

Everyday Activities That Are Slowly Destroying Your Kitchen

Here's what an LG expert has to say about the best ways to keep your cooktop running smoothly for years to come.

The stove is one of the most used appliances in the house, but it is also one that many people do not know how to maintain properly. Are you making mistakes that are shortening the life of this appliance?



Here's what an LG expert has to say about the best ways to keep your cooktop running smoothly for years to come.

Improper stove installation

Victor Jabobia, senior product manager at LG, strongly recommends that users carefully read the installation instructions for distances, clearances, ventilation instructions, etc. If the cooktop is not installed properly, it can overheat due to poor ventilation, cook unevenly if it is not level, or break down faster due to faulty gas or electrical connections - all of which shorten the life of the cooktop.

Do not clean up spills immediately

This is probably something that most stove users are guilty of – we often put off cleaning, but now is not the time to do it. On gas stoves, food particles can clog the burner ports, causing weak or uneven flames, and on

glass stoves, spills can etch or permanently stain the glass if not wiped up quickly.

Treating stains will make cleaning easier over time and will help you get more out of your product. For gas stoves, you should clean and check the burners, and ensure the burner cap is properly positioned for best performance.



Use strong detergents and sanding pads

Harsh cleaning agents do not necessarily mean quality. In fact, abrasive pads or harsh solutions can scratch glass cooktops and even strip the protective coating over time. On gas cooktops, they can even damage the enamel grates, causing them to rust quickly.

Jacobia recommends skipping the bleach and consulting your appliance's manual for the right cleaner. He also recommends using a soft microfiber cloth and a glass stovetop scraper.

Not using the correct size cookware

This may seem like a small issue, but using a pot or pan that is too large or too small will put extra stress on your stovetop. In some cases, this won't affect the appliance, but it can reduce cooking performance and create uneven hot/cold spots. Sometimes, using the wrong size can cause safety issues or even damage the appliance.

Basically, oversized cookware will retain excess heat, which can damage the burner, glass surface, or controls, while undersized cookware will waste energy, cause uneven heating, overcooking, or surface discoloration.

Hit the pot hard

This is especially important for glass cooktops, which, while durable, are not completely shatterproof, but the lid can damage the surface.

The lid creates a pretty tight suction. If you try to lift it with all your might, you will break the glass. Instead, always place the lid somewhere else or upside down to avoid accidentally damaging the glass.



No mouse handling

Keeping mice out of your home will actually help your appliances run smoothly longer. Why? As appliances become more "electronic," there are more wires. Rodents love to chew on wires and warm places. If you see any signs of mice, know that there are some risks they can pose to your household appliances .

Not monitoring indoor humidity

While rare, excessive humidity can damage your cooktop over time. Humidity, under unusual conditions, can cause corrosion. Controlling the humidity in your home not only protects your appliances, but also helps them run more smoothly and last longer.

You finished reading the article "**Everyday Activities That Are Slowly Destroying Your Kitchen**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.