

Platinum.

Stainless Steel Cleaning Guide

A little goes a long way

Stainless Steel is widely used on sinks and cooking appliances due to its resistance to corrosion, however that 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. Follow these simple instructions to keep all your stainless steel surfaces clean and in great condition. We highly recommend our **Platinum Stainless Steel Cleaning Kit**; it has been specifically formulated to clean, recondition and maintain your all of your stainless steel surfaces and appliances. However other stainless steel cleaners will also work.

Here is a list of all products required to get the most out of your Platinum Stainless Steel products:

- **Platinum Stainless Steel Cleaning Kit** or equivalent
- Microfibre cloth (included in our kit)
- Non abrasive scouring pad

General/Maintenance Cleaning

For daily, general cleaning apply the **Platinum Stainless Steel Cleaner** and wipe down with a microfibre cloth. For more efficacy, allow the cleaner to sit for an extended time without letting it dry. Frequent general cleaning will ensure less overall upkeep required later on.

Removing tougher staining

Even though 304 stainless steel is by definition “rust resistant”, you might still encounter surface rust deposited by other metals that do have a tendency to rust. Such as a cast iron pot that has been left wet in or on your sink. Our **Platinum Stainless Steel Spot Cleaner** paste is designed to easily remove surface rust, corrosion or any other tough staining you might encounter. Simply apply the paste to the affected area and using a non abrasive pad or microfibre cloth, rub the stain or rust mark until it is removed. Follow by thoroughly rinsing the area.

Reconditioning

To get the most out of your stainless steel product, it is highly beneficial to apply a coat of **Platinum Stainless Steel Polish** occasionally to protect the surface. It will also conceal small scratches that naturally occur during use and create a molecular protective coating over the stainless steel surface. Simply spray the solution onto your clean and dry sink or stainless steel appliance. Then follow by wiping the area down with a dry and clean microfibre cloth. The surface should be streak free and the stainless steel will sparkle like it did on day one!

Note: *It's a good idea to designate a microfibre as your “polishing cloth” and reuse it multiple times before needing to be washed.*

If you have any questions please do not hesitate to contact our customer care team on **1300 985 815**.