

Cleaning of stainless steel:

Stainless steel is known for its ability to be a clean surface that resists corrosion and rust. Dirt, dust and grime, however, put stainless steel at risk for corrosion and rust. Luckily, stainless steel responds well to cleaning, never wearing out from excessive cleaning, as long as certain rules are followed.

1. Water and a cloth

Routine cleaning can be accomplished by using warm water and a cloth. This is the least risky option for cleaning stainless steel. Dry with a towel or cloth to prevent water spots. Wipe in the directions of the polish lines.

2. Mild detergent, (dish washing liquid) and cloth

For cleaning, that needs more power. Mild detergent and warm water can do a great job without damaging the stainless steel. Make sure you rinse the surface thoroughly to prevent staining and spotting. Towel-dry to prevent water spots which can be caused by minerals in the water.

3. Glass cleaner for fingerprints

Fingerprints are one of the biggest complaints about stainless steel. But can be taken care by using glass cleaner or household ammonia. Rinse thoroughly and towel-dry. There are some newer types of finishes for stainless steel that resist fingerprints, a must if your pint-sized helpers leave their mark on your stainless steel appliances.

4. Stainless Steel Cleaner

If you've had staining or scratching, or need to polish your stainless steel, a stainless steel cleaner may be a good option. Some of these cleaners and polishes can help minimize scratching and remove stains. They also can polish stainless steel surfaces nicely. Read the directions on the stainless steel cleaner and test.