



1. Daily cleaning of stainless steel

Regular cleaning of your sink, tap, and other parts of the kitchen is both simple and quick once you know how to do it. Here are our best tips for daily cleaning of stainless steel:

- Use a suitable cleaning agent that cleans thoroughly without damaging the surface.
- Avoid products with abrasive properties. Use a moderately porous sponge and dampen it generously with water.
- If using a cleaning paste, swipe the sponge over the paste a couple of times. If using a liquid cleaner, just a few drops are enough. Then, work up a rich lather in the sponge—this will help you reach into corners and tight spaces.
- Scrub the surface and rinse with clean water. Dry with a soft cloth.

If the surface is very dirty or hasn't been cleaned in a long time, you may need to repeat the cleaning process several times until the surface is completely clean.

Avoid rinsing the surface with excessively hot water

Rinsing with water that's too hot can cause discoloration as the water evaporates and dries into the material. Instead, use lukewarm water to reduce the risk of staining.

Do not let the stainless steel surface air-dry

Allowing the surface to air-dry increases the risk of water leaving stains and lime deposits. Instead, wipe the surfaces dry with a soft or well-wrung cloth so the surface is not left wet.

2. Removing limescale from stainless Steel

Limescale forms when water evaporates on the stainless steel surface. Removing limescale from stainless steel doesn't have to be complicated—the deposits can be removed using regular white vinegar, which you can find in most grocery stores.

Rub the stainless steel surface with vinegar using a cloth or sponge, or spray on the vinegar using a spray bottle. Let the vinegar sit for a few minutes to take effect. If there's a lot of limescale, you can rub the area again with a non-scratch sponge or dish brush. After cleaning, rinse the surface thoroughly with cold water and dry it with a soft cloth.

3. Removing rust deposits and stains from stainless steel

If rust deposits on a stainless steel surface haven't been present for too long, you can usually remove the stains using a mild scouring powder. Gently rub the dry powder onto the steel surface with a damp cloth or sponge. Afterwards, rinse thoroughly with cold water and dry the surface with a soft cloth.

However, if the rust has remained on the stainless steel for an extended period, some discoloration may persist due to surface penetration, even after the steps above. If discoloration remains, you can try brushing the surface with dry nylon fibre brushes or use a rust removal method with diluted nitric acid. Dilute the nitric acid with four parts water. After treatment, rinse thoroughly with cold water and dry with a cloth.

Causes of rust stains

Rust stains that appear on stainless steel surfaces often don't originate from the steel itself. Instead, they are commonly caused by contact with items made of iron, carbon steel, or steel wool. Rust from these items can transfer to the stainless steel and leave marks and stains.

Another cause may be high iron content or iron particles in the water used. When the water evaporates, iron particles can remain and create rust stains on the surface. Stainless steel is also somewhat sensitive to localised corrosion, known as pitting, especially when exposed to chloride-containing solutions (e.g., solutions with table salt). That's why it's important to quickly wipe off any such substances to avoid prolonged exposure.

Strong solutions such as mineral acids and certain organic acids can also cause corrosion on stainless steel. This type of corrosion may appear as rust spots, but more commonly results in dull or greyish discoloration of the surface. If the steel is exposed to acids more extensively or for a longer period, surface damage may occur.