



This time of year always helps us realize how grateful we are to have such an amazing crew. We wish you a wonderful holiday.

**October / 2016**



## Tips for cleaning stainless steel



**Stainless steel is notoriously stainable, despite its name that claims otherwise. If you're cleaning a stainless steel surface, the last thing you want to do is tarnish the beautiful finish with improper treatment.**

One important thing to consider: you have to try to AVOID using stainless steel cleaners. Sounds strange, right? The reason is many stainless steel cleaners also contain oils, silicones or other ingredients which can leave a dirt and microbe attracting film. While it may look great at first, within a few days your result can be tainted.

It's pretty easy to clean stainless steel surfaces for the most part, so with a little bit of consideration, you can provide a quality result with minimal time and cleaner invested. Try these ideas first:

### **1) Fingerprints or light cleaning?**

Use glass cleaner. Many stainless steel surfaces only need a light duty cleaning due to hands touching them, not actual contaminants.

### **2) General cleaning?**

Use wet cloth with an All Purpose Cleaner. Always start off on the safe side to avoid any possible damage by using a harsher cleaner. Stainless steel does resist many different types of contaminants, requiring only a gentle touch to lift junk off.

### **3) Greasy and baked on stuff?**

Try baking soda mixed with a multipurpose cleaner like to create a powerful cleaning paste. This provides a very fine abrasive that will not damage the finish, but will help scrub off the tough stuff.

### **4) After cleaning care**

Rinse and Dry the stainless steel to remove any extra residues, and prevent oxidation or rusting at spots that may have been damaged prior to your cleaning.

### **5) Do NOT use bleach**

If you need to disinfect the surfaces, use a non-chlorinated disinfectant such as a quat-based cleaner. Chlorinated cleaners and bleach will attack the protective chromium layer of the stainless steel finish, leaving it open to oxidation and rusting.

### **6) Never use abrasives or steel wool**

Either of these harsh materials will degrade the protective finish, as well as scratch the polished finish leaving a rough and ugly finish.

### **7) Only use a stainless steel cleaner as a last resort**

If you have to, you can try that can of stainless steel cleaner. Remember, if your [stainless steel cleaner](#) leaves a residue, it will be very apparent on areas like ovens where it will emit gases upon decomposition of the residue after it heats up.

**Location of the Month**

**Fundy Honda. Great Job Maria and John!**



**To: Our Post Construction clean up Crew  
for a tremendous job at Nakai Spa!!!**