



Tough and easy to clean, stainless steel is the ideal material for kitchens. Just one precaution: clean surfaces properly.

1. Do not use abrasive sponges and metal scourers.

There is no need to scrub steel to remove dirt. Simply use specific products and soft cloths.

2. Never use bleach, chlorine-based detergents, detergents for cleaning silver or ones containing abrasive powders, such as Cif.

These substances reduce the steel's resistance to corrosion and compromise shine. Should these come into contact with steel, immediately rinse the surface thoroughly with water.

3. Dry the steel every time it is washed or is splashed with water.

4. Use neutral, non aggressive detergents.

For general maintenance of surfaces or to remove food stains or the inevitable smears from stainless steel, just use **ethyl alcohol** (or a solution of water and alcohol).

The liquid can be sprayed directly on the surface and then dried with a clean soft cloth.

Alternatively, you can use a **neutral liquid soap** (in the case of greasy dirt).

You should clean before there is excessive build-up of dirt that can cause abrasive phenomena, to minimise the risk of scratches or altering the appearance of the surface.

To avoid contamination caused by iron particles, make sure that used cloths have not been used on other metals beforehand.

5. Always use a soft cloth

To clean stainless steel, a cotton cloth or soft kitchen paper should preferably be used. Paper or cloth must be thoroughly clean and dry – otherwise it may leave rings.

For best results, we recommend that you **clean stainless steel in the direction of the grain, and not across it or in a circular motion.**

If you are unsure of anything, speak to the supplier for information and advice.