

How To Clean Your Refrigerator And Get Rid Of The Smell in Easy Steps

[URL Suggestion]

<https://www.tcl.com/global/en/blog/how-to-clean-your-refrigerator-and-get-rid-of-the-smell-in-easy-steps>

[Page Title]

How To Clean Your Refrigerator And Get Rid Of The Smell in Easy Steps

[Meta Description]

If your fridge is starting to smell like spoiled food, it's time to clean it. Try these tips for getting rid of bad odors and freshening up your refrigerator. Click now!

[keyword]

Refrigerator smell

[Heading Tags]

H1s:

How To Clean Your Refrigerator And Get Rid Of The Smell in 3 Easy Steps

H2s:

Introduction

Why do you need to clean your refrigerator?

How Often Do You Need To Clean Your Refrigerator?

How To Deep Clean And Get Rid Of The Bad Smells In Your Fridge

Conclusion

[Snippet Preview]



Tcl > global > en > blog > how-to-clean...

How To Clean Your Refrigerator And Get Rid Of The Smell in 3 Easy Steps

If your fridge is starting to smell like spoiled food, it's time to clean it. Try these tips for getting rid of bad odors and freshening up your refrigerator. Click!

Introduction

If your fridge is starting to smell like spoiled food, it's time to clean it. Try these quick tips for getting rid of bad odors and freshening up your refrigerator.

Why do you need to clean your refrigerator?

You may have heard the old wives' tale that cleaning your refrigerator is a bad idea, because it makes it work harder. But the fact is, even if this were true (which we don't think it is), it's still a good idea to clean your refrigerator every once in a while.

The reason for this is simple: leaving old food in your fridge can cause problems with both the food and the appliance itself.

First of all, it can make you sick. If you don't clean out your fridge on a regular basis, bacteria can grow on any food that has been sitting for too long, which means that when you go to eat or drink something from that container, you could end up getting sick. In fact, according to researchers at Ohio State University, "Leftover foods are considered high risk for bacterial growth."

Second of all, when bacteria grow on food containers or inside other parts of the refrigerator itself (like coils), they produce enzymes that break down certain parts of the appliance's cooling system. These enzymes can reduce performance and even make parts fail altogether over time—which means higher energy bills and maintenance costs as well as replacement costs down the line!

How Often Do You Need To Clean Your Refrigerator?

The type of refrigerator you have and the way you use it will determine how often you need to clean it.

- If your refrigerator is used for food storage only, then a simple wipe-down once a month should be enough to keep things from getting gross.
- If you use your fridge as a place to store frozen foods, then every three months should be fine for cleaning purposes. This can include ice cube trays and ice makers as well as any other containers that get used regularly in the freezer section of the appliance.
- If you want something more thorough than what was mentioned above but not quite as extreme as “deep cleaning” every year (which would involve taking everything out first), then four times per year may be right up your alley!

How To Deep Clean And Get Rid Of The Bad Smells In Your Fridge

Unplug your fridge to keep it from running while you're cleaning.

You can do this by plugging the fridge into a power strip, which allows you to switch off all the appliances at once with one button press (this is also helpful when cleaning out your freezer).

Empty your fridge and freezer completely.

The first thing you need to do is empty your fridge and freezer completely, removing all shelves, drawers, and removable parts.

Throw away spoiled and expired food

It's tempting to hold onto that half-full mayonnaise jar from last month because you don't have time to shop, but if it smells funny or has an off-color, chances are it's past its prime.

If you're not sure if your food is still good, refer to the "Sell By" or "Best Before" dates on the packaging (or both). These are general guidelines for stores to use when selling products in bulk so that they don't go bad before someone buys them—but they're not always accurate indicators of when something actually expires.

If it looks or smells weird, toss it!

Clean crumbs and spills with a damp towel.

Don't use paper towels, disinfectant wipes, or sponges; these will just leave lint all over your fridge. Instead, get yourself a clean dishcloth or old t-shirt that you don't care about ruining and wipe off the mess. Use mild soap to do this if things are especially dirty (you can use antibacterial soap if you'd like), but try not to get water inside of the refrigerator since it can cause mold growth down the road if left unchecked for too long.

Wipe the fridge with baking soda solution to eliminate odors completely.

The next step is to wipe your fridge with baking soda solution. To make the solution, mix 1 tablespoon of baking soda with 1 cup of water in a bowl and add a few drops of lemon juice. Next, dampen a cloth and wipe down any smudges on the inside of your refrigerator using this mixture.

Sanitize your fridge with a bleach and water solution for persistent odors.

If there are still odors lingering after wiping down your fridge with baking soda solution, try a bleach and water solution.

- Mix 1/4 cup of bleach with 1/2 cup water in a spray bottle and spray onto refrigerator walls, shelves, and drawers.
- Leave it to air out for 30 minutes before rinsing it with plain water again.

Scrub the condenser coils under your fridge if there's a burning smell.

Don't use metal scrubbers or brushes as these could scratch off small pieces of metal which may then get sucked into the cooling system causing damage; try using an old toothbrush instead if there is stubborn dirt buildup you can't remove otherwise!

Air out your fridge for 30 minutes.

The next step is to air out your refrigerator. To do this, keep the door open for 30 minutes and let the smell dissipate. You can also open windows and use a fan to increase ventilation.

Try newspapers or coffee grounds to mask the bad smells.

According to the American Chemical Society, the best way to mask bad smells in your refrigerator is by using coffee grounds or newspapers. We recommend that you place a few sheets of newspaper on top of the offending odor and leave them there for a few days. You can then throw away the newspaper and replace it with new sheets.

In addition, you can also try placing coffee grounds in an open bowl at the bottom of your refrigerator to help mask any lingering odors.

The trick is to change these items regularly—once they start smelling like old coffee or newsprint, they're no longer doing their job!

Conclusion

Follow these steps to clean your refrigerator and get rid of the smell. If you have persistent odors, call a professional to help you out. If you are looking for a good refrigerator, then [TCL refrigerators](#) are worth to buy. The Bio Fresh feature draws moisture from the air and keeps your produce fresher longer by

inhibiting bacteria growth while maximizing nutritional value. The Multi Air Flow system distributes cool air throughout the fridge, so food is evenly cooled and freshness is preserved. Check out the models now!

Connect with us on [Facebook](#), [Instagram](#), [Twitter](#) & [YouTube](#) for the latest updates on our [TCL products](#) and events.

FB : <https://www.facebook.com/TCLElectronicsGlobal>

IG : <https://www.instagram.com/tclelectronics/>

TW : https://twitter.com/TCL_Global

youtube : <https://www.youtube.com/c/TCLTVs>