

## STAINLESS STEEL APPLIANCES & PLUMBING FIXTURES

Much of the beauty of stainless lies in its long-lasting wear and enduring goods looks. Follow these few simple steps, and your stainless will retain their original beauty for years to come.

### THE DO'S

- Since most soaps and detergents contain chlorides, we recommend frequent rinsing of your stainless sink, preferably after each use.
- Combine this simple daily treatment with a product design specifically for cleaning stainless steel. We recommend Zep Stainless Steel Cleaner and Polish. This product is available at most home improvement stores. For more information visit their website, [www.zep.com](http://www.zep.com). Remember always to scrub in the direction of the grain so that your efforts blend with the surface of your appliance or plumbing fixture.
- Club soda will bring the finish on the stainless steel to a sparkle. Rub it in with a soft cloth and thoroughly dry to prevent water spots and surface rust.

### THE DON'TS

- Don't let soap cleansers dry on the sink's surface. Rinse regularly to keep the chlorides found in most cleansers from affecting the natural luster of stainless.
- Steer clear of steel wool pads. The iron particles that are left behind can lead to rust and corrosion. For hard-to-clean projects, try a ScotchBrite scouring pad when the job at hand requires a little extra effort, again in the direction of the grain.
- Avoid leaving steel and cast iron cookware in your sink for extended periods of time. Iron plus moisture on top of stainless can lead to surface rust and staining.
- Rubber dish mats, wet sponges and cleaning pads should not stay in your sink for long periods of time. Since they trap water, discoloration and staining can result. Knives and other sharp kitchen instruments will naturally damage the surface of your sink.
- Avoid prolonged use of chlorides (such as chlorine bleach), bromides, iodides, and thiocyanates on stainless steel surfaces as these chemicals will cause pitting, corrosion, and metal discoloration. Allowing salty solutions to evaporate and dry on stainless steel may also contribute to corrosive conditions.