

STAINLESS STEEL

Why Is It Important to Clean Stainless Steel?

Stainless steel is a material that is used extensively in the kitchen due to its general resilience against things like heat, corrosion, and stains. Usually, the chromium within stainless steel reacts to oxygen in the air and forms a protective film, preventing problems like rust and reducing the risk of permanent marks. If the steel surface is coated with grease or dirt, however, this reaction cannot happen and the steel is more vulnerable to corrosion and wear.

It is important, therefore, to have a regular regime in place for cleaning stainless steel sinks, appliances and counter-tops in order to keep the metal looking good and performing to a high standard. Just follow these steps, and your stainless steel will soon be gleaming like new!

You do not necessarily need to use harsh chemicals to clean stainless steel. In fact, avoid water-based sprays, solutions containing bleach or anything abrasive. These may cause further damage. Always try to wipe or scrub with the grain - rather than in circular motions - to maintain that brushed finish. Do NOT forget to wear protective clothing and keep the area where you are cleaning well ventilated.

Regular care makes cleaning stainless steel a straightforward task, and your fittings and appliances will keep their shine for much longer as a result. You can help prevent stains and corrosion by:

- Mopping up spillages as soon as they happen to avoid permanent marks.
- Rinsing with water after applying chemicals.
- Always keeping metal as dry as possible, so water spots do not occur.
- Regular maintenance will keep stainless steel items looking their best.

Key steps

1) Apply a cream kitchen cleanser to the stainless steel surface with a clean cloth and wipe any dirt away (or make a paste of bicarbonate of soda, lemon juice, and water), ensuring that you test an inconspicuous area before widespread use.

2) Rub the surface in the direction of the grain of the metal.

3) Use a sponge and clean water to rinse the solution off

4) Polishing: This is the rewarding part!

Put a small amount of mineral oil or baby oil on a rag, a couple of drops will be more than sufficient.

Similar to cleaning, follow the grain of your steel, and move in either direction.

Polishing the steel in this way will give you optimal results!

For tougher dry stains and surface corrosion:

If you notice your stainless-steel hardware is getting scratched or rusty, a little hard polishing will help to restore its appearance and build up its protective surface.

1) Use a "Fine or Xtra fine sanding sponge."

2) Rub the surface in the direction of the grain of the metal.

3) Clean residual dust with a dry clean cloth.