

WipeClean™ Coating FAQ

CLEANING IT:

Do messes really come off with just water? How is it possible to clean it with only water?

By soaking the surface with water, the chemical composition of the cooktop coating decreases the adhesion of stains and food.

Thanks to their affinity with the WipeClean™ cooktop coating, the water molecules are small enough to place themselves between the stain and the cooktop's surface. In fact, for everyday stains, you can get great results cleaning with just water, let sit for 5 minutes, and gentle sponging.



Coat stain with water



Let the stain soak for 5 minutes

How do you remove extremely tough or sticky stains such as jam or syrup, which has a lot of sugar?

We extensively tested WipeClean™ Coating on radiant cooktops and proved WipeClean™ makes cleanability a much easier task compared to uncoated glass cooktops.

Here's how to remove extremely tough or sticky stains. First, soak the cooktop in water for up to 45 minutes for tough stains. If extremely tough stain persists, apply a few dime-sized drops of a non-abrasive cooktop cleaner such as the affresh® Cooktop Cleaner to the affected areas to remove the remaining stains from the surface. Gently apply the cleaner with a paper towel. After applying, wipe away the cleaner with a warm, damp cloth. (Use of a scraper is not recommended light cause potential cooktop scratches.)

Can I use chemicals if I want to?

Yes, you can! For extremely tough stains, you can use non-abrasive cooktop cleaners (such as the affresh® Cooktop Cleaner) or detergents approved for cooktops. However, please be careful. Cleaners not approved for cooktops could potentially damage the cooktop.

Do I have to wait until my cooktop has cooled down to start cleaning?

Yes! Please let the cooktop cool down before cleaning it, just like any other cooktop or range.



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WHAT IT IS:

Is there a chipping benefit with the WipeClean™ Coating?

Chipping is a phenomenon that happens when the adhesion of sugary food is so strong on the glass surface that, during cleaning, small chips of glass are removed from the surface along with the stains. Through extensive and repeated cleanability testing using jam, one of the toughest stains to clean, our engineering team found that the WipeClean™ cooktop coating makes cooktops five times more resistant to chipping.

Are there any specific pots and pans I should avoid with this WipeClean™ Coating cooktop?

You can use the same types of pots and pans and take the same precautions as on uncoated glass cooktops, especially when using cast iron, as those can scratch any cooktop surface.

How did this innovation come to life?

A study done in 2021 confirmed that cleanability is one of the most critical needs for families; the aesthetic of the cooktop is perceived as sleek and stylish, but stains or marks become easily visible on the shiny surface. Whirlpool Corporation took this feedback and implemented a plan to improve cleanability by developing a cooktop coating that would (A) reduce cleaning time/efforts and (B) decrease harsh cleaner usage.

*Consumer Product Journey 2021 by IIAB (F/I/UK/RU)

What is the material used for the WipeClean™ Coating?

The WipeClean™ coating is a nanotechnology cooktop coating applied on glass that aims to reduce efforts when cleaning their cooktops.

Is this technology new and unique to the market?

This technology is exclusive to Whirlpool Corporation cooking products.

What makes it unique on the market?

This coating is FDA food contact approved while maintaining all performances and functionalities.