

# Appropriate Use and Care for the Kitchen Appliances

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## The Dishwasher:

Use only soap made for dishwashers. Never use regular dish soap or other detergent. Rinse dishes before placing them in the dishwasher. Only run the dishwasher when it is full.

## The Garbage Disposal:

Place only soft table scraps in the disposal. Do not put hard objects, bones, stringy vegetables (e.g., asparagus, onions), oil, rice, or pasta in the disposal. Always run cold water when using the disposal.

## The Microwave Oven:

Never place metal-containing objects (including foil) in the microwave oven. Use microwave-safe dishes only.

## The Oven and Stovetop:

Only pots and pans belong on the burners, never hot-pots or other appliances. Turn off burners immediately after using them. Do not use your oven for storage.

## The Countertops:

Never place hot objects directly on counters. Never use the countertop as a cutting board. Be aware that the countertops scratch quite easily.

## Trash:

Take all trash to the "Trash Room" located on each floor.

## Stovetop:

Allow surface to cool before cleaning. Wipe spills with a dishcloth or sponge and mild dish soap. Do not use abrasive soaps or sponges on stovetops. Wipe away excess cleaner with a paper towel or sponge.

## *Cooking Accidents and Excess Smoke:*

Note, if you have a cooking accident and a lot of smoke is coming out of your microwave, oven or stovetop, turn on your stove top fan and open your windows and/or patio/balcony doors. DO NOT open your unit's front door to the main hallway, as this will set off the entire building's fire alarm.



## Countertops:

Wipe down with a dampened sponge or dishcloth and a mild dish soap.

## Sink:

Clean sink and faucet with warm water, a soft sponge, and mild soap.

## Floor:

Sweep the floor with a broom first, then mop with a diluted detergent such as Simple Green. Allow floor to dry naturally.