

# Stainless Steel Cabinet Care and Maintenance Instructions

## TIPS TO CLEAN STAINLESS STEEL KITCHEN "Stain Less," Not "Stainless"

Stainless Steel has a chromium coating that protects it from corrosion and tarnishes; however, this film may be affected with time by dirt, oil, and other household substances. And can cause stainless steel to stain and discolour over time, which is a natural process and not a manufacturing defect. Therefore, you need to clean and maintain it regularly.

### 1. Warm Water and Soft Cloth

The simplest way is to clean it with soft cloth such as micro fiber towel with water only.

Do not use rough cloth or steel wools to rub or clean on stainless steel

Wipe dry after cleaning to avoid water spots.

### 2. Mild Detergents

You can also use mild detergent to remove stubborn stain but avoid using detergent that contain chlorine .

3. Remove fingerprint and oil marks  
You can use small amount of turpentine to remove fingerprints and oil marks and grease. Then clean it with clean water and dry.

### 4. Polish

To give stainless steel back its shine, you can use singer oil , WD40 or Stainless Steel Polish products.

Then finish off with a dry cloth

Do rub in the same direction as the grain

Don't s

Do not use Zip , thinner to clean.

Do not leave vinegar on stainless steel, if use for cleaning, please clean it immediately

