

# Creative Ways to Clean a Coffee Maker Without Vinegar

Coffee the word itself gives an ease to your soul and heart, as it is one hot drink which makes one's morning more active and happy. With the commercialization now there are enumerable cafeterias spread in the market serving tasty and aromatic coffee both hot and cold to their customers. But what if one can get that same taste and richness at home in their own comfort zone. Here comes the coffee maker, an alliance which would make your mornings and day more happening.

With a new age kitchen appliance comes maintenance too, and cleaning is the most essential aspect of the coffee maker, as that would keep its durability and help in making aromatic coffee in future removing the grime and mildew. So let us deeply learn how to clean a coffee maker in a creative manner without using vinegar which is a general item used to clean it, but it comes with its own challenges of odor and if not cleaned properly the strong flavor of the vinegar can affect the taste of the coffee as the smell can stay for few days.

- Boric acid or sodium borate is a very common product which is used in households for cleaning purposes. The component is borax powder, which is white in color and odorless, it is also used to clean other kitchen appliances as it has the features of a detergent and is a mixed component. It can be easily washed off and the coffee pot would be fully grime free, and every time your coffee would smell fresh and pure, to pick and brew its flavor.
- Another powder which is commonly used is baking soda, not only for cooking but is known to be the best cleaning agent for any form of utensils and appliances. Best effect would be if it is mixed with lukewarm water and then poured in the coffee pot. Rinsing and then

repeating with clean water, it has a vibrant effect and cleans the coffee maker fully.

- One of the gifts of nature, lemon, high in citric acid is another cleansing agent for many kitchen appliances. Half a lemon with one cup of lukewarm water to be poured in the coffee pot and shaken well, then the same procedure with water to remove the strong smell and flavor of lemon. The mildew is instantly removed for the pot with a new bought effect which is good for coffee making sessions.
- A very creative manner of cleaning the coffee pot would be with salt and ice, and amazing combination. It would be best to use table salt with the proportion of four teaspoons, one cup of crushed ice and one tablespoon of water. Together it would remove the coffee arks and even the minerals which get accumulated on the walls of the coffee pot. Never use sea salt as it is very rough and can get the glass coffee pot scratched. The best way is to gently swirl the whole mixture inside the pot and rinse softly, then to clean with water giving the coffee pot a fresh look and smell.
- Another creative food ingredient is rice which can be used for cleaning the coffee maker. Just put some lukewarm water in the coffee pot after making coffee and add a handful of rice in it and swirl the mixture well in the pot and then clean it with a soft wipe so that the grease comes out. It is another way and also odorless to keep your coffee pot clean and ready to [Pick & Brew](#) fresh coffee.
- An unique way to clean is by using denture tabs for cleaning the coffee maker, they are quite simple to use and generally are used to clean dental appliances but can be used for the coffee pot. Simply put two denture tablets inside the coffee pot and fill it with water. Then run your coffee maker with this mixture. After discarding the mixture, refill the pot with general water and clean it the same way. The coffee maker will

be germ free and have a new look on it.

One has to have some simple creative thoughts in mind while cleaning their coffee maker with some usual products but in an unusual way so that they have a wonderful effect keeping the coffee maker germ free and without stains and smell of the coffee.