

Steps to clean the extractor hood in the kitchen

The extractor hood gets greasy easily when we are cooking and can be a pain in the ass to clean. In this article you will discover some practical steps to clean it and remove grease without spending a lot of money.



Step 1: Remove the racks and leave them in boiling water for a few minutes. Boiling water will help you remove fat.

Step 2: In a pot, heat water with a few lemon slices and turn on the extractor hood. The steam will help loosen the fat.

Step 3: Then with an absorbent wipe clean excess fat.

You can dissolve water with baking soda and clean the outside of the hood.

Step 4: In this step, add a few drops of detergent to a cloth and wipe it inside the hood. You can also use water with ammonia to remove difficult-to-remove fat.

Step 5: Done! To finish, use a cloth to dry the hood and put the grills back on.

Your kitchen will look like new with these simple steps to clean and degrease the extractor hood.