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## FOR IMMEDIATE RELEASE

### CARING FOR STAINLESS STEEL APPLIANCES

Kennedy-Hahn Appliance offers demonstration classes for easy cleaning

(April 10, 2006)—Stainless steel appliances have a lot going for them. They look sophisticated and are a lovely complement to most home interiors, and they are also easy to care for and clean. Known for its durability and beauty, stainless steel also resists many stains, but it's amazing what a few seconds with a sticky toddler can do to the surface of that gleaming appliance. Suddenly, your chic and shiny range looks like a kindergarten art project.

“Today's homeowners and kitchen designers know that stainless steel is a contemporary neutral that's here to stay. That means that homeowners can integrate stainless steel into their kitchens without worrying that it will go out of style in the next few years,” said Kelly Rigdon, president of Kennedy-Hahn Appliance. “However, we find that there are many misconceptions about how to care for stainless steel in the kitchen.”

Here are some tips from the experts at Kennedy-Hahn Appliance to easily maintain that beautiful finish:

**Go with the Flow:** Make sure you always wipe with the grain, not against, and never use abrasives or scrub in a circular pattern.

**Use the Right Solutions:** Never use cleaning products that contain chlorine bleach and avoid anything with acids or salts as they can permanently scar the surface.

**Softness Counts:** Use a lint-free cloth to clean – microfiber cloths work best – and never use steel wool, which can leave scratches.

**Basic Cleaning:** Everyday maintenance is very straightforward. For a basic clean-up, simply combine a 10% soapy solution with water, rinse with clean water and dry.

**Sticky Fingers:** If pesky fingerprints or grease marks stubbornly remain following a general cleaning, try ammonia or an organic solvent like alcohol or acetone, rinse completely with water and wipe dry.

**Stubborn Stains:** Many household items will work to remove the toughest stains from stainless steel appliances. Everyday items like olive oil, vinegar or club soda that you likely have in your cupboards will probably do the trick. Olive oil works particularly well on stainless steel sinks, and club soda can remove streaks or heat stains from the surface of most appliances. Vinegar is another good cleaner and can be used simply to brighten the finish. Apply any of those liquids to the surface and then finish with a soft, lint-free cloth. Follow up with a stainless steel cleaner and the surface should look as good as new.

**Lime Away:** For lime stains, a basic solution of one part vinegar with three parts warm water applied to the stain and then scrubbed gently with a soft lint-free cloth should do the trick.

**Bright and Shiny:** To renew the original gleam of a stainless steel appliance, it is best to use a cleaner specifically designed for stainless steel, and then apply it with a microfiber cloth.

**Scratch Removal:** Getting rid a scratch in your immaculate stainless steel appliance can seem like a lost cause, but don't despair. Kennedy-Hahn Appliance offers free demonstration classes at its showrooms to show how to try to properly and safely remove scratches. Demonstrations will be held from 5:30 p.m. to 6:30 p.m. in the Milwaukee-area showroom on Tuesday, August 15; in the Madison-area showroom on Thursday, June 8 and Tuesday, September 26; and in the Appleton showroom on Thursday, May 18 and Tuesday, August 22. Call 866-850-4100 or visit [www.kennedyhahn.com](http://www.kennedyhahn.com) to register.

With its strength, durability and beauty, stainless steel has become extremely popular with homeowners who want a stylish look that will last. These tips should help you weather the everyday wear and tear to get the most out of your fine appliances for years to come.

Kennedy-Hahn Appliance, with showrooms in Milwaukee, Appleton, Waunakee and Fitchburg, is one of the largest independent appliance distributors in the U.S. Visit [www.kennedyhahn.com](http://www.kennedyhahn.com) for additional tips from the pros, information on cooking and demonstration classes that will help consumers get the most out of their new appliances, electronic newsletters and more.

*Note to the Editor: A high resolution image of a stainless steel appliance is available upon request.*

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