

# STAINLESS STEEL

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MAINTENANCE  
& CARE

# Maintenance

Stainless steel is a popular countertop material due to its non-porous surface making it particularly resistant to bacterial growth and scratching. Strong, easy to clean, and extremely tolerant of high heat and temperature changes, stainless steel workbenches can commonly be found in clean rooms, chemical labs, pharmaceuticals, food testing, and more.

## How to Clean Stainless Steel

- Use a soft cloth and wipe in the direction of the steel “grain” to clean spills
- Mild detergents, soaps, and hot water are ideal for regular cleaning
- Stains and caked-on residue can be removed using vinegar, baking soda, toothpaste, and liquid dish soap
- For polishing, use commercial stainless steel polishes, lemon oil, or specialty stainless steel sprays

## What To Avoid

- Do not use chlorine-based cleaning products on stainless steel surfaces, chlorine and chlorine bleach can cause permanent, irreversible damage
- Do not use abrasive tools like steel wool, abrasive pads, abrasive powders (i.e. baking powder), or abrasive liquids
- Avoid harsh or dirty water as these can leave annoying stains and marks on your stainless steel surface

# Thank You

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