

How To Clean Stainless Steel Sink Step By Step Guideline



If you own a stainless steel sink you have to admit a certain degree of sheepishness when you know that your sink is not as clean and as bright as it could be.



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You probably even feel the same way if you have other appliances such as a refrigerator or a dishwasher that are also made of stainless steel.

So, if all of this describes you and you want to know how to get your stainless steel really clean, keep reading. We will provide all of the information you need to have your sink looking as good as the day you bought it.

Yes, we have made an Easy guide so that you can get Proper Process that how to clean stainless steel sink. Just keep Reading.

What You Will Need



To begin getting your stainless steel sink really clean and bright shiny, you will need a few items from the store. You will need more, but this is a good start.

What you will need:

- ✓ Sponge or some other soft cleaner
- ✓ Vinegar
- ✓ Baking soda
- ✓ Peelings of lemon, orange, or lime
- ✓ Olive oil
- ✓ Paper towel

A Starting Word



Just as a general warning, there needs to be an understanding of what you can accomplish with your efforts and what you can't. In many cases, people will throw up

their arms and decide to look for advice on bringing their Sink back from the prehistoric dead.

This is not possible. Regardless of what all of the Stainless Steel advocates tell you, stainless steel can scratch if you are not careful. As a result, if you have just cleaned an engine in your kitchen sink, chances are good that you will have a few scratches.

In these cases, unless they are very minor, they are permanent. Otherwise, the best you can do is the best you can do. In which case, we are here to help.

A Starting Point



A good place to start for your clean stainless steel sink is to give it a good overall, but light cleaning. Empty your sink totally. This includes all of the pots, pans, dishes, and even the food at the bottom of the sink. Next, wet down every part of the Sink that you can see.

This means not only your Sink but also the area around it as well as the faucets and other attachments. After you have done this, you will get an idea of how bad off your Sink is and what you need to do to go further in the cleaning process.

Now it's time for the baking soda. If you think that your Sink could probably be brighter, you are probably right. First, pull out the baking soda. We understand that in other literature you probably heard that you should not use an abrasive on stainless steel, which, depending on how you look at it, is an abrasive.

The trouble is that lacking anything else, baking soda is a good start. Baking soda is good for this use since it is abrasive enough to scrub away water deposits and grease but not abrasive enough to scratch the surface.

Commercial Cleaner



It doesn't take but a single trip to the market before you will learn about the different brands of Stainless Steel cleaners available. These are good as far as they go.

Unfortunately, depending on which product you choose, you will most often be using either a strong chemical or an abrasive, neither of which is a good idea. Unfortunately, if your Sink does have stains or some other type of problem, you will probably be tempted to use something on it besides a sponge and some other type of cleaner.

When faced with No other choice, choose the non-abrasive. The chemical might be strong, but an abrasive will wreck the surface faster than anything.

Begin Cleaning



When you get started, begin by sprinkling the baking soda or chemical cleaner lightly on the surface of your sink. Using a paper towel or a sponge, rub the cleaner in using broad circular strokes.

After you have finished cleaning the sink use vinegar to rinse everything down. If you are still not happy with the way your sink looks, try doing the same thing again.

You will notice that when you add the baking soda to the vinegar it will start to fizz. This is a chemical reaction which means that the disinfecting is happening. The vinegar will also get water stains off of your sink.

After the vinegar has had a chance to work rub it again with a sponge gently removing the soda with water.

After all of this is complete, rub the skins against the surface of the sink. This will deodorize your sink as well as the drain and help to restore the shine.

Final Shine



The final touch to your Sink should be to use Just a dab of the olive oil on a paper towel and to rub the surface of the Sink with it.

By now your sink should be looking pretty good. The olive oil is a nice touch of polish that should leave your sink looking pretty good. If you think it could look better there is one more natural step that you can try: cream of tartar.

Mix a small amount of both vinegar and cream of tartar together and rub this mixture together to form a paste. Rub this on the entire surface of your sink to clean again. After you have finished, use water again to clean the surface of your sink.

More Consideration



Frustrated? That happens to everybody. Unfortunately, although in most cases an ounce of prevention is worth a pound of cure, when it comes to cleaning a sink, your options are very limited. This is because your choices of help are few and far between. Regardless, here are a few ideas that have stood the test of time.

Daily cleaning. As is pretty easy to understand, daily Cleaning makes your Sink look much better than if you only attempt to clean it periodically. For this reason, you should clean it daily with mild cleaning products and other such items. Not only are these know for

being gentle on Stainless steel, they smell nice too and will give your garbage disposal and pipes a good wash.

Whenever you scrub your sink, always scrub with the grain of the steel. This will avoid looking like it has been scratched.

Nearly every cleaning product has some kind of corrosive in it. To keep from this being a problem, after you have finished cleaning your sink, rinse it out with water, dry it with a fiber cloth, then use olive oil on a paper towel to polish it. After this is done, wipe your sink down with a dry paper towel to make sure that there is No more water left on it. Water dries to leave spots.

Never, ever, use carbon steel or steel wool on your sink. Either of these will cause severe scratching to the surface.

Not shiny enough?

If your sink still isn't getting as shiny as you think it is capable of, try plugging your drain with a stopper of some sort, then sprinkling it down with club soda. Use a paper towel to rub it all over the surface, then open the drain and let it spill out. Now dry the surface with another paper towel.

Want some more ideas?

Don't let anything on the surface of your sink while you are cleaning it or while it is drying. Not only will these items leave their impressions on the surface of your sink, but they also tend to harbor bacteria and other harmful items.

While you are cleaning your sink, rinse the surface regularly in order to wash off any chlorides that most cleaners have in them. This affects the shine that you are attempting to create by your efforts.

Under no circumstances should you use steel wool pads or anything similar to clean your sink. These products release particles of iron that are left behind and lead to rust, corrosion, and other problems.

If your sink is especially dirty and stained, try using a soft plastic scouring pad on it. This might cause you to do a little extra work to get the job done, but it will be worth the effort. Just remember again that when you clean the sink with a pad like this, always scrub with the grain of the metal to avoid scratching the surface.

Always try to avoid leaving things like cookware made of steel and iron in your sink for a prolonged time. When those items are left, especially when they are moist, they can leave rust on the surface of your sink which is difficult to remove.

Many cooks and chefs like to use rubber dish pads, sponges, and other types of cleaning pads in their sinks. Unfortunately, these kinds of products hold water and detergents, leading to discoloration and stains in your sink.

A Final Word

It should come as no surprise that your sink will, at some point, get dirty and stained. That's a fact of life, especially in cases where there was someone there before you to use it and, let's face it; the person previous to you probably didn't concern themselves as much with the looks of their sink.

But now that the sink is your responsibility, you have total control over it and you can make it look like a million bucks.

This might be especially difficult in the beginning since you are trying to clean not only your mess but someone else's too. The good news in this is that the mission of having a clean and beautiful sink is possible, and if there is a redeeming factor to sinks it's the fact that they are very responsive to a little TLC.

With a little work, you can get dirt, soil, and practically anything else in your sink with the right kind of effort. This is in addition to practically anything that might fall into your

sink in the meantime in addition to the wide variety of contaminants that come from so many other sources.

When you purchased your stainless steel sink or came upon yours when you moved into your dwelling, it was probably the answer to a long-held dream. There's no reason for that dream to fall by the wayside just because it is used and has the marks and other discolorations of years on it.

Regardless of what you find on your sink, it can be removed, even though in some cases, it might take a professional to make the repair. In fact, just to give themselves a clean slate, many homeowners have a professional do the work the first time so whatever they do themselves is just upkeep.

The bottom line to this is that your reward, no matter how you achieve it, is a sink that is beautiful beyond words, and a focal point of your home that many people will come to envy.

It might take a lot of work to achieve this but you can be assured that the reward will ultimately be worth the effort, just as so many homemakers and chefs have proven throughout the years.

As difficult as this might seem to have a stainless steel sink of this kind, it's not impossible. Whatever status your sink is in, it could be worse, and in many cases, they are. Fortunately, their owners have learned that there are ways to solve these problems, and having a beautiful sink is often just a matter of finding the right combination of elbow grease, cleaner, and tool to have a sink that looks as good as new.

Thank you
for
Successful Cleaning
