CLEANING STAINLESS STEEL

This brochure provides information and practical tips on how to clean stainless steel surfaces, considering the three main types of soiling. The appropriate cleaning method and materials are specified for each type. Clean utensils immediately after use to preserve the original shine of the steel surface.

HOW TO PREVENT CAUSING DAMAGE TO STAINLESS STEEL SURFACES

Always clean the surface with – never against – the grain of the finish when using creams and detergents. In the case of polished stainless steel, **never exert excessive pressure when cleaning**.

Never use products containing the following:

1 Hydrochloric acid or its derivatives;
2 Sulphuric acid or its derivatives;
3 Hydrofluoric acid or its derivatives.

These substances (contained for example in anti-scale products or bleach) have a corrosive effect.

Never use sharp or pointed metallic objects (e.g. knives, scissors, screwdrivers) to remove grime or dirt from the surface.

Avoid using abrasive pastes, creams or pads on printed information on the steel surface.

REGULAR GRIME

Example:
- **Stains**, fingerprints, dullness caused by daily use of the utensil.

WHAT TO USE

- For light stains: regular detergents used to clean windows, mirrors and polished surfaces in general.
- For stubborn stains: special steel cleaning products.

METHOD

1 Spray the product directly on the stain, or apply it with a clean cotton rag or kitchen paper.
2 Remove the product with dry kitchen paper, then wipe with a damp chamois.

OXIDISED GRIME

Example:
- **Yellowing of the steel surface**:
  on kitchen steel burners;
  bottom of oven.

Oxidation is a phenomenon common to all metals (such as aluminium, iron, gold and silver) and is perfectly normal.
At fairly high working temperatures, the surface of the stainless steel used for the manufacture of cooking appliances also oxidises, causing the phenomenon known as "blueing". This normally occurs on specific components such as pan stands, burner caps and all surfaces in direct contact with the heat.
This blueing is only superficial and does not affect the characteristics of the material at lower levels; it can virtually be removed with the products available for this purpose, to restore all the original cleanliness and shine.

WHAT TO USE

- **For yellowing of the steel surface**: non-abrasive liquids or pastes for steel or metals.
- **For cooking residues**: regular detergents for light stains, or specific steel and metal cleaning products for stubborn residues.
Only use abrasive pads to clean griddle and caps.

METHOD

1 Apply the cleaning product with a cloth or towel paper.
2 After a few seconds, rub the surface vigorously with towel paper until clean.
3 Remove all product residues with a clean cloth or towel paper.
4 Wipe over with a damp chamois to give shine to the surface.

BAKED-ON GRIME

Example
- **Residues** that have been baked on to the surface.

WHAT TO USE

- Specific detergents for cleaning steel and other metals able to soften and remove baked-on grime.
(Read the product label carefully to check that the product is appropriate for the intended purpose).

METHOD

1 Spray the product onto the steel surface (always follow the instructions on the product label);
2 Leave the product on the surface for the recommended time;
3 then wipe off with a damp sponge;
4 Wipe the surface over with a damp chamois to remove all product odour and residues and to give extra shine.

Turn on the oven to the maximum temperature and leave on for 15-20 minutes to ensure that cleaning product residues have been eliminated before reuse.