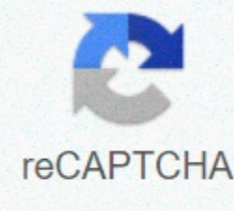




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Under cabinet can opener stainless steel

Stainless steel appliances look elegant, but don't always match its name—it easily looks dirty and doesn't hide stripes or marks left by grease and dirt. Dirt, dirt and dust can also cause stainless steel rust over time. Fortunately, it doesn't take much effort or money to make your stainless steel surfaces shiny and new. Simple cloth and water can clean both around your home, including its stainless steel. This is by far your cheapest option, and works well for brushed stainless steel. It is best to clean your stainless steel with a microfiber cloth because the microfiber absorbs water without scratching the surface. Just like your car, you'll want to dry your stainless steel with a dry cloth after cleaning to avoid water stains. tab1962/Getty Images This method requires simple dish soap and baby oil or mineral oil. Start by placing some dish soap on a non-abrasive cleaning cloth. 100% cotton works best. Add enough water to dampen your cloth and then wipe your appliance in the same direction as the grain. Just like wood, the grain of your stainless steel is the weak band you can see on the surface. Cleaning against the grain is not harmless, but can leave cleaning residues in the crevices of the grain. If there is any water network left behind, dry them with a clean towel. Then polish the appliance with baby oil or mineral oil. Just put a few small drops of oil on a second clean, non-abrasive cloth and polish with the grain. xefstock/Getty Images White Vinegar is a cheap but highly effective household cleaner. To clean the stainless steel, simply spray white vinegar directly into the appliance or apply with a microfiber cloth. Let the vinegar rest for a few seconds, then wipe in the direction of the grain. Repeat this step until the dirt is gone away. Polish its steel surface by cutting the corner of a clean cloth in olive oil and polishing in the direction of the grain. Any remaining olive oil can be cleaned with a clean cloth. Pat_Hastings/Getty Images There are so many things you already have in your home that can easily clean stainless steel, including the club soda. Like vinegar, the club soda can be sprayed directly on its stainless steel surface, then cleaned in the direction of the grain. It gives a nice shine, and no polishing is required. s-cphoto/Getty Images The flour method is more messy than other methods, so you can set aside to clean the sink or possibly your pots and pans. Clean the stainless steel surface for cooking to remove any emarbuteted residue. When it is dry, cover it with flour. Then, using a clean cloth, polish in a circular motion until it shines before rinsing the remaining flour. Easy easy. giebchik/Getty Images I love using furniture polishing from lemon in your wood? Works in stainless steel as well. Just put a little on a clean cloth and apply to the appliance. Follow-up by dry down with a different clean microfiber towel. Just like wood, it is best not to spray the polishing of furniture directly into stainless steel to prevent the accumulation of unwanted waste. PhotoDuets/Getty Images Parents complain about fingerprints on stainless steel appliances, and glass cleaner is the perfect remedy. Simply spray on the glass cleaner and wipe with a microfiber cloth in a circular motion to remove fingerprints. AndreyPopov/Getty Images This may surprise you. The WD-40 instantly makes stainless steel surfaces clean and shiny. Just spray directly on your appliance or on a cloth, and wipe. While the WD-40 is an effective cleaner, use it carefully. The WD-40 is petroleum-based and should be used with caution around surfaces where you also deal with food. koksikoks/Getty Images As you can expect, there are dozens of commercial cleaning products made specifically for stainless steel. Unfortunately, these cleaners are also the most expensive way to clean stainless steel. However, sometimes a commercial cleaner is required to remove stains and sore spots. Always read the instructions and test these cleaning products at a discrete point on the stainless steel surface first. flas100/Getty Images Regular maintenance goes far. The best way to keep your stainless steel surfaces in tip-top shape is to use one of these methods to clean them regularly. In this way, almost no elbow grease is required, and your appliances and surfaces will stay new for a long time. sergey02/Getty Images Who said all good things should come to an end clearly didn't have a stainless steel toaster. In recent years, a small but vocal picture of housewives and interior designers have turned their backs on the iron-based alloy that has long been an installation in kitchens across the country, declaring stainless steel outside. However, there the bright and modern surface remains, appearing in microwaves, refrigerators and coffee makers from Baltimore to Santa Barbara [source: Pandey]. Advertising Composed of at least 11% chromium, stainless steel has gained its handle based on the natural ability of the material to retain an unharmed stainless appearance, despite being subject to a wide range of heat, splashes and spills. Its resistance to stains and corrosion, as well as bacteria, make stainless steel a popular choice for kitchen appliances. It also came to represent a distinctive and elegant look that many people associate with modern elegance [sources: Qiu, Dickinson]. Stainless steel has had a house in the kitchen for over a century. It's functional as well as beautiful and timeless, says Fitzhugh Karol, an artist who makes custom furniture for interior design firm The Brooklyn Home. Of course, all this timelessness is not cheap. Modern elegance can come at a high price, as the stainless steel appliance is typically more expensive than that types of appliances. The cost of stainless go is compounded for many kitchen dwellers who find that stainless steel appliances look the best when combined with other stainless steel appliances. On for a penny, in for a pound [source: Dickinson]. It also requires a significant amount of maintenance: While the material wards off bacteria and stains, stainless steel apparently has a weak spot for fingerprints, which must be constantly erased to keep the appliances stain-free [source: Dickinson]. So is stainless steel here to stay or will it follow the path of formica and laminate? Keep reading to find out. Unsupported audio playback The timeless and modern stainless steel look is incredibly popular in kitchens these days, but if you've been pricing new appliances lately, you know it doesn't come cheap. So how do you get that look economically, especially if your handsets still work well... but they just aren't stainless? Well, the solution can be as simple as applying a coat of paint. Yes, an ink that contains real stainless steel pigments so you can create a rich metallic finish on the surface where you apply it. The paint can be used on almost any domestic surface and its durable enough to work inside or out. You simply clean the surface well, let it dry and wrap the stainless steel coating to create a new, washable, fingerprint-resistant surface. TAGSKitchenPainting & StainingTips for Today's Homeowner This site is not available in your country Betsy Farrell Even though stainless steel appliances look stunning in your kitchen, over time fingerprints and spills cause these finishes to lose their luster. That's why you need one of these specially formulated cleaners to quickly remove (and prevent) greasy marks. Announcement - Continue reading below affresh Mousse \$5BUY NOWThe GH affresh Stainless Steel Mousse seal support doesn't drip - and our experts loved it because it means you'll waste less product. It's also super easy to use, since you can see exactly where the mousse was applied. Hope's Cleaner and Polish This content is created and maintained by third parties and imported into this page to help users provide their email addresses. You can find more information about this and similar content on piano.io Advertising - Continue Reading Below This site is not available in your country The Spruce /Ana Cadena Warm Water and a cloth will be enough for routine cleaning. This is the least risky option for stainless steel, and plain water is actually your best cleaning option in most situations. The Spruce/Ana This is very important since minerals in water can leave stainless steel marks. The Spruce /Ana Cadena this will help prevent scratches and create a polished finish on the metal. The Spruce / Ana Cadena For cleaning that needs a little more a drop of mild dish detergent and warm water can do a great job. This combination won't damage your stainless steel and is usually all you need to get the dirt harder off. Another option is to put a small drop of dish soap on a microfiber cloth, then add warm water to the cloth. The Spruce /Ana Cadena Clean the stainless steel with the cloth, rubbing in the same direction as the grain in the metal. The Spruce/Ana Cadena rinse the surface thoroughly after washing the dirt. Washing will help prevent stains and stains due to soap residue. The Spruce /Ana Cadena-Seque the metal to avoid water stains. Spruce/Ana Cadena Fingerprints are one of the biggest complaints about stainless steel. You can take care of them using glass cleaner or domestic ammonia. Glass cleaner or domestic ammonia bottle, if the cleaner still does not come in one You can spray directly on stainless steel, but this can cause drips and can waste the cleaner. Spruce/Ana Cadena Clean the area to remove fingerprints and stains. Repeat as needed. The Spruce / Ana Cadena Rinse thoroughly. Then dry the towel-dry the metallic finish The Fir /Ana Cadena If you have hard removal stains or scratches on the surface, a stainless washing machine can be a good option. Some of these cleansers remove stains and protect against scratches they can also be used to polish surfaces. Read and follow the instructions carefully, and be sure to test the cleaner at a discreet point first. When finished, rinse the area well and dry the towel. Dry.