

Post title: HOW TO CLEAN STAINLESS STEEL UTENSILS

Meta description : [Stainless steel](#) is a standout amongst the strongest materials accessible for an extensive variety of family unit and mechanical employments. Its chromium film is in charge of its protection from rust and discolor, and with appropriate care, this film can give security to numerous years. The uprightness of the film can be harmed by soil and different contaminants be that as it may, so treated steel must be cleaned routinely with safe cleaning items. some tips for how to clean stainless steels utensils are mentioned below:

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Heading1: HOW TO REMOVE THE STAINS FROM STAINLESS STEEL

1. Use warm soapy **water** for general cleaning, scrub off any pieces of food, grease, and fingerprints from your appliance surface
2. Mild detergent like dish soap, work well for the initial cleaning of the stainless steel appliances.
3. Mix **vinegar** and **water** to remove calcium deposits.
4. Use hot or **boiling water** for burned-on food, try **baking soda** or oxalic acid cleanser to remove brown stains, If there is dried, stuck-on food, you can try using a nylon scrubbing pad to loosen the food wipe the cookware dry.



Heading2: HOW TO CLEAN BURNT STAINLESS STEEL UTENSILS

- Use vinegar and baking soda..

Fill the burnt utensil with water until the bottom is covered and add the vinegar. Bring the utensil to the boil and then remove from the heat.. Add the baking soda, and let it fizz. Wash out the utensil and then scrub away the burnt bits.. If there are stubborn marks that won't come off, try making a paste of baking soda and a couple of drops of water. Leave on the marks for a little while and then remove them. They should come off easily.

- Use lemon and salt

Salt can be used as a cleaning device for your burnt utensils. Just fill the stainless steel utensil or pan with water and add few tablespoons of salt in it. Leave the utensil to soak for few hours, after that boil the salt water mixture. In this way, the excess burnt material will be washed out, then pour out the water and wash the utensil as usual. You can also leave the utensil overnight with salt water and allow the stains to be completely removed from the utensil . Then use boiling water to wash it off.