Cleaning is an important process that needs to be carried out properly after every meal to prevent food poisoning. Since, cookware is used to prepare a wide range of food items, they become dirty quickly than kitchen utensils. It might be easy to clean food residues from cookware but getting rid of stains might become difficult if you are unaware of the effective cleaning methods.

Most often, people use the same cleaning detergents to clean all the kitchenware products. This is a wrong practice because non stick cookwares that are made using polytetrafluoroethylene coating material will corrode when placed in a dishwasher. Therefore, it is important to check out the cookware type before starting the cleaning process.

Some effective ways to remove stains from cookware are listed below:

Stainless steel cookware:

When cleaning stainless steel cookware, donâ€™t use abrasive cleaners because they will starch of the cookware surface. To remove stains from stainless steel cookware, place the cookware on the stove-top and add some water, baking soda and vinegar and allow it to boil for 20 minutes. After boiling, allow it to cool for some time and then make use of a nylon pad to scrub its stain properly.

If you need to enhance its outlook glow, sprinkle some baking soda and scrub it softly using nylon pad.

Non stick cookware:

For cleaning non stick cookware, you can make use of baking soda, household bleach and water. After adding all the cleaning agents, place it on the stove-top and allow it to boil for few minutes and then allow it to cool. After cooling, start to scrub its surface using nylon pads carefully without causing any damage to its non sticky coatings.

You can rinse the cookware using soapy solution after pouring the liquid out to remove the residues. Use a dry cloth to clean the cookware and dry it properly.

Aluminum cookware:

When cleaning aluminum cookware avoid using dishwasher which can cause discoloration. To remove discoloration, you can make use of lemon juice and water mixture. To remove its stains, you can make use of baking soda and water solution. For scrubbing you can make use of steel-wool soap pad or nylon pads, but avoid using abrasive cleaners that might reduce the outlook glow of the cookware.

Copper cookware:

Copper cookware is easy to clean, you can make use of warm water to soften the stains and use commercial copper cleaners to scrub its surface. However, dry the cookware quickly to avoid discoloration and hard water stains.

Article Source:

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Food preparation kitchen utensils and cookware must be cleaned on regular basis to enhance its lifespan and prevent food positioning. The author is an expert in the kitchenware arena and has written many articles regarding how to use and clean cookware in the past.
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