

Stainless Steel 304 / 316 Sink Maintenance Knowledge

In Daily Use, if used incorrectly, the stainless steel sinks can become oxidized easily as below photos show with sinks in SS304 or SS316 (surgical) material. Note this phenomenon is called oxidation. It is not inset rust.



Oxidized in the corner because user leaves the corners too wet with water on the surface for a long time without cleaning it. Oxidation can occur.



Oxidized in the corner because user leaves the corner too wet with water on the surface for a long time without cleaning it. Iron deposits can occur.

Why does this happen?

1. The mains water pipework and/or faucet is made of iron or galvanized steel and user leaves some water in the sink corner and does not clean the water away for a certain time (1 or 3 days+). Because the mains water source is iron rich or passes through iron or galvanized steel pipe, the water inside will now contain some iron material. If water is left in the sinks for a certain time, then the surface of the sink will be oxidized as the water dries leaving the iron contents exposed.
2. Users leave low quality **knives, steel wire ball (can act as catalyst to start rust reaction that will transfer to stainless steel), brush cloth, metal object pots or pans etc** for several hours or even days, then these material with water can cause a reaction inside the sink that will be oxidized and then the yellow or brown spots can show.



Steel wire ball



Brush cloth



Pots or pans or boilers



knives

3. Users will use salt pearlised soaps, pickled or fermented vegetables, sour vinegar, salty fish, coffee or tea. Cleaning fluids that contain salty, acidic or alkali material etc inside the sink bowl for a certain time. This can then cause the sink to become oxidized and then the yellow / brown spots can show.



Pickled or fermented vegetable



Salt



Coffee



Tea



Sour vinegar



Salty fish

Solution for the Brown Iron Deposits and Yellow Spots on the sinks

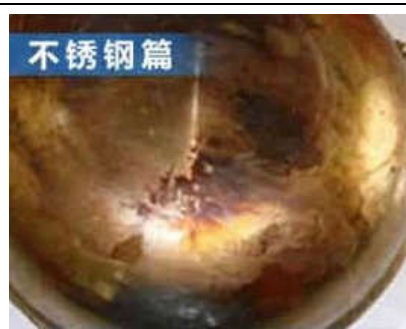
No matter what reason you have made this oxidation happened on the stainless steel sinks, [how to solve this problem?](#)

- Using a wet scourer clean the oxidation parts of the sink away and dry with clean dry cloth.



Use a wet scourer to remove oxidation markings and then dry with clean dry cloth.

- Put some Astonish brand Decontamination Paste or powder or similar paste or powder to clean on the sink surface.



Astonish brand Decontamination Paste or powder

Before Using Astonish

After Using Astonish



https://m.iqiyi.com/w_19rs5qpu3t.html

This is the video link for you to see how to clean on the sink surface with Astonish or other stainless steel cleaners. Note a simple home product ideal for cleaning and protection for stainless steel is "Baby Oil" applied via dry cloth.

Both 304 and 316 steels are durable and provide excellent resistance to corrosion and rust with regular maintenance and care.