

HOW TO CLEAN THE STOVE

WEEKLY

1. Remove electric burners or gas burner grates and burner drip pans.
2. Place grates and drip pans in the sink. Spray with a fume free oven cleaner or other heavy duty cleaner and let soak.
3. Remove any excess food crumbs or spills.
4. Using a mild abrasive such as Bar Keepers Friend, sprinkle powder over baked on grease (often found around drip pan edges).
5. Wet a sponge or other cleaning cloth.
6. Squeeze out most of the moisture so it is not dripping, but leave very damp.
7. Begin scrubbing until the moisture is gone. Rinse and Repeat as needed until the stove top is clean.
8. Using a clean cloth or sponge, wipe down the entire outside of the stove, as well as under knobs.
9. Raise the stove top to clean underneath and proceed in a similar fashion until the underside is clean.
10. Line with aluminum foil, to prevent this step in the future. If you have already been lining your stove with the foil, simply replace with fresh foil.
11. Lower stove top.
12. Using hot sudsy water and your cleaning cloth or sponge, wipe the walls and cabinets around the stove to remove food and grease splatters.
13. Fill sink with hot water and scrub drip pans and/ or gas burner grates. Rinse.
14. After drip pans and/ or are dry, return them to the stove.
15. Wipe electric burners, while cool, with a damp cloth and return to stove.

HOW TO CLEAN THE OVEN

WEEKLY

If you have a self cleaning oven, you should follow the manufacturer's instructions for cleaning. Do not use commercial cleaning products in these ovens.

1. For non-self-cleaning ovens, use my natural recipe below or use a good commercial oven cleaner. The fume free ones are more pleasant to use. Be careful not to breathe the fumes, wear a dust mask if you need to.
2. Evenly coat the entire surface of the oven.
3. Allow to soak for the recommended amount of time.
4. Wearing rubber gloves, wipe out the oven using paper towels or an old rag.
5. Using a damp cloth, wipe out the oven to remove leftover residue.
6. Line oven with aluminum foil for easier clean up.

NATURAL OVEN CLEANER

1. Make a paste of baking soda and water.
2. Spread paste over the bottom of your oven and on any burnt on splatters.
3. Sprinkle baking soda paste with vinegar and allow it to fizz and foam.
4. Scrub oven with a rag or sponge and wipe out residue.