



# How to Clean Stainless Steel Appliances



For families who own stainless steel appliances, they know that stains, smudges and fingerprints on stainless steel cookware can be very difficult to clean. As shiny as brand new stainless steel appliances are, they can become dirty and dull after use. However, simply wiping down a stainless steel refrigerator covered in fingerprints is not enough. No old rag will restore the shine to your stainless steel sink, dishwasher or oven. Instead, cleaning stainless steel requires more care and a strategy designed specifically for this material.

In fact, don't engage in ignorant stainless steel cleaning experiments, as some commonly used kitchen cleaning tools such as bleach, glass cleaner, abrasives and steel wool wool may damage the metal. However, stainless steel sponge while rough scrubbing is unwise, there is more than one way to clean stainless steel. While there are specially designed formulas to configure them, there are also DIY alternatives if you don't have access to specialized products. Additionally, depending on the appliance, the manufacturer may have individual tips for best results. Whichever method you choose, when done correctly it will ensure that your stainless steel shines.

What you need to have on hand.

Soft microfiber cloth or non-scratchy sponge

Stainless steel cleaner or polish (alternative: mild detergent)

Optional: soda, vinegar, mineral oil

## How to Clean

Here are the recommended cleaning steps to make stainless steel shine:

Clean with stainless steel cleaner:

Shake the cleaner well before spraying onto the surface to be cleaned.

Clean the surface with a microfiber cloth.

Look for any spots (also known as grain) in the stainless steel coating that run vertically or horizontally. Wipe off the cleaner in the direction of the grain.

Use an unused, dry microfiber cloth to wipe the surface in the direction of the grain until it shines.

Clean with detergent:

Mix a few drops of detergent with warm water.

Clean the surface with a microfiber cloth.

Rinse it off with a soft damp cloth.

Rub the surface with an unused, dry microfiber cloth in the direction of the grain until it shines.

## How to keep the shine

Maintenance is the key to owning stainless steel appliances. To keep stainless steel shining like new, you need to clean it regularly. Other than that, you can only save your fingerprints yourself by avoiding scratching or damaging the stainless steel with abrasive materials.

Can I use oil and vinegar?

From clothes to appliances, many would say that vinegar can clean everything. In a way, they are not wrong. Vinegar can be used to clean stainless steel in some cases, although I don't recommend it. A combination of white vinegar and olive oil can make stainless steel shine, but it's best to only use this method on stainless steel sinks. Sinks are prone to spills and oil and vinegar residue will be rinsed off quickly. However, on appliances that are not only cleaned through the process of use, this DIY method can leave a slippery film and a strange lingering odor.

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