

How to Clean a Stainless Steel Range Hood

Keep your SINDA stainless steel range hood looking shiny and clean as a highlight of your kitchen? To do so, it is vitally important to both use it and keep it clean.

Before you begin, there are a few items to think about in your cleaning routine.

When washing stainless steel, never use grit or bleach. Even though stainless steel is known for its toughness, it can be harmed with the wrong chemicals or scouring equipment. On stainless steel, avoid using coarse cleaners or abrasive cleaning materials, and never use bleach. Some chemicals, such as those used in oven cleaners, can discolor the finish, whereas coarse sponges, steel wool, and wire brushes can scratch the surface of brushed stainless steel.

On a brushed finish, always scrub in the direction of the grain. The grain refers to the subtle lateral lines that run through the metal; if you look closely, you'll find them. Wiping over the grain will leave residue in the tiny crevices, which can scratch the finish. Scrubbing with the grain, on the other hand, will help you keep the stainless steel's lovely finish.

You can use a variety of items and techniques to keep your SINDA range hood looking brand new. The approach you use will be determined by how much effort you are willing to put into cleaning. You can also have several paper towels or cloths on hand, in addition to the cleaning product that best fits your needs. Since microfiber cloths are soft and absorbent, they perform well.

Daily Cleaning:

For light or routine cleaning, such as removing fingerprints, a basic glass cleaner may be used. You can either buy a glass cleaner or make your own at home to save money. Combine one part water and one part vinegar in a spray bottle. Simply spray your glass cleaner on the range hood and wipe it clean in the direction of the grain with a cloth or paper towel, making sure to go all the way across the hood. Most residue from a sticky range hood can be removed with glass cleaner.

Another choice for daily cleaning is to use a soft sponge or cloth to scrub with warm water and a small amount of mild dish detergent. Rinse the soapy water off completely with clean water, making sure to scrub it completely dry to avoid water stains.

**Areas That Are Difficult To Clean:**

A stronger substance, such as acetone, the main ingredient in nail polish remover and paint thinners, is needed to remove tough oily spots and adhesives. You should open a window for air circulation before using acetone. Wet your cloth with acetone and clean the grease-caked areas with it, going with the grain. Wipe away all of the cleaner and repeat these measures until all of the greasy areas have been cleaned.

If all of the sticky areas have been washed, remove the acetone and greasy residue with a soft cloth and a solution of warm water and mild dish soap. Rinse the soapy water out with clean water and pat dry with a clean towel as soon as possible. You may also use a degreaser made specifically for stainless steel. In this scenario, spray the degreaser on and let it sit for about 15 minutes before rinsing it off with warm water and wiping it dry with a cloth or paper towel.