

Step-by-Step Oven Cleaning Guide by London Oven Cleaners

Materials Needed

- ✓ Baking soda
- ✓ White vinegar
- ✓ Dish soap (optional)
- ✓ Water
- ✓ Rubber gloves
- ✓ Damp dish cloth
- ✓ Spray bottle
- ✓ Plastic or silicone spatula
- ✓ Microfiber cloth or paper towels

Steps

1. Empty the Oven:

Remove everything from your oven, including the racks, thermometer, and anything else stored inside.

2. Make a Baking Soda Paste:

Mix a 1/2 cup of baking soda with a few tablespoons of water. Adjust the ratio of both as needed until you have a spreadable paste.

3. Coat Your Oven:

- ✓ Don gloves for protection.
- ✓ Spread the baking soda paste all over the interior surfaces of your oven, steering clear of the heating elements. The baking soda will turn a brownish color as you rub it in; it's normal.

4. Let it Sit Overnight:

Allow the baking soda mixture to rest for at least 12 hours, or overnight.

5. Clean Oven Racks:

Meanwhile, clean your oven racks. Soak them in hot water mixed with dish soap, or sprinkle baking soda and vinegar on them, then scrub with a sponge.

6. Wipe Off the Oven:

After 12 hours or overnight, take a damp dish cloth and wipe out as much of the dried baking soda paste as you can.

7. Spray a Little Vinegar:

Put some vinegar in a spray bottle and spritz everywhere you still see baking soda residue in your oven. The vinegar will react with the baking soda and gently foam.

8. Do a Final Wipe-down:

Take your damp cloth and wipe out the remaining foamy vinegar-baking soda mixture. Repeat until all the residue is gone. For stubborn spots, use the spatula to scrape them off.

9. Replace Your Oven Racks:

Replace the oven racks and anything else you keep in your oven.

10. Wipe the Oven Exterior:

Use a microfiber cloth or paper towels to clean the exterior of the oven, including the stovetop, using a mixture of dish soap and water if needed.

Tips

- ✓ For extra tough stains, you can leave the baking soda paste on for longer, or apply it more than once.
- ✓ Regular maintenance can help prevent the buildup of grime and grease.
- ✓ Ensure good ventilation in your kitchen while cleaning, as the process can get a bit smelly.
- ✓ By following these steps, your oven should look sparkling clean and be free of baked-on grime and food residue. Remember, regular cleaning can make this job much easier over time.