

How-to Clean Stainless Steel

Are you shopping for a stainless steel appliance or cookware? As part of the purchasing decision think about the cleaning and care. At *The American Cleaning Institute®* they get asked how to clean stainless steel.

For those of you who have this wildly popular finish on appliances, pots and pans, and more, they recommend using a professionally-formulated cleaner designed for use on stainless steel. Here are some other tips they provided to *Consumer Reports* earlier this year:

Step 1: Dip a soft cloth in warm water mixed with a mild dish detergent. Wipe the surface, rinse the cloth and wipe again, then dry with a towel to prevent water spots.

Step 2: If you still see fingerprints, spray a glass cleaner onto a soft cloth and wipe fingerprints away.

Step 3: To remove baked-on food and grease, make a paste of baking soda and warm water. Gently rub onto the surface using a soft cloth or sponge. Wipe with a clean wet cloth and towel dry. For scratches and stains, use a stainless steel cleaner and apply to the area, following directions. Rinse with a clean damp cloth, then dry.