



HOW DO I CLEAN AN OVEN EXTRACTOR HOOD/FAN?



The thought of cleaning the kitchen can send a shiver down our spines but if we keep on top of it, the next time will be easier. Extractor fans are sometimes forgotten as we are too busy cleaning the worktops and the hob and the dishes and so on - but they're not as hard to clean as we might think.

Here, we will give you step-by-step instructions on how to clean your extractor fan.



It should take under 30 mins



Article Ease

WHAT YOU'LL NEED



Toothbrush

The Knowhow

When your extractor fan becomes blocked with dirt and grease, it won't work as efficiently and can also become noisier. To prevent this, you need to clean it thoroughly at least once a month.

Extractor Fan

Before cleaning, switch the extractor off from the mains.

- Make a cleaning mixture, by adding some mild detergent to water.
- Using a soft cleaning cloth, dampen it with your mixture and clean the extractor fan.
- If there is dirt caught in the fan, you can lightly clean it off with an old toothbrush.

On most extractor fans you can take off the filter.

- The filter can be washed in a sink of hot soapy water
- You can clean the filter in a dishwasher as well, keeping it in an upright position. **Note:** It may discolour slightly, but doesn't stop it from working.

If you have a charcoal filter, you'll need to change it every four to six months, depending on how often you cook. These cannot be cleaned as it will reduce their efficiency.

Extractor Hood

Switch your extractor hood off from the mains.

- Make a cleaning mixture, by adding some mild detergent to water.
- Using a soft cleaning cloth, dampen it with your mixture and clean the interior and exterior of the extractor hood

Dependant on your extractor hood, you'll have one of the following filters below. Please check your manufacturer's manual to see which one you have.

Paper filter: These are disposable and can be easily replaced. Typically you should change them every month or once you notice them discolouring.

Metal filter: The filter can be washed in a sink of hot soapy water. You can clean the filter in a dishwasher as well, keeping it in an upright position. **Note:** It may discolour slightly, but doesn't stop it from working.

Sponge filter: The filter can be washed in a sink of warm soapy water. After five to six washes you will need to replace them.

Carbon filter: These **cannot** be washed and should be changed every six months if you cook regularly.

Cleaning your extractors on a regular basis can prolong their life and keeps your kitchen looking sparkling. Now, after all this cleaning, it's time for a sit down!