

# Maintaining the beauty of Stainless, the easy care way...

Much of the beauty of stainless lies in its long-lasting wear and enduring goods looks. Follow these few simple steps, and your stainless products by Aero will retain their original beauty for years to come.

## The Do's

- Forget the pound of cure. Stainless is easily kept stain-free with these simple steps:
- Since most soaps and detergents contain chlorides, Aero recommend frequent rinsing of your stainless sink, preferably after each use.
- Combine this simple daily treatment with a [weekly cleansing with an abrasive cleaner](#), ideally Bon-Ami or Zud. Unlike porcelain sinks, durable stainless stands up strongly to abrasive cleansers. Remember always to scrub in the direction of the polish lines so that your efforts blend with the surface of your sink.
- For a less aggressive approach, try cleaning your sink with a paste of baking soda and water. Rinse well and dry. Regularly drying your sink works wonders to prevent water and surface rust marks.
- Looking for that extra sparkle? Use flour power to polish your sink by applying dry flour when the look you're after is a gleaming finish. Rub the flour in with a soft cloth, and then rinse and dry.
- Club soda will do the sparkle trick as well. After placing the stopper in your sink, pour some club soda in and rub with a soft cloth. As always, dry with a soft cloth to prevent water spots and surface rust.
- Add some shine with a few drops of baby oil. Wipe off with paper toweling and repeat for added shine.

## The Don'ts

- Don't let soap cleansers dry on the sink's surface. Rinse regularly to keep the chlorides found in most cleansers from affecting the natural luster of stainless.
- Steer clear of steel wool pads. The iron particles that are left behind can lead to rust and corrosion. For hard-to-clean projects, try a ScotchBrite scouring pad when the job at hand requires a little extra effort, again in the direction of the grain.
- Avoid leaving steel and cast iron cookware in your sink for extended periods of time. Iron plus moisture on top of stainless can lead to surface rust and staining.
- Rubber dish mats, wet sponges and cleaning pads are a no-no for a lengthy stay in your sink. Since they trap water, discoloration and staining can result.
- Just as you don't use your cutting board to clean the dishes, don't use your sink as a cutting board. Knives and other sharp kitchen instruments will naturally damage the surface of your sink.

Avoid prolonged use of chlorides (such as chlorine bleach), bromides, iodides, and thiocyanates on stainless steel surfaces as these chemicals will cause pitting, corrosion, and metal discoloration. Allowing salty solutions to evaporate and dry on stainless steel may also contribute to corrosive conditions.