



carefree

Stainless Steel Sink Care

Everyday Cleaning

For everyday cleaning of stainless steel sinks, use a soft washcloth, dish soap, and warm water. Wipe the sink in the direction of the polish marks or the fine lines in the sink. Use a soft, dry towel such as a hand towel to dry the surface of the sink. You can let stainless steel sinks air dry, but they can spot and streak.

Tough Stains, Grease, Dirt & Grime

Spray warm water all over the sink area including the sink basin. Sprinkle an even amount of baking soda on the stainless steel sink. Leave for 15 minutes. Scrub the baking soda into the sink using a light no scratch scrubbing pad. Rinse off the baking soda with cold water. Wipe the sink dry with a cloth towel.

To make the sink “shiny”

Clean the sink well then use either olive oil or glass cleaner, dry with a clean hand towel.

Suggested scrubbing pads used for sink cleaning

Soft nylon bristle scrubbers or nylon pot scrubbers. Don't use anything too abrasive that will scratch the stainless steel. These type of pads can be found at any local hardware store, big box outlet, or even grocery chain.

Ultimate Cleanup Jobs (try one of the following)

- Mix 3 parts cream of tartar with 1 part hydrogen peroxide, and then using a damp cloth, massage the mix into the sink. Let it dry then wipe with a damp cloth.
- 1 part white vinegar, 1 part hot water, 1/2 part baking soda. Scrub mixture into sink using a damp sponge or cloth. Rinse well then dry with a clean cloth.

To disinfect the sink:

- Spray rubbing alcohol on all surfaces of the sink, immediately wipe down with a less absorbing cloth, let dry.



Here is a step by step of what your sink will look like during the cleaning process



Precautions When Cleaning Stainless Steel

- Never use cleaners that contain chlorine! Chlorine can seriously damage stainless steel, so avoid contact with bleach or chlorine-based cleansers and the sink.
- Never rinse or use any countertop cleaner in the sink, countertop cleaner has been known to 'eat away' at the chromium oxide protecting stainless steel
- Avoid steel wool and abrasive scrub brushes. These can seriously damage the finish, leave scratches and marks on the stainless. Always use a soft cloth or no scratch sponge.
- To start try simple cleansers like dish soap or vinegar. If you see a lot of spots on the sink after cleaning it, try rinsing again. The spots may simply be water marks or bits of dirt residue. Stains from hard water or minerals in your water supply may not respond to plain soap or vinegar.
- Never leave wet sponges or other objects on the edge of the sink. Use a container, cup or plate so that the wet material isn't resting on the steel. Although stainless steel is durable and resists rusting, it isn't totally impervious to prolonged exposure to water, and rust stains can develop.