

Remove residue from stainless bowls

- A mechanical polishing process is used in stainless steel bowls to make them shiny.
- Occasionally, new stand mixer bowls may have residue in the bowl that cannot be removed in the dishwasher or by hand washing.
 - This residue can discolor food items mixed in the bowl and is not harmful.

Resolution:

- KitchenAid recommends putting a small amount of olive oil in the bowl and spreading it around inside the bowl.
 - Let this sit for several minutes, then wipe the oil out.
 - After removing the oil, wash the bowl with *hot* water and a good detergent.

Or, use a mixture of lemon juice and salt, or a baking soda paste to clean the bowl.

- These are food safe alternatives with abrasive qualities that will adequately clean the bowl.

