

Alfresco Kitchens



Outdoor Kitchen Experts

STAINLESS STEEL CLEANING TIPS

Keeping a sparkling shine on your stainless steel surfaces is quite simple ...
No need to purchase expensive products or equipment – ordinary cleaners that are used around the house are all that's required.

Keep in mind these DO's and DON'Ts....

- Stainless steel looks best if cleaned on a regular basis to avoid dirt building up. The surface must be dried to ensure streaky marks are not left behind.
- For day to day cleaning, use plenty of warm water, a mild detergent and a cloth or soft brush. Do not use bleach.
- After washing, rinse with clean, warm water and wipe the surface dry with a soft absorbent cloth.
- Always rub stainless steel in the same direction as the grain. Rubbing against the grain will spoil the finish and the stainless will lose its shine. Worse, you can also damage the surface which may lead to corrosion spots.
- On brushed stainless steel, follow the direction of the polish for best results.
- The most important thing is that your stainless steel can be scratched by too much scrubbing.
- If you have to scrub a stain to remove it, use a clean nylon scourer or a cloth using a paste made of baking powder and warm water.
- Test an inconspicuous area first as you could end up with a bright polished spot that doesn't suit the rest of the surface.
- Do not drag rough items across the surface - any grit under heavy objects can give the surface a nasty scratch.
- Stainless steel may discolour if it comes in contact with salt or acids. The best way to ensure this does not become a problem is to clean up the food preparation areas immediately.

Alfresco Kitchens Pty. Ltd.

A.B.N. 33 131 863 048

Unit 5, 10 McElligott Court, CANNING VALE WA 6155

T: (08) 9456 0549 M: 0416 528 462 E: alfrescokitchens@aol.com

DON'T EVEN THINK ABOUT ...

Rubbing with steel wool - it is made of carbon steel and fragments left behind will rust onto the surface.

Scraping with steel tools.

Using scourers and cleaning cloths that have been used on ordinary steel.

Rubbing plastic scourers across the grain of brushed surfaces.

Using concentrated bleach or hydrochloric acid-based cleaning products.

Sometimes you need a tougher approach.

Fingerprints, oil and grease marks:

If a mild detergent doesn't shift finger marks, get rid of them with glass cleaner on a soft cloth. You can use a small amount of methylated spirits, acetone or mineral turpentine. Rinse with clean water and dry.

Tea and Coffee Stains

Discolouration can be removed by wiping with a paste of baking powder and warm water. Rinse with clean water and dry.

Rust Marks

Apply a paste baking powder and warm water with a soft damp cloth and rub gently. If the mark won't move, it will be necessary to use a good stainless steel cleaner. Handle with care and follow manufacturers' instructions.

Paint

Apply paint stripper and follow the safety instructions. **Do not** use a metal scraper as it will damage the surface.

Hard Water Scale

Heavy scale can be loosened by wiping with a solution of hot water and 25% vinegar. Wipe with a paste of baking powder solution and warm water, if necessary, then wipe again with clean water and dry well.

Stainless Steel scouring pads are available for heavy-duty work. (ie. removing burnt food from stainless steel saucepans). These will scratch the stainless steel surface, but won't leave fragments to go rusty.

We recommend you use 3M Stainless Steel Cleaner and Polish after you have cleaned the Stainless Steel to provide protection and shine.

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