

14 simple tips to help your kitchen always be neat and clean

Here are 14 extremely simple, economical and useful ways to help protect beautiful objects as well as inspire the processing of delicious and nutritious foods.

The kitchen is both a place to process delicious food and a place to connect family members. But grease and dirt from food often make this small corner become smelly and ugly. So, here are **14** extremely **simple**, **economical** and **useful cleaning tips** to help protect beautiful objects as well as inspire the processing of delicious and nutritious foods.

1. Clean furniture



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Kitchen utensils are often filled with cooking oil and dirt from cooking. So clean the interior with a very simple solution: mix $\frac{1}{2}$ cup of vinegar and $\frac{1}{2}$ cup of vodka into the same cup. Stir well and pour the solution into the spray bottle. For more effective disinfection and cleaning, you can add one or two drops of eucalyptus oil to easily remove the most stubborn **calcifications**.

Caution : Wear rubber gloves while cleaning and after cleaning, be sure to open the door well.

2. Fly the calcareous layer inside the kettle



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To remove the calcification inside the kettle, you need to use one or two **citric acid** packages - each weighing about 0.7 - 0.8 oz (*about 20ml*). This amount of acid also depends on the type of kettle and the amount of calcification in the warm.

1. Pour 2/3 of the water into the kettle, then add a pack of citric acid and stir well.
2. Boil for 3-5 minutes.

3. Check if the calcified part has peeled off. If so, remove the kettle from the stove and shake it gently so that the sediments peel off - the lime residue in the water will show you their effectiveness.
4. Pour water out of the bottle and wash it warm.
5. Pour clean water into the kettle, boil and pour water. Repeat so twice before using.

3. Clean the sink



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Ammonia (NH_3) effectively removes deposits of sediment because it is included in the component of specialized acid cleaners. Therefore, you can use cleaning chemicals that contain ammonia to wash and clean the kitchen more easily.

Mix the detergent with water, pour into the underground tank for about 10 minutes then rinse the basin with hot water. While cleaning, remember to wear gloves and masks to keep yourself safe.

4. Clean the microwave oven



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You need: water, bowl and 1 to 2 tablespoons of vinegar.

Pour water into the bowl, add vinegar and stir well. Use this solution to clean the inside of the oven, then turn on the oven for about 5 minutes (*or 10-15 minutes, depending on the stain*). Next, turn off the oven and leave the vinegar smoke in the oven so that they perform the function of dissolving the stains. Finally, open the oven, lift the bowl and clean it.

Note : Be sure to wear gloves when cleaning the oven to protect your skin

5. Clean the deodorizer shield



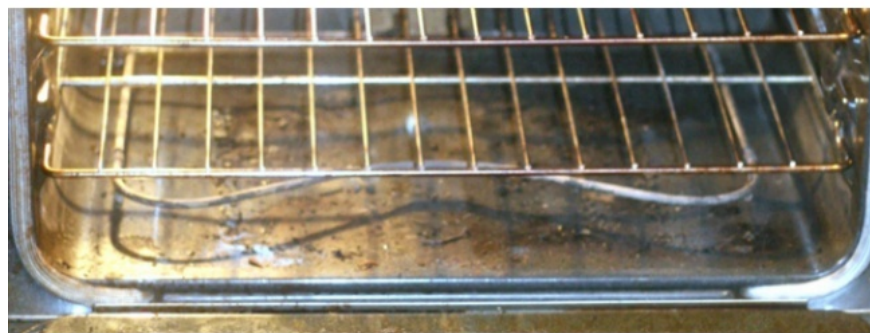
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Use a spray bottle to wet the entire barrier. After that, use a toothbrush that is no longer used to dip into detergent. Leave for 10 minutes or longer depending on the degree of grime.

Note : Always wear protective gloves.

6. Clean the oven

BEFORE



AFTER



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Like a microwave oven, it is easy to get dirty with grease. To make the oven easier to clean, follow the procedure below. First of all, dissolve **baking soda** and detergent into a glass of water, then use this solution to clean every corner of the oven and leave it for about 15 minutes then rinse them.

7. Deodorize and clean the refrigerator

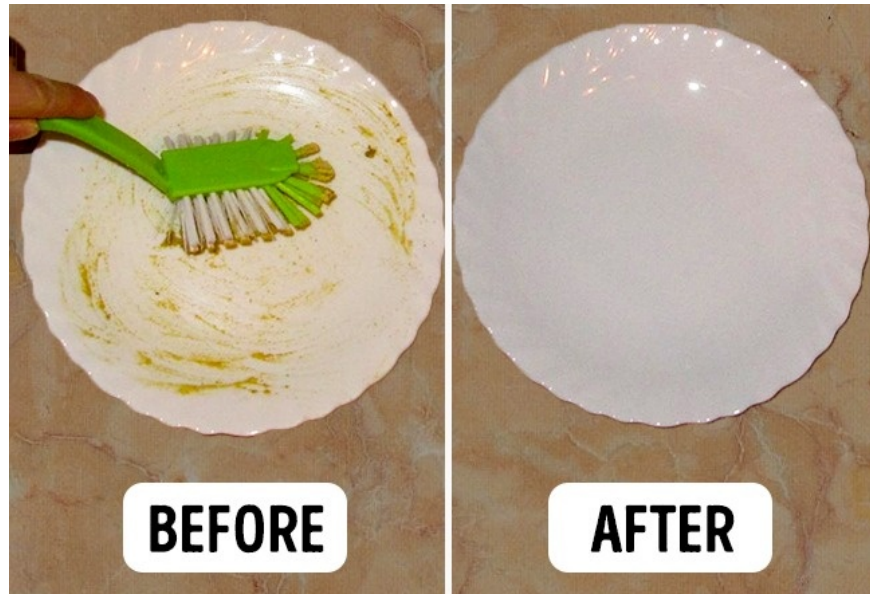


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A **refrigerator** is a place to store a large amount of food for the family, so it is easy to cause unpleasant odors. However, **deodorizing** and cleaning them is relatively easy. You just need to mix 2 tablespoons of soda with 2 liters of water, then use a soft cloth to dip into the solution and wipe the entire surface of the refrigerator inside. Both sides of the cabinet can be cleaned with a wet towel. Don't forget to use a dry cloth to wipe it off.

For external surfaces, you can use sponge to dip into soap solution and wipe gently. The most important thing is to clean the sponge to avoid remaining stains on the refrigerator. Remember to wipe the entire back of the refrigerator - the place with the most dust accumulation - using specialized brushes such as a car wash brush to remove dirt and spider webs.

8. Wash clean dishes with mustard



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The dinner plate will become shiny and clean with grease and grease in a very simple way: using **mustard** and a sponge. You just need to pour a small amount of mustard onto the sponge then rub on the plate, rinse with water.

9. Clean the surface of the induction hob



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To clean the surface of the induction hob, you only need to use a small amount of **toothpaste** and an unused brush to rub all over the surface of the kitchen, especially where it is dirty. Wait about 10 - 15 minutes and then wipe with a wet towel.

10. Clean gas stove



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You can clean the dirt on the **gas stove** with just a piece of alkaline soap. First, chop off **the alkaline soap** and dilute it with warm water. Use this mixture to wipe on the kitchen surface and leave for about 15 minutes. After that, wipe off with warm water.

11. Clean the gas stove blister



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To clean the gas stove blisters, you only need to soak them in an aqueous solution containing ammonia for about 7-8 hours. After that, the stains will automatically peel off to help clean the gas stove as new.

Note : Don't forget to wear protective gloves when cleaning.

12. Rinse grease stains on walls



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It is more costly to clean grease and splashes on the wall than other appliances in the kitchen because you need to clean both the tile surface and between slots. The best way is to chop off the alkaline soap into the bowl, dissolve it with water and scrub the dirty areas with this mixture until there are no traces of grease. After that, remember to wipe it off with clean water.

13. Clean the window



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Clean all the dirt and yellow stains on the window with a mix of baking soda and detergent mixed in a 1: 1 ratio.

14. Removing stains on ceramic pans



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To clean **the ceramic pan coated** with excess grease and soot in both the inside and outside surfaces, just sprinkle a bit of banking banking soda into the basin with some warm water and dishwashing liquid, Put on the stove and boil for about 30 minutes. Wait until the other liquid cools, remove the pan, rinse with clean water and then wipe them again.

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