Cleaning Stainless Steel Handles

Routine cleaning of stainless steel handles is essential to maintain their appearance and integrity. Unlike some other materials, stainless steel cannot be damaged by excessive cleaning; in fact, it performs best when kept clean. Cleanliness is crucial for optimal corrosion resistance.

All exposed stainless steel surfaces should be wiped frequently with a clean cloth, warm water, and mild detergent. For more stubborn dirt or stains, use a non-scratching abrasive powder, warm water and a bristle brush, sponge, or clean cloth. For tougher cleaning tasks, you may add a small amount of vinegar to the powder.

After cleaning, always rinse the surface with clean, hot water and dry it completely with a towel. It's recommended to perform routine cleaning at least once a month, with increased frequency in areas that experience heavy soiling or frequent use.

<u>celmar</u>

Handle Quality

How to care for various grades of handles

Finishes available:

Brushed Satin Nickel, Brushed Brass, Brushed Gold, Black Nickel, Matt Black, Satin Chrome, Chrome Plated, Brass Plated, Antique Pewter and Antique Brass.

Mild Steel

These handles are plated in the various finishes listed above. They may corrode when subjected to extreme conditions. Clean with a soft damp cloth. Do not use chemicals or detergents for cleaning.

Zamac or Aluminium

These handles are plated in the various finishes listed above. They will not corrode like mild steel but may oxidize when subjected to extreme conditions. Clean with a soft damp cloth. Do not use chemicals or detergents for cleaning.

Stainless Steel Grade 202

Grade 202 stainless steel handles are supplied in a hollow tube form and is not guaranteed to withstand extreme coastal weather conditions. Clean with a soft damp cloth.

Disclaimer: If these metal finishes are not cared for according to these specifications, Gelmar will not be liable for any damages.

