

# How to clean oven extremely simple and effective

How to clean your oven in extremely simple ways, but it can remove the stain for a long time?

**Oven** is a specialized device used to cook food at high temperatures. But if you use it for a long time, the food will stick, accumulate and turn into carbon, causing a burning smell when cooking. Moreover, they can reduce the taste of other foods when baked and can even cause a fire hazard. The following article will detail how to clean the oven in today's families.

## Get to know the type of oven you are using



Currently, many types of ovens are produced and each has different uses and hygiene.

1. *Self-cleaning oven (Self-cleaning oven)* is a type of oven that can use high temperature so every piece of food and grease can be turned into charcoal.
2. *Textured oven* or *oven continuously cleaning (continuous cleaning oven)* is a type of oven covered with a sticky layer of enamel to prevent food from sticking to the oven wall when you bake.
3. *Regular oven* does not have a self-cleaning feature so you often have to clean yourself after baking.

## Self-cleaning furnace

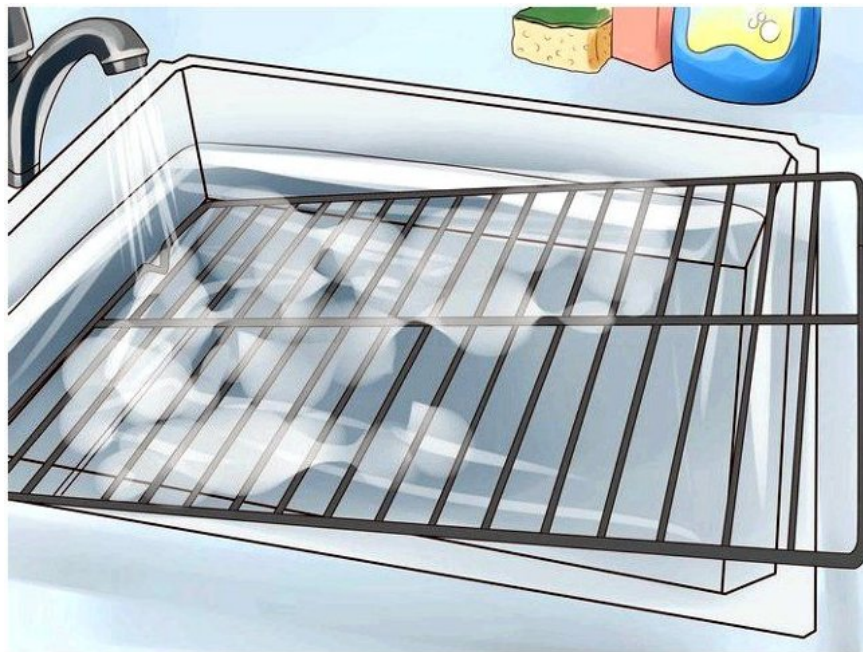
*Step 1: Prepare to clean the oven*



You should choose a time of day that your family rarely uses to the kitchen area.

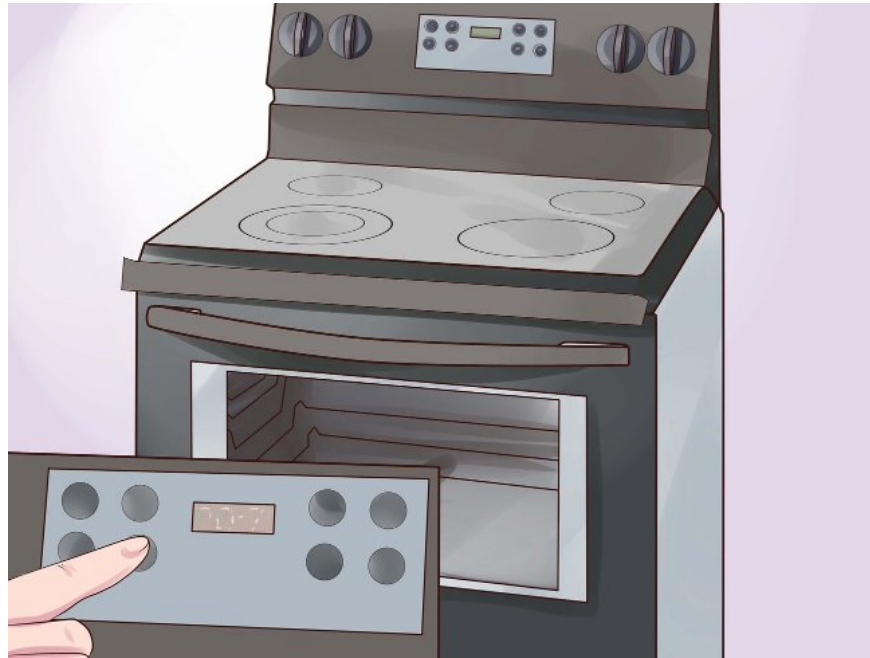
1. Keep your children and pets away from the kitchen area while you clean the oven, because cleaning the oven at high temperatures is dangerous if you accidentally touch it.
2. Open the kitchen window or door so that the smell of food flies out, avoiding clinging to your home.

*Step 2: Remove the trays / grills*



Put them in pots with pre-wash dishwashing liquid and soak them there.

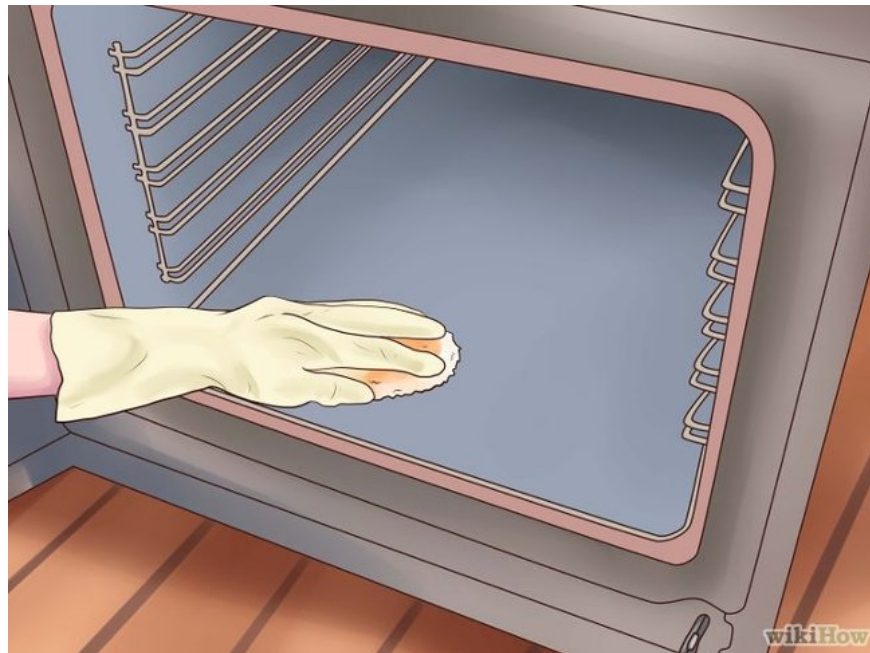
*Step 3: Turn on self-cleaning mode*



Close the oven door and turn on the self-cleaning mode, the oven will heat at a temperature of about 430 - 480 ° C (or 800 - 900 ° F).

1. Make sure the door is locked before turning on this mode. If the door is not locked, place a cover or warning sign in front of the door so everyone in the family does not open them.
2. The oven will clean itself within 2 to 6 hours depending on the oven. Spilled food and grease will burn into coal.
3. After the oven has cleaned itself, you should let it cool for 2 hours before using it.

*Step 4: Scan the oven*



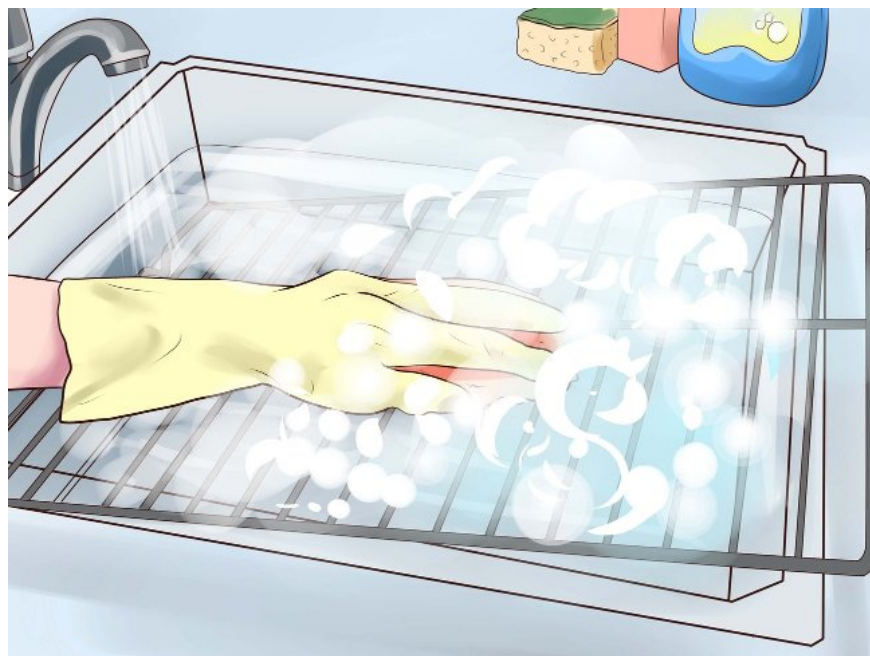
Open the oven door and use a small brush or brush to remove the charcoal. Then clean the oven with a wet cloth.

*Step 5: Wipe the oven door*



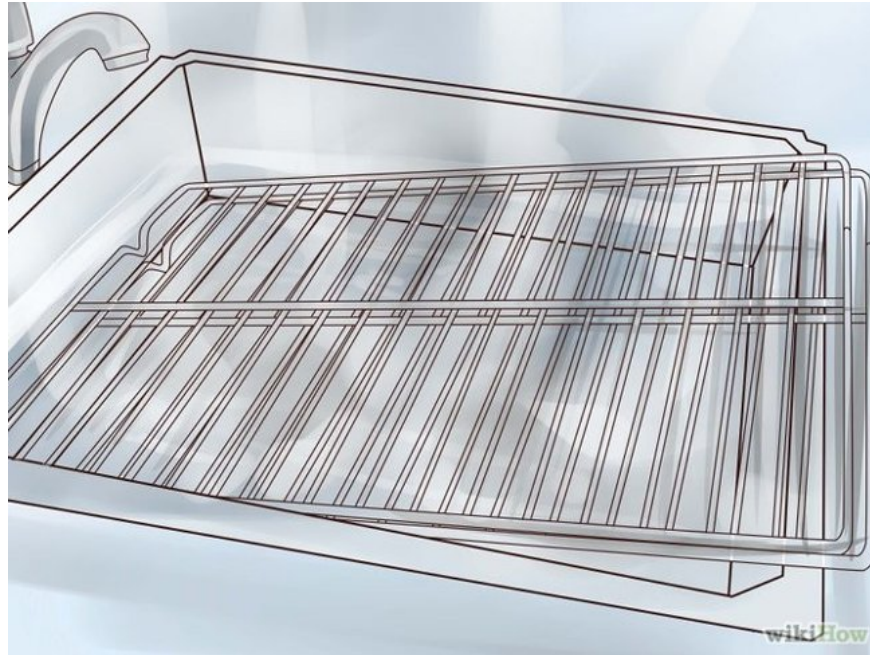
Use a clean towel with the kitchen cleaning solution to clean the face in the glass door of the oven. You can also mix water with vinegar to wipe.

*Step 6: Clean the trays / blisters*



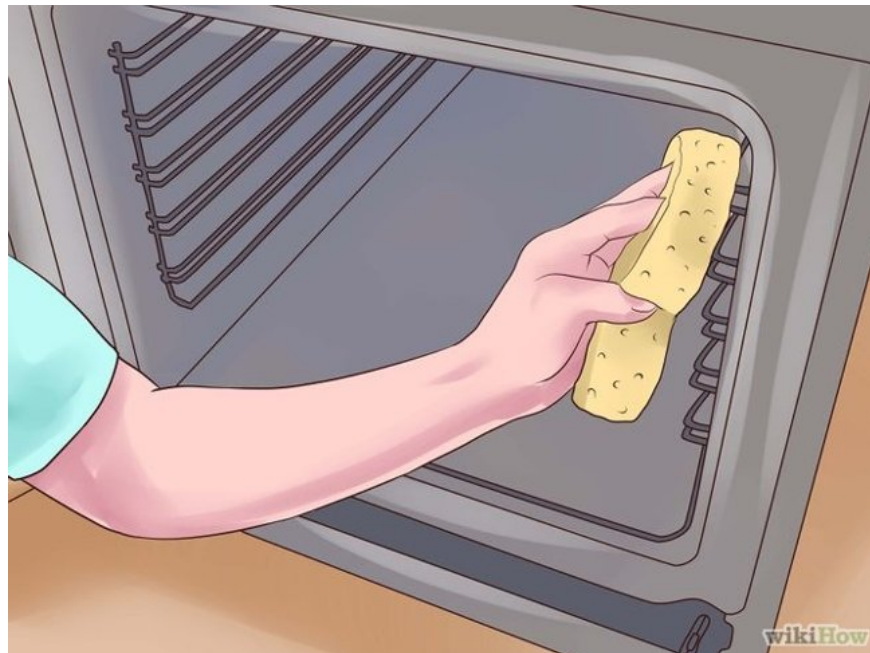
Rub these blisters vigorously with soapy water. Rinse with water and dry. Then put it back into the oven.

## Non-stick oven



*Step 1: Remove the trays / grills*

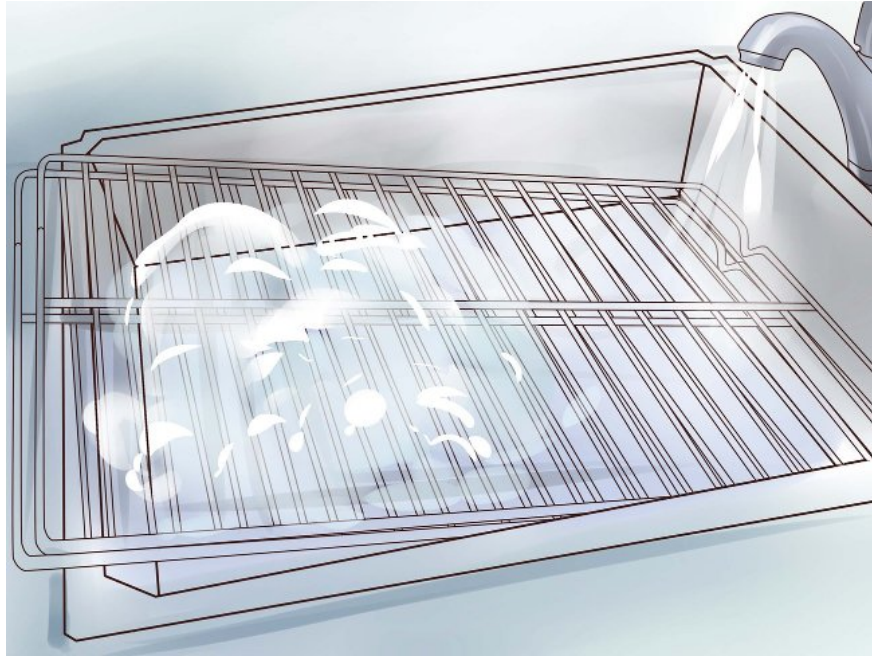
Put them in pots with pre-wash dishwashing liquid and soak them there.



*Step 2: Clean the oven*

Use a damp sponge to clean the inside of the oven. Because non-stick furnaces are constantly self-cleaning, there is no need to heat up at first. Make sure the oven is cool when you clean it.

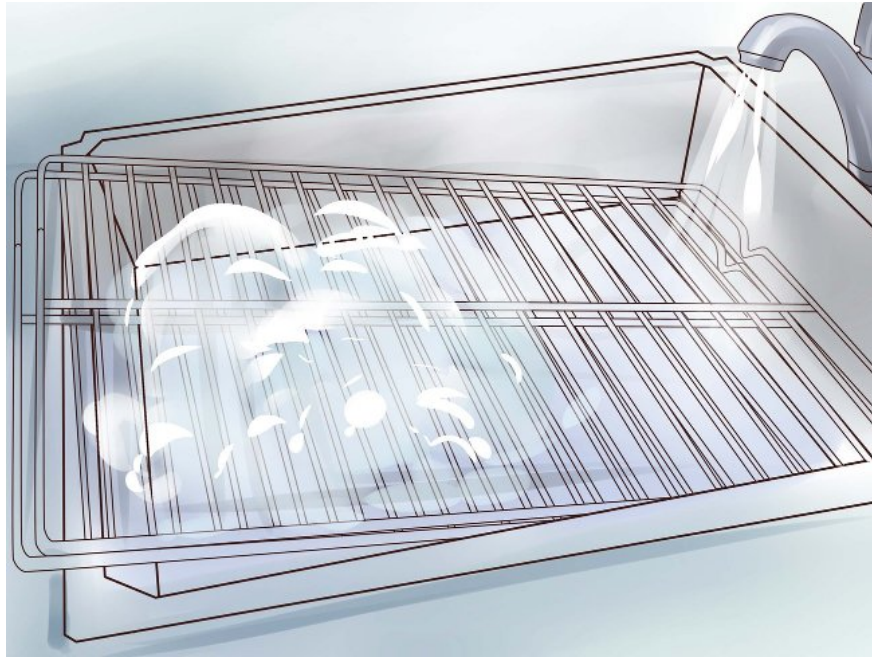
1. Avoid using hard cleaners or strong cleaners because it can scratch the oven's non-stick glaze.
2. If necessary, use vinegar and water to clean them.



*Step 3: Clean the trays / blisters*

Rub these blisters vigorously with soapy water. Rinse with clean water and dry. Then put it back into the oven.

## **Conventional oven**



*Step 1: Remove the trays / grills*

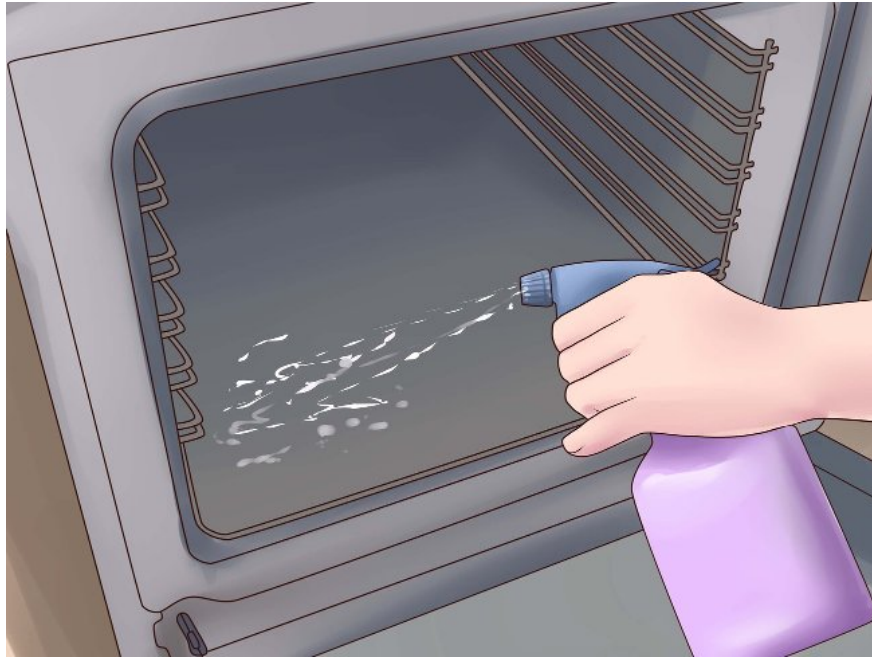
Put them in pots with pre-wash dishwashing liquid and soak them there.



*Step 2: Prepare detergent*

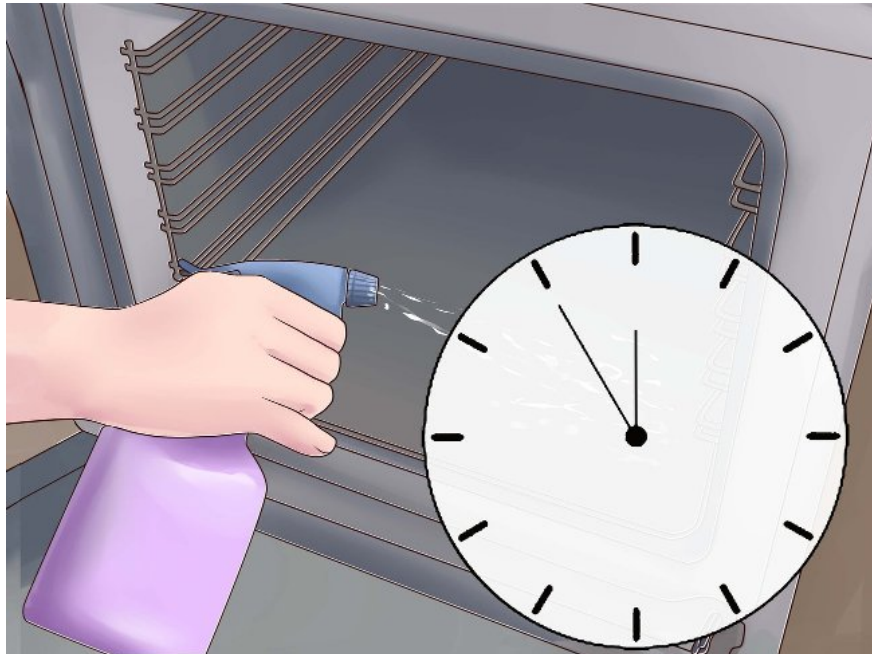
Mix 1 liter of water with 4 spoons of baking powder (56.7 g) baking soda or  $\text{NaHCO}_3$  and pour into a spray bottle.

Shake the spray evenly to dissolve the baking soda powder with water.



*Step 3: Spray the cleaning solution into the oven*

Spray the detergent solution onto the oven wall. Pay attention to the location of many adhesives or burnt, spray the solution until the carbon coal layer dissolves.

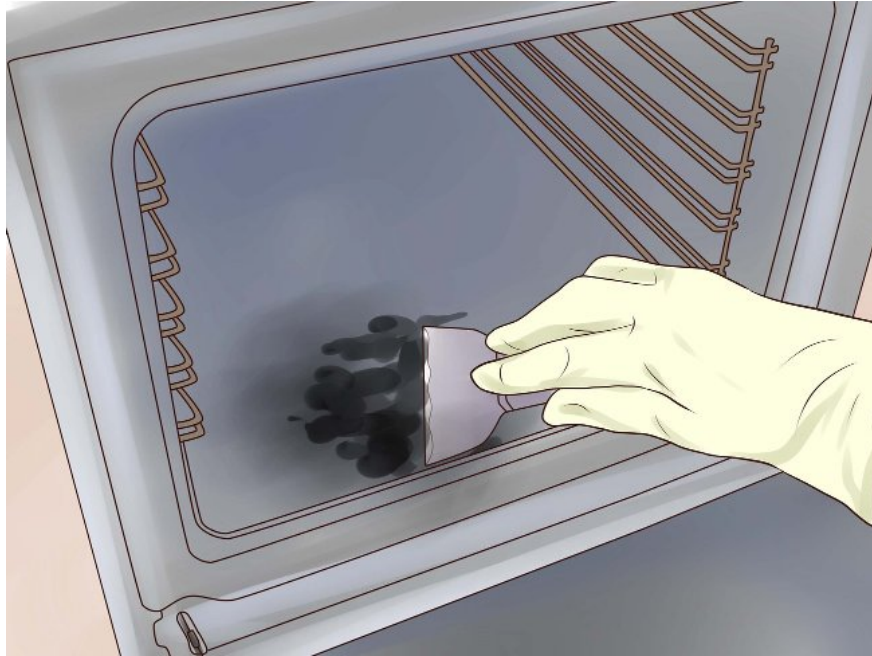


For stoves that are heavily fouled, increase the proportion of baking powders to be able to dissolve them more effectively.

*Step 4: Wait about an hour*

After spraying the cleaning solution, you should wait at least an hour and check if the dirt has peeled off.

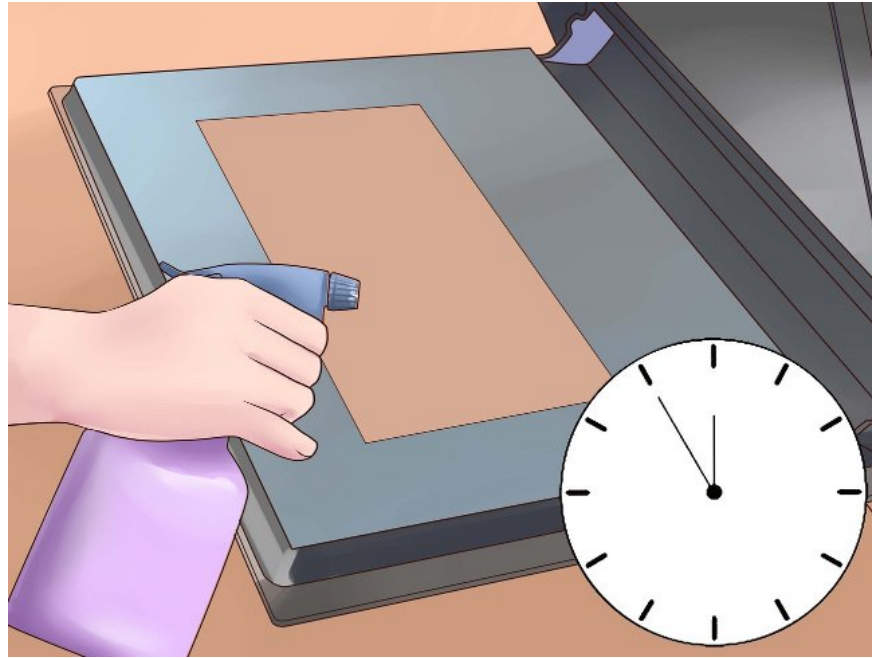
1. If not, continue spraying the solution into that location and wait another hour.
2. If they melt, proceed to the next step.



*Step 5: Scan the oven*

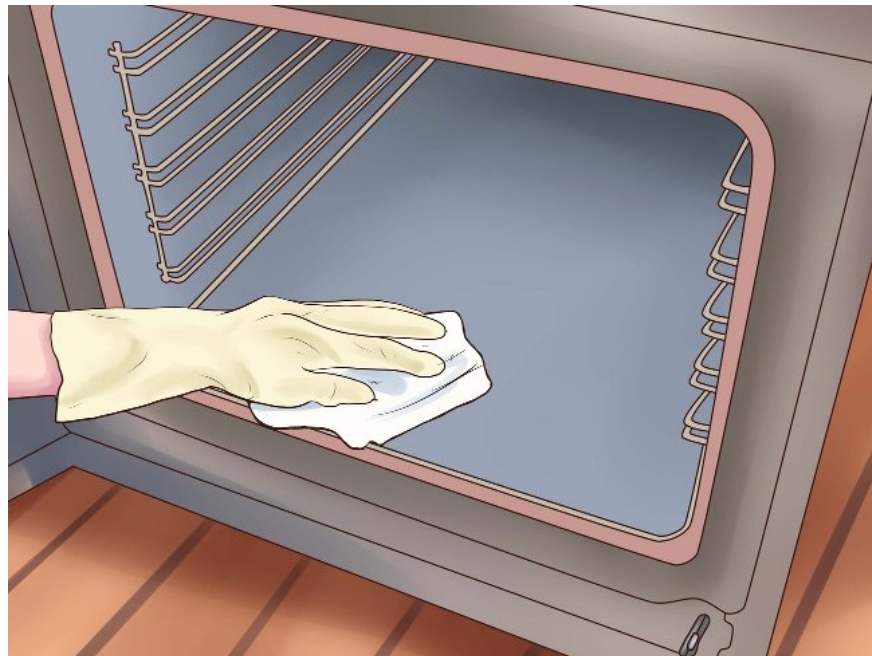
Use a curler strong enough to remove the cohesive coal from the oven. Continue shaving until the carbon disappears.

1. You can wear rubber gloves if you don't want to cling to your hands.
2. Use more baking powder to make it easier to scan.
3. Finally use a small brush or brush to clean the oven.



*Step 6: Spray the cleaning solution again*

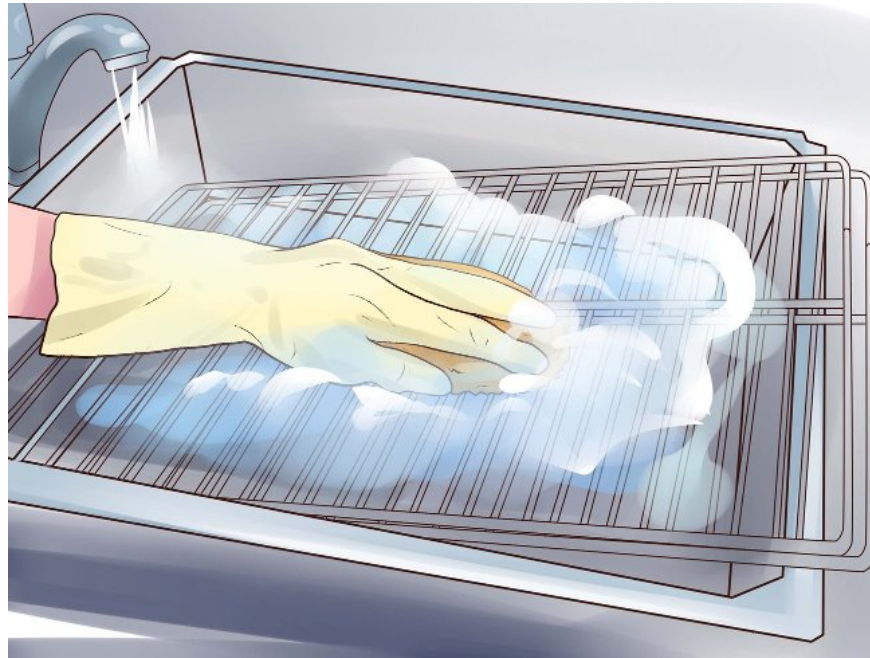
Continue using soda baking solution to clean the oven. Soak them for another 1 hour and then use the scrubber to remove the remaining carbon note.



*Step 7: Clean the oven again with vinegar and water solution*

By this time, the oven was almost clean. You can use vinegar with a vinegar solution to clean the last time. If carbon still exists, you can try 2 " last " ways below:

1. Use industrial oven cleaner. This chemical has a slightly unpleasant odor so you have to be careful when using it. Please read the instructions for use on the packaging.
2. Use ammonia solution. You can spray this special chemical into "stubborn" spots and wait for about 30 minutes then clean as the above steps.



*Step 8: Clean the trays / blisters*

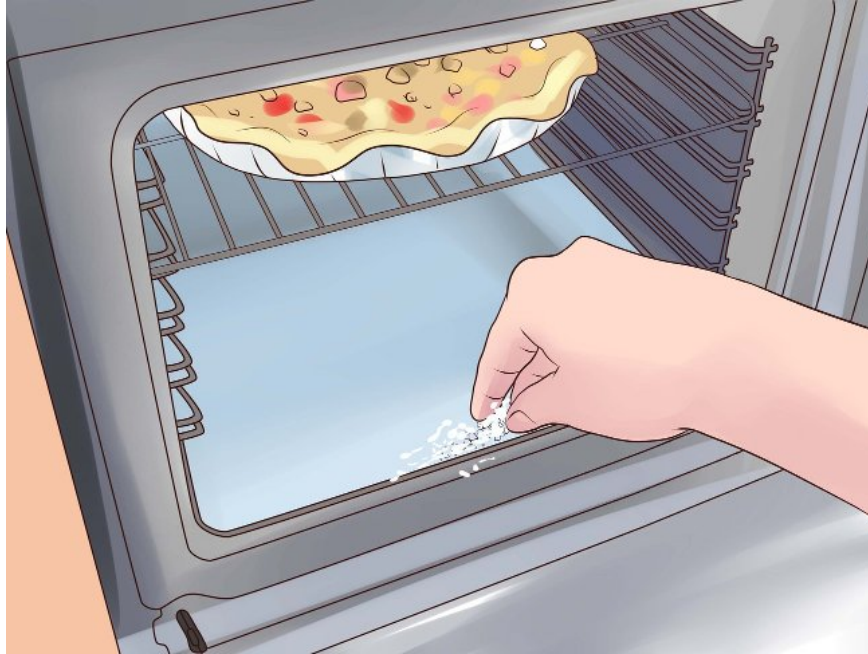
Rub these blisters vigorously with soapy water. Rinse with clean water and dry. Then put it back into the oven.

**Note when using an oven**



*Place grease pads underneath*

If you grill things that are easy to get dirty, put a grease pad underneath to catch them.



*Clean up immediately after use*

If you accidentally drop food into the oven wall when baking, you can clean it right away during cooking.

1. Sprinkle some salt on it, close the oven door and continue to grill.
2. After baking, turn off the oven and use a sponge with sponge to wipe immediately.
3. Use water with vinegar solution to wipe away the stains that cannot peel off immediately.

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