



How To Clean Your Copper Handle

Copper has a lot of great attributes - it's durable, it looks stylish, and it's antimicrobial, which keeps you and your environment cleaner and safer. However, there is one downside of copper and that is with use over time it can look tarnished and grimy. Never fear, however, as there are simple ways you can use natural household items to get your copper looking sparkling like new, all while avoiding harsh chemicals found in store-bought cleaners.

Method One: Salt and Vinegar

For this method, you'll need plain old table salt and white wine vinegar. In a sink, take the salt and sprinkle the handle with it. You do not need to use a lot, but you will want to be sure that there is enough to react to the vinegar. Next, pour some of the vinegar on a fine cloth or a sponge, and then rub it on the handle. No need to rub aggressively, a light rub will do the trick. As you rub, you'll see the grime and tarnish begin to come off. Repeat this process until your copper looks like new. (Note: general recommendations are that you use 1 tablespoon of salt to 1 cup of white wine vinegar.)

Method Two: Fruits and Condiments

If thought of smelling vinegar is not your first choice, you can use common fruits and condiments to clean up that copper. For example, you can use lemon or lime juice. Just cut the lemon or lime in half, sprinkle salt on the cut side, and then drizzle the handle with it. Then, use a cloth or sponge to rub the juice onto the handle. Finally, use a dry cloth to wipe away any excess juice/salt on the handle. Rinse and repeat until your copper handle is shining like new. Additionally, in a pinch, you can also use ketchup to restore your handle. Place a small amount on a cloth or sponge and rub it into the handle. Once you have thoroughly rubbed, rinse the handle with water and repeat as necessary.

Conclusions

Cleaning your copper handle helps to keep it looking new. Additionally, the methods outlined here are natural, so you are avoiding using harsh chemicals. Please note, however, that cleaning your copper handles using the above-mentioned methods **will not lessen the antimicrobial effect** that they naturally provide. So, you can clean with peace-of-mind that you're keeping the copper looking new while still protecting you!

If you require additional support regarding your handle or the appliance, contact our technical support team at 718-893-3900 ext. 513 or email techsupport@summitappliance.com