

How to Care for Stainless Steel

It is not unusual for kitchenware, drainboards, milk jugs, and sinks made of stainless steel to accrue scratches and stains from time to time. Usually, the chromium oxide layer will protect it from rusting, but some heavy-duty cleaners or cleansers that contain bleach or other harsh components may strip some of the protective layer off, thus exposing the steel to the elements and creating a formation of rust.

Letting the stainless steel items to air dry is also an invitation to rust.

So, should you see rust, you should scrub the surface with a stainless steel cleaner, such as Bar Keeper's Friend. Or you may make a paste from 1 tablespoon of baking soda and 2 cups of water. Baking soda is a very mild abrasive, and using this chemical-free way, you won't scratch your stainless steel. Or you may want to use another paste of lemon juice and cream of tartar. Then, using a soft, clean cloth or plastic or silicone scrubbing pad, gently rub this paste onto your stainless steel surface in the direction of the grain. Please do not use steel wool or any harsh scratcher as it will further damage the surface. The protective layer of chromium oxide will reform on its own in a few days.

Also, please know that cheaper stainless steel products are less durable and contain less chromium content, so they are more susceptible to rusting.