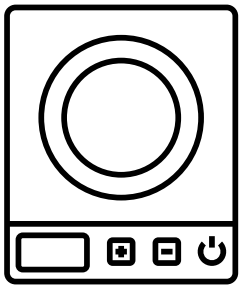


# HOW TO CLEAN AN INDUCTION COOKTOP NATURALLY



## What You Need

- Baking soda
- White vinegar
- Dish soap
- Clean microfiber cloths
- Soft sponge or scrub pad
- Old toothbrush
- Plastic scraper
- Water
- Essential oils (optional)

## Step by Step Process

### STEP 1: REMOVE ANY BURNT FOOD DEBRIS



Gently scrape off any hardened or burnt food from the cooktop surface with a plastic scraper while the surface is still warm.

### STEP 2 - MIX A PASTE OF BAKING SODA AND WATER



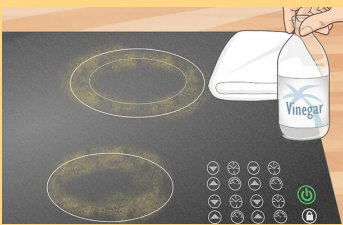
In a small bowl, gradually mix baking soda with a bit of water to form a spreadable paste. Adjust thickness as needed.

### STEP 3 - CLEAN WITH BAKING SODA PASTE



Dip a soft sponge or scrub pad in the paste and scrub the cooktop surface in circular motions. Rinse thoroughly with water and dry with a clean cloth.

### STEP 4 - TACKLE TOUGH STAINS WITH VINEGAR



For any remaining stains, apply a small amount of white vinegar directly on them and let sit for 5-10 minutes. Then scrub with a toothbrush.

### STEP 5 - REMOVE ODORS WITH NATURAL OILS



Eliminate any lingering odors from cooking by rubbing a few drops of lemon, eucalyptus, peppermint or other essential oil onto the cooktop.

### STEP 6 - FINISH WITH DISH SOAP AND WATER



Give the entire induction cooktop surface one final wipe down using a soft microfiber cloth, warm water and a small squirt of eco-friendly dish soap. Remove any soapy residue completely.

### STEP 7 - DRY AND POLISH



Use a fresh, dry microfiber cloth to wipe the surface dry. For added shine, polish the cooktop by rubbing it in the direction of the grain with a dry paper towel or cotton cloth.