

PlatinumTM

Stainless Steel Care & Maintenance Guide

Stainless Steel is widely used on sinks and cooking appliances due to its resistance to corrosion, which does not mean that the product doesn't require any attention. Occasionally spotting, discolouration or even corrosion can occur due to particles, harsh water effects or chemicals.

During installation and during normal use, leaving the product in contact with iron/ steel utensil or particles, or even exposed to long periods of non-use, can cause similar stains to the marks presented.

To recondition the surfaces by following the steps below. The following procedure explains how to maintain and renew stainless steel surfaces.

Products required:

- Stainless steel polishing cream (example: Hillmark Steel Power or Northfork Cream Cleanser)
- Stainless steel conditioning oil (example: Hillmark Steel Kleen)
- Nylon scouring pad
- Paper towel

Reconditioning

1. Start by wiping the surface with a damp soft cloth or paper towel using warm water and normal dishwashing detergent to remove dirt and grit and then dry the surface with a dry paper towel.

2. Apply the polishing cream with paper towel following the instructions on the packaging of the product. The instructions are usually, to rub the cream onto the stainless steel surface with even strokes following the direction of the grains. Cover all areas of the surface giving special attention to areas that may have discoloured.
3. Remove the polishing cream with clean dry paper towel still following the direction of the grains. Remove any remaining dried polishing cream with a wet cloth and dry it with paper towel.
4. If any spots remain you should use the nylon scouring pad to rub these spots with some polishing cream. The polish cream residues can be cleaned with warm water.
5. After the surface is clean and dry. Apply a layer of conditioning oil to the stainless steel surface following the instructions on the packaging of the product. The instructions are usually to use paper towel rubbing it vigorously onto all areas following the direction of the grains. Allow standing for several minutes after the application of the oil. Turning your cooktop on straight after the oil application can cause fire.
6. Wipe the excess oil residue with a paper towel and then wipe the surface with a cloth and warm water.

Maintaining

The surface should be wiped with a cloth and clean water on a daily basis. On a weekly basis an application of the conditioning oil should be adopted. These quick maintenance steps will ensure that the stainless steel surfaces remain clean and free of spotting or discolouration, which will avoid the necessity of having to recondition any surface.