

HOW TO CLEAN STAINLESS STEEL FAUCETS AND SOAP DISPENSERS



Maintaining stainless steel finishes is simple, but regular cleaning is essential to keep them looking their best.

This guide offers step-by-step instructions on how to clean stainless steel faucets and soap dispensers, covers important post-installation care, and includes valuable insights into the nature and upkeep of stainless steel restroom supplies.

POST-INSTALLATION CLEANING OF STAINLESS STEEL

Stainless steel faucets and soap dispensers should be cleaned as soon as possible after installation to remove any dust, dirt, adhesive residue, or grime that may have accumulated during handling and fitting.

If construction work is still ongoing in the surrounding area, it is essential to protect the products with a plastic covering to prevent further contamination.

However, it is important to note that this protective plastic film temporarily halts the natural process of self-passivation, the formation of a thin, invisible oxide layer that protects stainless steel from corrosion. This protective layer only begins to form once the film is removed. If glue, grime, salts, or other residues are allowed to settle on the surface, they can interfere with or inhibit this self-passivating process.

GUIDELINES FOR MAINTAINING STAINLESS STEEL AFTER INSTALLATION

- › Use a stainless steel cleaner to thoroughly remove any adhesive or surface residue.
- › During the initial weeks of exposure, clean stainless steel faucets and soap dispensers regularly, especially while the surrounding building works are ongoing. This not only removes airborne contaminants but also promotes the formation of the passive protective film.

CLEANING MATERIALS

The following essentials will be needed to clean stainless steel faucets and soap dispensers in commercial restrooms:

- › Soft clean microfiber cloths
- › Good quality chamois leather cloth
- › Warm clean water
- › Stainless steel cleaning polish
- › Scotch-Brite Hand Pad (if necessary)

CLEANING METHOD

CLEANING STEPS:

- 1. Dust the Surface**
 - › Use a dry, soft microfiber cloth to gently remove any loose dust or debris. This helps prevent surface scratching during the cleaning process.
- 2. Apply Cleaning Solution**
 - › Lightly apply stainless steel polish to the cleaned surface.
 - › For best results, apply a thin layer of polish and buff it in immediately to prevent streaks or a cloudy finish.

3. Wipe Down

- › Gently wipe the surface with a clean cloth.
- › If using a Scotch-Brite Hand Pad, always rub lightly in the direction of the stainless steel grain, never against it.

4. Rinse Thoroughly

- › Dampen a separate microfiber cloth with clean water and rinse the surface to remove any cleaner residue.

5. Dry Completely

- › Use a clean, high-quality chamois leather cloth to dry the surface. Ensure all water spots are removed to prevent marking.

6. Treat Tough Stainless Steel Stains and Light Scratches

- › For persistent stains, rub the area firmly with a dry cloth and repeat the cleaning process if needed.
- › Fine scratches can be carefully treated with a Scotch-Brite Hand Pad, followed by a finishing application of stainless steel polish.

- › If using hypochlorite-based bleach, always dilute it according to the manufacturer's instructions. Keep contact time to a minimum and rinse thoroughly with clean water to prevent staining or surface damage.
- › Acid cleaners should only be used on-site when all other cleaning methods have proven ineffective. Always consult the maintenance agent or manufacturer beforehand.
- › Care should be taken to avoid spilling acid cleaners onto adjacent areas.
- › Extra caution is required when using oxalic acid, as it demands specific handling procedures.
- › Solvents should never be used in enclosed or poorly ventilated areas.
- › Smoking is strictly prohibited when handling solvents due to the risk of fire or explosion.
- › The exceptional strength of stainless steel sometimes leads to the misconception that it is indestructible, resulting in misuse or neglect. It is important to treat Dolphin products with care to avoid damage from improper handling or abuse.
- › Exposure to undiluted bleach or aggressive mortar removal solutions can cause staining or micro-pitting and should always be avoided.

WHAT TO AVOID WHEN CLEANING STAINLESS STEEL FAUCETS AND SOAP DISPENSERS

- › Do not use coarse abrasive powders.
- › Do not use metallic scouring pads or brushes with metal bristles.
- › Do not use hard or sharp objects such as knife blades to pick off limescale deposits.
- › Never allow concentrated bleach, hydrochloric acid-based products (such as silver cleaners), or brick and mortar removal solutions to come into contact with stainless steel surfaces.

RECOMMENDED FREQUENCY TO MAINTAIN STAINLESS STEEL

Regular, routine cleaning is far more effective than occasional deep cleans. However, the ideal frequency to clean stainless steel faucets and soap dispensers will vary based on the unique conditions of each commercial restroom.

Factors influencing cleaning intervals include:

- › The type of restroom (e.g. universal toilet for individual use or traditional layout for multi-users)
- › Foot traffic and usage levels
- › Specific sources of dirt, moisture, or contamination

Like all stainless steels, surface contaminants, such as dust, grime, salts, or chemical residues, can compromise the passive layer over time, potentially leading to staining or discoloration. This is why stainless steel products, while highly durable, are not entirely maintenance-free and benefit from consistent upkeep.

By monitoring these factors and adjusting the cleaning schedule as needed, you can help ensure that stainless steel faucets and soap dispensers remain hygienic, presentable, and in optimal condition.

STAINLESS STEEL MAINTENANCE TIPS

- › **Routine Cleaning** – One of the best stainless steel cleaning tips is establishing a regular cleaning schedule. This is essential to maintain the visual appeal and corrosion resistance of stainless steel commercial restroom products.

Accumulations of dust, grime, airborne salts, and other contaminants can dull the surface and compromise even high-grade stainless steel.

Consistent maintenance helps prevent discoloration, staining, and long-term damage.

- › **Trained Personnel Only** – Cleaning should be carried out by properly trained staff to ensure correct techniques and avoid accidental damage.
- › **Approved Cleaning Products** – Always use professional-grade detergents that clearly state they are suitable for stainless steel.
- › **Safe Handling** – Wear gloves to clean stainless steel to prevent fingerprints, smudges, or skin oils from marking the surface, especially with mirror polished stainless steel.
- › **Seek Expert Advice if Unsure** – If there is any uncertainty about cleaning methods or suitable products, consult Dolphin Solutions or the cleaning detergent manufacturer before proceeding.
- › **Follow Manufacturer Instructions** – Always read and follow the product datasheet and label instructions of any cleaning agent or surface cleaner to ensure safe and effective use.

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