

COMING CLEAN

Jealous of people with immaculate kitchens? A maid is unnecessary; just some better habits with the help of a few products



BY TAN XI VOON IMAGES RESPECTIVE BRANDS (OPENER: FOTILE)



FOTILE V SERIES JQG9009S

Bid goodbye to irritated eyes and greasy kitchen surfaces with the upgraded Fotile V range hood that is designed for conquering cooking smoke problem. Its Intelligent Air Management System automatically detects harmful gases and purifies the air. Having a wider chamber entrance located 580mm above the hob also means locking smoke and grease before they escape out of the optimal grease and smoke control zone, making cooking an enjoyable process.

Most mothers and home chefs alike would nod in agreement that cooking can be fun, but the cleaning up after never is.

A typical cooking session involves grease splatters, crumbs on the floor, and a pile of dirty dishes. If neglected, aside from basic washing up and wiping down, the kitchen can get out of hand very quickly.

While the mundane chores are inevitable, there are a few things that we can do to keep our mess in check and make the post-cooking cleaning process slightly easier. For example, instead of walking over to the trash can or compost bin with handfuls of peelings or scraps (and dropping some in the process, probably) use a bowl on the counter where

you work to consolidate all of your cooking waste. It is more efficient too as it will save you time. Especially for cooking projects where you are using a lot of canned or boxed goods – set your bin right by the counter so you can drop everything in at once as you open them.

Another trick I learnt from my mother is to always keep a soapy bowl of hot water by the sink. As she cooks, she slips utensils and flatware into the bowl as she finishes with them. It keeps dirty flatware from cluttering up the bottom of the sink and makes washing up simpler and faster.

And, fortunately for most of us, technology can also lend us a hand when needed. From kitchen hoods and sinks, to food waste disposers and bins, here are a few recommendations that will keep your kitchen shining longer.