Stainless steel is regarded as a popular material for cookware due to its durable, elegant and easy to clean features. In addition, stainless steel cookwares are cheaper and can withstand average wear and tear conditions. Longevity of the cookware mainly depends on the way it is maintained. Due to all beneficial features, stainless steel is also used for making kitchen utensils and other kitchenware products.

Proper maintenance not just enhances the lifespan of the stainless cookware but can make it resistant to chemical reactions with the food. Stains and food residues are the main culprits responsible for causing discoloration and damages.

Here are some cleaning tips that might assist you in maintaining the stainless steel cookware effectively:

- To avoid chemical reactions with food, always wash a new stainless steel cookware using mild soap and warm water.

- When cleaning using soap, rinse the cookware properly to remove all the soap or detergent residues completely. Chemical components in the soap can damage the internal coating and decline the heat-conductivity of the cookware. After rinsing, it is important to dry them properly using soft, dry clothes.

- When using dishwasher for cleaning, you must dry the cookware using hand to avoid spotting.

- If you encounter chalky white residue on your cookware, fill the pan with water and vinegar in a 3:1 ratio and allow it to boil for few minutes. After boiling, let it cool for sometimes, then wash the cookware using mild soapy water and dry it.

- Most often, spot or pitting occurs in the internal layer of the cookware mainly due to adding salts directly into the pan. To avoid such damages, add salts only during cooking or when the water is boiling.

- To remove stains, immerse the cookware in a mild soapy solution for few minutes. Soapy water reacts with the stains and makes it soft. If you are still unable to remove the stains, fill the pan with mild soapy water and allow it to boil for few minutes, and then clean it properly using non-abrasive cleansers.

- Since, stainless steel cookware internal layers are sensible try to avoid using abrasive cleaners that can clean even burned-on food effectively but can damage the internal linings. Nowadays, you can get special cleaners specifically designed for cleaning stainless steel cookware.

- After completing your meals, donâ€™t forget to wash the cookware because most often leftover food residues harden within a short span of time and starts to corrode the internal coatings of the cookware.

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Regular cleaning not just improves the lifespan of the cookware but prevents food poisoning. The author is an expert in the a kitchen utensils arena and has written many articles regarding cookware and coffee machines in the past.

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