove grease and debris from all the oven racks.

#### PLEDGE ENHANCING POLISH

- Apply to a microfiber cloth or lint free towel to clean and polish the exterior of all Sub-Zero, Wolf, and Cove appliances without leaving streaks or oily residue.

#### MAGIC OR METHOD STAINLESS STEEL CLEANER & POLISH

- Apply to a microfiber cloth or lint free towel to clean and polish the stainless steel exterior of all Sub-Zero, Wolf, and Cove appliances.

### Approved Sponges & Applicator

#### BLUE SCOTCH-BRITE SPONGE

- Can be used to apply most of your cleaning supplies.
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#### SCRUB DADDY/MOMMY

- Can be used to apply most of your cleaning supplies.
- If hydrated with cold water, the sponge will be firmer for tougher cleaning jobs. It will be softer when hydrated with warm water.

#### VINEGAR & WATER 1:1 WITH MR. CLEAN MAGIC ERASER

- Use dampened with water or with the addition of Dawn dish soap to cut through grease and remove discoloration.

#### MICROFIBER TOWEL

- Use to remove streaks and smudges from your Sub-Zero, Wolf, and Cove appliances.




# Cleaning Products and Techniques

## CONVECTION STEAM OVEN

### Convection Steam Oven Descaling

#### CURRENT MODEL

- Touch Steam Clean.
- Touch Descal and then OK.
- Touch Start. “Add 1 pt. (0.5 L) Descaler - and Touch Enter” should appear on the display.
- Touch  and remove the water tank from the unit.
- Pour the entire Durgol® Swiss Steamer Descaling Solution into the tank. Do not dilute.
- Install the tank and close the water tank door. The descaling process will begin automatically.
- After approximately 30 minutes, the descaling process is complete and the rinsing process will begin.
- Remove the water tank, turn on the sink faucet, and pour the descaling solution down the drain.
- Fill the water tank with warm tap water and install the tank.
- Depending on the level of soil in the rinse water, the oven determines whether additional rinse cycles are necessary. Follow instructions on the display.

#### LEGACY MODEL

- With the oven off, touch OK and use arrows to select Descal, then touch OK. “Add 1 pt. (0.5 L) Descaler - and touch OK” should appear on the display.
- Remove the water tank and pour the entire Durgol® Swiss Steamer Descaling Solution into the tank. Reinstall the water tank and touch OK.
- After approximately 30 minutes, “Pour away Descaler – Add 2 pt. (1 L) water” appears on the display. Remove tank, turn on faucet, and pour descaler down the drain.
- Fill tank with warm tap water and reinstall. “Descal appliance – 1st rinsing cycle” appears on the display. After approximately 45 minutes, “Pour away water – Descaling completed” appears on the display.
- Depending on the level of soil in the rinse water, the oven will determine whether additional rinse cycles are necessary. Follow instructions on display.
- Once rinse cycles are complete, remove, empty, and dry the water tank then wipe all stainless-steel surfaces.



# Cleaning Products and Techniques

## CONVECTION STEAM OVEN

### Convection Steam Oven Cleaning Technique

- Remove any accessories, racks, or pans from the oven.
- If your Convection Steam Oven has the Steam Clean feature, select this feature and follow the instructional prompts.
- If you do not have the Steam Clean feature, use the arrows to select Steam Mode. Select OK, set the temperature to 210°F, and set the duration for 30 minutes. Then select Start.
- After the 30 minutes have elapsed, open the oven and, if you choose to, remove the oven door. Using the residual water in the bottom of the oven, sprinkle some Bar Keeper's Friend® or Dawn® dish soap into the water and use a non-scratch sponge to clean the cavity.
- Wipe out with a dry towel. Close the oven. Select the Steam Mode, set the temperature to 210°F, set a duration of 15 minutes, and select Start.
- After the 15 minutes has elapsed, use a towel to dry the interior of the oven cavity.
- Reinstall the side racks and close the oven.





# Cleaning Products and Techniques

## PRODUCTS AND APPLICATORS



Dawn Detergent



Neu Detergent



Pledge Enhancing Polish



Ivory Detergent



Bar Keeper's Friend



Method Stainless Steel Cleaner



Joy Detergent



Bon Ami



Scrub Daddy Power Paste



Palmolive Detergent



Carbon-Off



Razor Blade Scraper



Method Detergent



Carbona Oven Rack and Grill Cleaner



Mr. Clean Magic Eraser





# Cleaning Products and Techniques

## PRODUCTS AND APPLICATORS



Scotch-Brite  
Griddle Pad  
Holder



Griddle Quick  
Clean Liquid



Scrub  
Daddy



Scotch-Brite  
Griddle Polishing  
Pad



Scrub  
Mommy



Scotch-Brite  
Griddle Screen



Blue Scotch-  
Brite Sponge



Microfiber  
Towel



Bench Knife



Magic Stainless  
Steel Cleaner



Durgol Swiss  
Steamer  
Descaler



Griddle  
Scraper



Weiman Glass  
Cooktop  
Cleaner



Wolf Griddle  
Cleaning Kit