



CARE AND CLEANING OF WILLOUGHBY STAINLESS STEEL FIXTURES

STAINLESS STEELS are basically alloys of iron and chromium, and are corrosion resistant. Stainless steel has a bright surface that is easy to clean and is free from oxides. Therefore, cleaning of stainless steel is relatively simple and easy, if done on a regular basis.

CLEANING

Frequency of cleaning should depend on the rate at which the fixture becomes dirty. Remember that fresh (soft) deposits of all kinds are relatively easy to remove, while removing older (hard) deposits are much more difficult. Establish a cleaning SCHEDULE.

Routine cleaning should involve ordinary soap or detergent and water, applied with a sponge, brush or cloth. Baking soda, borax or any of several non-abrasive commercial cleansing agents can help hasten the cleaning action. After scrubbing, rinse THOROUGHLY and wipe dry.

DO NOT use common steel wool, scouring pads, scrapers, wire brushes, files or other steel tools to clean stainless steel. Such items will scratch the surface or leave small particles of iron imbedded in the surface, which will eventually rust and stain the surface--even appearing as if the stainless itself was rusting.

Certain chemical compounds, if used on stainless steel, can give the appearance of rust and if allowed to stand for long periods of time, can pit the surface of even stainless. Products containing hydrochloric acid, muriatic acid or potassium hypochlorite can ruin the surface.