

How to clean the grease from the stove in a few minutes

Removing grease from the stove will always be a headache because it requires time and products that, in addition to acting as grease removers, facilitate the removal of the crust produced by the mixture of food and grease. These tricks will make you forget about the long hours of cleaning.



To make your own grease remover, in a bowl mix warm water, lemon juice, baking soda and a few drops of liquid soap. The amount of each product depends on the size of your kitchen or stove.



Then, take a sponge and begin to apply a little force to the parts where there is a greater amount of fat.



Finally, with a soft kitchen cloth, stir the mixture until you get rid of any baking soda or liquid soap residue. Clean the remains of grease remover with the slightly damp cloth.