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Thank you for purchasing a Stainless Kitchens product, we hope you have many years of enjoyment and here are some helpful tips on how best to look after stainless steel.

## Care, Maintenance and Cleaning of Stainless Steel

### Routine cleaning

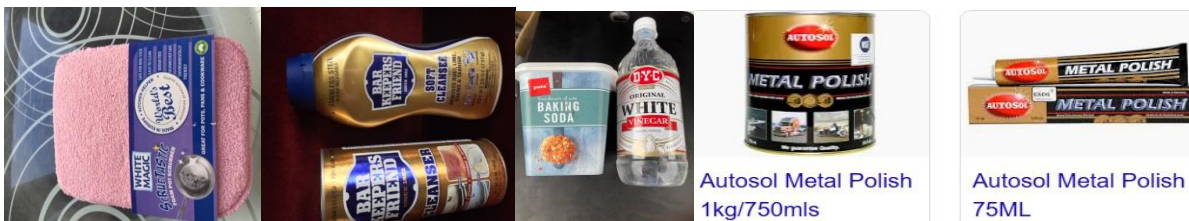
The most important thing to remember is that stainless steel will scratch with everyday wear and tear or aggressive scrubbing, always rub/polish in the direction of the grain.

Stainless steel looks best if it's cleaned regularly with plenty of hot soapy water. Wash using a mild detergent diluted in warm water, then rinse with clean water and wipe the surface dry with a soft absorbent cloth.

### General Cleaner

Bar Keepers Friend either powder or liquid with a non-abrasive scouring pad for general weekly cleaning e.g. food, tea stains, lime scale and spot rust marks.

For tough marks, buildup of lime scale or rust marks that haven't been removed with the above cleaning method, use **Autosol Metal Polish**, it will bring your stainless steel up with a bright shine, but don't use as a regular cleaner as it isn't cheap and not required as a regular cleaner



### Eco Friendly Cleaner

Baking Soda and White vinegar will break down food & cooking oils left on the surface and kill bacteria (pink looking marks around waste hole) and remove Lime scale build up and marks.

#### **Method**

Baking soda with small amount of water (make into paste and rub with a non-abrasive scouring pad, then leave for 5 minutes. Then add vinegar to make a paste, rub with a non-abrasive scouring pad, leave for another 5 minutes. Wash sinks with water, this should remove most marks or lime scale from all sinks.

**Not all cleaning products are suitable for Stainless Steel.**

**DO NOT USE** acidic, caustic or alkaline substance chemicals e.g. Citrus cleaners (spray & wipes) chlorides, ammonia, caustic soda commercial cleaners, as they can cause corrosion or spot rusting on sinks, stainless steel benches, stoves, ovens, door handles, fridges.

**More simply put, when using Spray & Wipe, you spray, then wipe, but don't wash the chemicals off, so left over a period of time it will spot rust the stainless steel as the chemical sits in the grooves.**

Check the chemical contents of cleaning products before use and avoid leaving chemicals in contact with Stainless Steel for extended periods of time.

Pool chemicals can rust sinks if left in cupboards under the sink as the chemical vapor leaks out.

## **THE DO NOTS**

**DO NOT** - **place hot cooking pots** directly onto stainless steel benches as they can separate the ply from the bench and cause the surface to become uneven.

**DO NOT** - **pour hot oil or fat** down any sink as this could melt the plastic plumbing.

**DO NOT** - **cut straight** on the surface of your stainless steel bench as this will permanently scratch/mark the bench.

**DO NOT** - **leave tin cans** on your bench or in your sink as this will leave a rust mark on the stainless steel.

**DO NOT** - **use metal scouring pads** as fibres can break off and spot rust on your bench or sink.

**DO NOT** - **store pool chemicals** in cupboards under the sink as the chemical vapor can leak out, rusting the sink from under.

### **Great Bench Shine and Fingerprints Remover**

Best finger mark remover and bench shiner for Stainless Steel e.g. Benches, Fridges, Ovens, door handles use a mixture of:

Mix in a spray bottle: Turpentine and baby oil (3-1 mixture) or just use straight baby oil on a soft microfibre cloth.

**RENEW OR FRESHEN UP YOUR OLD BENCH TOP OR SINK** by getting them repolished.

Any enquiries please do not hesitate to contact us, information above