How to Clean a Glass Cooktop

Daily wipe, deep clean for burnt-on food, and a streak-free shine — without scratching the glass. Safe for glass and ceramic cooktops.

DAILY CLEAN	DEEP CLEAN	DIFFICULTY	COST
5 minutes	20–30 minutes	Easy	Pantry basics



What You Will Need

Supplies

- 2 soft microfibre cloths
- Soft sponge (non-scratch)
- Spray bottle
- Old towel or tea towel
- Single-edge razor scraper with a cooktop holder (optional, for stubborn spots)
- Rubber gloves (optional)

Cleaners

- Baking soda — about 3 tablespoons
- Warm water
- Mild dish soap — a few drops
- White vinegar in a spray bottle, for polishing
- Or a commercial glass cooktop cleaner, if you prefer

Never use on glass: steel wool, abrasive scouring pads, harsh scouring powders, oven cleaner, or ammonia-based cleaners. They scratch or dull the glass permanently. Never clean a hot cooktop — always let it cool completely first, or cleaner will burn on and the glass can crack from sudden temperature change.

Method 1 — Daily Clean (After Cooking)

1. **Let it cool completely.** Wait until the surface is cool to the touch and the hot-surface light is off.
2. **Brush off loose crumbs.** Wipe the dry surface with a dry microfibre cloth to lift crumbs and dust.
3. **Wipe with soapy water.** Dampen the sponge with warm water and a few drops of dish soap. Wipe the whole surface in small circles.
4. **Rinse the residue.** Wipe again with a clean cloth dampened with plain warm water so no soap film is left behind.
5. **Buff dry.** Dry and polish with the second, dry microfibre cloth until the glass shines and there are no streaks.

Doing this after every use is the single best habit — fresh spills take 2 minutes, burnt-on spills take 30.

Method 2 — Deep Clean for Burnt-On Food

For rings, splatters and food that has cooked onto the burners, use the baking soda and hot towel method. It loosens the mess so you never have to scrub hard.

1. **Start with the daily clean** above, so only the burnt-on marks remain.
2. **Make a paste.** Mix 3 tablespoons baking soda with just enough warm water to make a thick paste.
3. **Spread it on the marks.** Cover every burnt-on spot and burner ring generously with the paste.
4. **Cover with a hot, damp towel.** Soak a towel in hot water, wring it out, and lay it flat over the whole cooktop.
5. **Leave for 15–20 minutes.** The heat and moisture soften the burnt-on food. Do not let the towel dry out.
6. **Wipe away.** Remove the towel and wipe the paste off with a microfibre cloth, using gentle circles. Most marks lift off at this stage.
7. **Rinse and buff.** Wipe with clean warm water, then buff dry with a dry cloth.

For Stubborn Spots — Razor Scraper

Only if a spot still will not move: keep the surface damp with soapy water or cooktop cleaner, hold a single-edge razor scraper in its holder **flat at a low 30–45 degree angle**, and push gently in short strokes. Keep the blade flat — never dig with the corner, never use it dry, and never use it on a hot surface. Wipe the lifted residue away as you go and change a dull or damaged blade straight away.

Polish for a Streak-Free Shine

1. **Spray lightly** with white vinegar (or plain water if you just used a cooktop cleaner).
2. **Buff immediately** with a clean, dry microfibre cloth in small circles until the glass is clear and glossy.

Tick-Off Checklist

After Cooking

- [ ] Cool completely first
- [ ] Brush off crumbs
- [ ] Wipe with soapy water
- [ ] Rinse and buff dry

Weekly

- [ ] Baking soda paste on rings
- [ ] Hot towel deep clean
- [ ] Wipe knobs and controls
- [ ] Polish with vinegar spray

Monthly

- [ ] Check for scratches or chips
- [ ] Clean under removable knobs
- [ ] Inspect pan bases for rough spots
- [ ] Replace worn scraper blade

Troubleshooting

Problem	Fix
White haze or cloudy rings	Mineral deposits from hard water. Cover with vinegar spray, leave 5 minutes, wipe, then buff dry. Repeat if needed.
Brown burnt-on ring	Repeat the hot towel method and leave the paste for 30 minutes before wiping.
Rainbow or metallic sheen	Usually a thin cleaner film. Rinse well with plain water and buff longer with a dry cloth.
Melted plastic or sugar spill	Turn the burner off and, while still warm (not hot), lift carefully with the flat scraper. Sugar can pit glass if left to cool on it — remove it promptly and take care not to burn yourself.

Prevent damage: Lift pans instead of sliding them, check pan bases are smooth and clean before cooking, wipe sugar and tomato spills straight away, and never drop a heavy pan on the glass.

Notes