



Practical Guide to housekeeping

Cleaning
oven racks in

9

easy
steps



Follow the Leader!

To properly clean the oven racks, follow these steps:

1 Preparation: Start by removing the oven racks and placing them on a suitable work surface, such as a sink, bathtub or large basin.

2 Removing large debris: If the grates have food scraps or stuck-on residue, use a stiff-bristled brush or non-abrasive sponge to remove as much large debris as possible.

4 Let the grates soak: Place the grates in the soapy water and let them soak for a few hours or overnight. This will loosen embedded deposits, making cleaning easier.

6 Rinse: Une fois que vous avez frotté les grilles, rincez-les soigneusement à l'eau chaude pour enlever tout résidu de nettoyant et de graisse.

8 Dry the grates: Wipe the grates with a clean, dry cloth or allow them to air dry.

3 Soak in soapy water: Fill the sink or basin with warm, soapy water. Add dishwashing liquid or dishwashing detergent to the water. You can also add baking soda or vinegar to help loosen grease and residue.

5 Scrub the grates: After soaking, use a scrubbing sponge or stiff-bristled brush to scrub the grates to remove stubborn residue. If necessary, you can add a little baking soda to the sponge or brush to help remove dirt.

7 Check removable parts: If the racks have removable parts, be sure to clean them separately using the steps above.

9 Replace the racks: Once the racks are clean and dry, place them back into the oven.

Tip: If your racks are very dirty and soaking in soapy water isn't enough to clean them completely, you can try using a commercial oven cleaner made specifically for oven racks. Follow the cleaner manufacturer's instructions for safe and effective use.