

## CLEAN THIS

Your **countertop appliances** deserve some TLC, not just a quick wipe with a rag. Keep them—and your kitchen—running smoothly with these maintenance tips.

BY LESLIE CORONA



PROP-STYLING BY MARINA BEVILACQUA; PRODUCT IMAGES COURTESY OF MANUFACTURERS

**COFFEE MAKER**

Cleaning it regularly can make your morning cup taste better. Wash the reusable filter, brew basket, and carafe with warm, soapy water after each use. You'll also need to deep-clean and descale the machine monthly. Wipe the exterior of the whole thing, including the cord, with a damp microfiber cloth, and use a cotton swab to scrape out any grit or goo from crevices. Plug it in, fill the reservoir with equal parts vinegar and water, and brew. Then run at least one cycle with just water so your next pot doesn't taste like vinegar.

**SLOT TOASTER**

Did you know that your toaster has a crumb tray? If not, it likely hasn't been emptied since...ever. Remove the tray, dump the crumbs, and wipe it with a microfiber cloth. Then shake out the toaster over the trash or sink. Tap it gently against a surface at least a few times—you'll be surprised by how much comes out! Wipe the exterior with a damp microfiber cloth. To help prevent critters, give the toaster a shake daily. Clean the tray weekly, and do a full cleaning monthly.

**TOASTER OVEN**

If a burned smell takes over every time you twist the dial (is that you, chicken nuggets?), it's time to bust out the supplies. Remove all accessories from the interior, and vacuum up crumbs from the bottom and crevices. Then wipe the walls of the cavity with a damp sponge or a soft cloth and warm water, making sure it's wrung well and not dripping. If the interior is in really rough shape, add a squirt of dishwashing liquid to your water. Don't clean

the heating elements, because the payoff won't be huge here. Rinse the rack and crumb tray; if they're extra dirty, soak them in hot water with a dryer sheet for a few hours, and then wash—the grime should rinse right off. The glass door with all the grease stains can get a pass with a Magic Eraser. Bonus tip: Invest in a toaster oven liner for easier cleaning!

**BLENDER**

The pitcher can practically clean itself: Fill it less than halfway with warm water, add a squirt of dish soap, put on the lid, and let it whirl! Wash the lid by hand afterward to remove gunk from the rubber seal. (Scrub it with a toothbrush if there's caked-on food.) When you let a mess sit, the dregs can get crusty. If that happens, scrub the vessel with a sponge and soapy water and use a bottle brush around the blades (no ER visits today!). If your blender has a screw-on bottom, take it apart and hand-wash after each use—food can collect over time, and your regular blitz of soapy water won't cut it.

**AIR FRYER**

The dishwasher can ruin the basket's nonstick coating, so wash it after every use with warm, soapy water and a nonabrasive sponge. Use a cotton swab to target the grooves of the basket if necessary. Clean the fryer's cavity and grease-splattered heating elements by wiping them with a damp microfiber cloth. Don't be afraid to flip the fryer over for better access. This part isn't usually nonstick, so you can scrub between the coils with a toothbrush. Add a bit of dish soap and water if elbow grease isn't enough. ■

**SAFETY FIRST!**  
Always unplug appliances and let them cool before cleaning them. Dry all parts thoroughly after washing them.

**Tools for the Job****DRYER SHEETS**

*Fabric Softener Sheets, \$7 for 80; publicgoods.com*

**MAGIC ERASER**

*Mr. Clean Magic Eraser Sheets, \$5.50 for 16; target.com*

**BOTTLE BRUSHES**

*Dr. Brown's Bottle Brushes, \$5.50 for 4; bedbathandbeyond.com*

**OVEN LINER**

*Non-Stick Toaster Oven Liner, \$8; simplygoodstuff.com*

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