Title: Comprehensive Cleaning Tips for Your LG Cooktop  
  
At a glance: This article provides detailed cleaning tips for various types of LG cooktops, including gas, electric, and induction models. It will guide you through the appropriate cleaning methods for different surfaces and components of your cooktop, ensuring it remains in optimal condition.  
  
Questions:   
1. "I need help cleaning my gas cooktop. What should I do?"  
2. "Can you tell me how to clean my electric cooktop effectively?"  
3. "What are the best practices for maintaining the grates on my cooktop?"  
4. "How do I clean the surface of my stainless steel cooktop?"  
5. "What cleaning products should I avoid using on my cooktop?"  
  
Solution:  
  
1. \*\*Identify Your Cooktop Type:\*\*  
 - Determine whether you have a gas cooktop, electric cooktop, or induction cooktop.  
  
2. \*\*Cleaning a Gas Cooktop:\*\*  
 - \*\*Burner Heads and Caps:\*\*  
 - Wait until the cooktop has cooled down.  
 - Remove the burner heads and caps.  
 - Soak them in a solution of mild liquid detergent and warm water for about 30 minutes.  
 - For stubborn stains, use a toothbrush or wire brush.  
 - Avoid steel wool or abrasive materials to prevent damage.  
 - Rinse with clean water and let them dry thoroughly before reassembly.  
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3. \*\*Cleaning the Grates:\*\*  
 - Ensure the grates are cool before cleaning.  
 - The grates consist of three separate parts.  
 - Wash them regularly, especially after spills.  
 - Use hot, soapy water to clean, then rinse with clean water.  
 - Allow them to dry thoroughly before placing them back on the cooktop.  
 - Grates are dishwasher safe.  
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4. \*\*Cleaning Electric Cooktops:\*\*  
 - \*\*Surface Cleaning:\*\*  
 - Remove all items from the cooktop, including grates, knobs, burner heads, and caps.  
 - Spray the surface with a grease cleaner, avoiding chlorine bleach, ammonia, or abrasive cleaners.  
 - Use a soft, dry cloth to wipe away grease and residue.  
 - Rinse the cloth in hot water and continue wiping until all soap residue is removed.  
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5. \*\*Cleaning Stainless Steel Cooktops:\*\*  
 - Remove all items from the cooktop.  
 - Apply a small amount of stainless steel cleaner or polish to a damp cloth.  
 - Avoid using abrasive or metal scouring pads.  
 - Rub in the direction of the metal grain to prevent scratching.  
 - Dry and buff with a clean, dry paper towel or cloth.  
 - If no stainless steel cleaner is available, dish detergent, olive oil, or club soda can be used.  
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Conclusion: By following these cleaning tips tailored to your specific type of cooktop, you can maintain its appearance and functionality. For further assistance or to explore replacement parts, connect to our Live chat or visit LG parts at https://www.lg.com/us/support/parts-accessories.