



Cleaning Stainless Steel.

- Clean with warm water and soap using a soft cloth or sponge.
- Use a clean soft cloth to dry countertop thoroughly to avoid water-bone minerals that can mark the surface.
- Use a scotch-brite pad **in the direction of the grain** to remove tough stains.
- **Do not use steel wool or derivatives.** These release small particles creating a residue on the surface that will give the impression that the top is pitting or rusting.
- **Do not use “Bleach” or any other product that contains Hypochlorite”.**
- Never leave acidic foods on the countertop for long periods of time as the acid may cause a stain.

Is stainless steel easily scratched?

Because of the inherent resistance and toughness of stainless steel, most scratches do not cause wear. When you first get your top small scratches will be more visible, but will start to blend together as the top develops a natural patina with use over time. A brushed finish has lots of micro-scratches already on the surface so it will hide normal wear and tear better than a top with a mirror finish. You may be able to blend in a small scratch by using a 3m scotch brite pad and apply light pressure in the direction of the grain.

Will stainless steel rust?

No. Metallurgically, stainless steel is incapable of pitting or rusting. The appearance of “rust” on stainless is typically caused by the corrosion of small deposits of carbon steel embedded into the surface. This can be the result using steel wool to clean stainless steel. Small bits of the steel wool remain on the surface and the iron in the steel wool rusts.