

Oven Cleaning Cheat Sheet

Tips and Homemade Cleaner Recipes To Make Oven Cleaning A Breeze.

Stove Top Cleaning





Glass Cooktop Naturally Without Chemicals

- Mix a soft paste of white vinegar or lemon juice with baking soda
- Apply and let sit on burned food stains for couple of minutes
- Scrub with a microfiber or soft sponge

Make sure glass-top stove is turned off and completely cooled before cleaning.



Cleaning Your Glass Stove Top Conventional Way

- Mix a soft paste of white vinegar or lemon juice with baking soda
- Apply and let sit on burned food stains for couple of minutes
- Scrub with a microfiber or soft sponge

Make sure glass-top stove is turned off and completely cooled before cleaning.

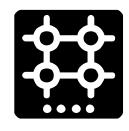


Cleaning Your Electric Stove

- On old style electric stove top burner, first, **remove** the **coils** and **drip pans**
- Wipe down the coils with a damp sponge
- Clean the drip pans with water and soap. Extra soaking in hot soapy water might be needed.
- On new-style electric cooktops, spray the stove top with a cleaner and wipe the entire area with a sponge
- Alternatively use a paste of white vinegar and some baking soda, let it sit and wipe it with a microfiber cloth.

Careful not to submerge the coils in water or get any electrical part wet

Stove Top Cleaning





Cleaning Your Stainless Steel Cooktop

- Moisten the area
- Apply powdered cleaner such as Barkeepers Friend
- Rub in the direction of the grain of the steel
- Wipe Clean with a microfiber cloth

Note: Entire stainless stove-top must be completely cooled down for cleaning.

Clean Gas Stove Burners and Oven Grates



Gas Stove Top CleaningNaturally Without Chemicals

- Use White Vinegar or Thick paste of Water and Baking Soda
- let it sit 30 minutes scrub with sponge.
- For very dirty burner grates use half a cup of **Ammonia** in sealed **plastic bag** let it sit at least 12 hours scrub with sponge

Methods work equally well for stove burner grates and drip pans.



Cleaning Gas Stove Burner Grates and Drip Pans

Conventional Way

- Spray with Oven Cleaner and let sit at least 30 minutes scrub with sponge
- if needed apply multiple times

Tip: Before spending money on an oven cleaner, make sure you check the price for new stove burners or dripping pans. Depending on your gas stove they might be very inexpensive.

How to Clean an Oven





Clean Your Self Cleaning Oven

- Remove all oven racks and
- Clean racks separately with dish soap and water
- Run the self cleaning function on your oven according to the instruction manual
- Once finished, let oven cool down (min 2 hours)
- Use sponge to wipe the oven to remove ash.

Note: Make sure kitchen is well ventilated during the self-cleaning process

Oven Cleaning by Hand



Oven CleanerNatural Homemade Recipe

- Mix 4 tbsp. baking soda with water in a spray bottle (16 oz.)
- Spray thoroughly and let sit for two hours. Wipe oven with a sponge and repeat if needed.
- To up the cleaning power even more, add 1 tbsp. of **white vinegar**.

Make sure oven is turned off and completely cooled before cleaning.



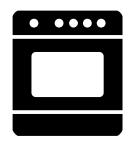
Cleaning Your Oven Conventional Way

- Apply an excellent fume free oven cleaner
- Let it sit according to the instructions
- Wipe the oven clean with a microfiber cloth

Make sure oven is turned off and completely cooled before cleaning.

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Oven Door Glass Cleaning





Oven Door Cleaning between the Glass Panes

- Read the instruction manual that came with your oven to see how to open the parts of the door.
- The door is often held in place with screws.
- When you have taken the door apart, you can then clean between the panes of glass with a simple natural glass cleaner.

Note: Taking apart your oven door can void your warranty.



Oven Door Panes and Surfaces Natural Glass Cleaner

- Mix 1 tbsp. baking soda
- with 1 cup of Water and fill in spray bottle
- To up the cleaning power even more, add 1 tbsp. of **white vinegar**.

Note: For a fresh scent add a few drops of dawn dish soap.