

Cleaning your Stainless Steel Sink with what you already have!

Everyday Cleaning

For everyday cleaning of stainless steel sinks, use a soft washcloth 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. To get that perfect mirror-like finish, dry off any areas that you've cleaned.

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 scrubbing pad. Rinse off the baking soda with cold water. Wipe the sink dry with paper towels.

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 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.
- You could also try spraying a layer of hot water over the sink to cover, then spray a layer of household ammonia. Cover sink with a plastic bag (stretched across the top with ends taped down on counter top) and leave overnight. Rinse the ammonia off in the morning then wash with hot, soapy water and dry with a clean cloth.

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



To make the sink “shiny”

Clean the sink well then apply baby oil, olive oil or glass cleaner and 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.

Precautions When Cleaning Stainless Steel

Stainless steel is durable, but there are a few precautions to take 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.
- Avoid steel wool and scrub brushes. These can seriously damage the beautiful shiny finish and leave scratches and marks on the metal. Always use a soft cloth to clean stainless steel.
- Before rushing out to buy special cleansers, 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.