



Stainless Steel Sink Cleaning Guide



Stainless steel is a durable material that can withstand even very rough handling, but hard or sharp objects can scratch this material. Scratching on the surface of sinks will occur over time through normal usage, but can be made less noticeable by using stainless steel polishing creams.

Do

- You may be surprised to hear that the most effective products for cleaning stainless steel are soap and warm water and a soft microfibre cloth.
- Cleaning regularly with warm soapy water is much easier and more preferable to maintaining the finish than infrequent 'heavy' cleaning.
- Clean the surface by working in the direction of brushing. You will be able to see the direction if you look at the stainless steel from an angle. At the end, simply rinse with clean water and importantly, rub dry with a microfibre cloth.
- When cleaning, avoid circular movements, as this can cause permanent changes to the surface structure. This is particularly applicable to surfaces with a satin matt finish. Note also that vigorous polishing in a particular spot may cause changes to the level of gloss in this area.
- Keep the sink free of any standing water, which may build up limescale deposits. The quality of your water can affect the sink's appearance and this water quality will vary from household to household. To avoid deposits, wipe the sink with a soft dry cloth after each use.

- For the occasional treatment of stubborn stains and limescale deposits that may build up over time, use cleaning products specifically designed for the stainless steel surface, following the manufacturer's instructions.
- Always rinse the sink with water after cleaning or preparing food, and then wipe dry.

Don't

- Don't use a plastic bowl in the sink, as particles of grit will become engrained in the base of the plastic bowl and cause scratches.
- Avoid leaving any wet cloths or sponges on the surface for prolonged periods as these will leave water spots and could cause staining or discolouration of the sink surface
- Don't use the scratchy side of sponges, metallic scouring pads, or steel wool pads to clean your sink or any utensils in the sink. The latter will not only scratch the sink but also leave a residue of small iron particles, which may not be visible but are likely to lead to rusting and corrosion on the sink surface.
- We recommend that you do not use chlorine bleach in your stainless steel sink, as chlorine will attack the protective layer that makes stainless steel truly stainless. Any drain cleaning products containing sulphuric or hydrochloric acid will also attack the sink.
- Avoid leaving salt, vinegar, citric fruit juices, alcohol, mustard or pickles on the surface for any length of time, as they can cause corrosion.

The information provided in this leaflet is for general guidance only. Always follow manufacturer instructions for your specific sink material and cleaning products. Test any cleaning solution on a small, hidden area before full application. The authors are not responsible for any damage resulting from improper use of cleaning products or methods.