

Why Choose Stainless Steel?



Stainless steel has a unique quality: It can self-repair!

Stainless steel has a naturally occurring layer that forms on the surface by oxidization. This film is very thin (only a few atoms thick), inert and invisible. If the surface is accidentally scratched this protective coating automatically repairs itself. This layer is what makes it corrosion free.

Stainless steel is guaranteed quality composition.

All DEKKOR products are made of a specific grade (AISI 303 or 304) of stainless steel, to ensure you are always getting the best of quality. Our products are made in Europe ensuring that you are consistently purchasing only the finest.



Stainless steel is the environmentally friendly choice.

Stainless steel is made from at least 50% recycled stainless steel and is 100% recyclable.

Stainless steel is both hygienic and aesthetically appealing.

Stainless steel is used in medical applications because of its easy to clean features.

Stainless steel is strong, impact resistant and a long-term investment.

Why Choose DEKKOR Stainless Steel?

Dekkor offers the best in European quality for an affordable price. We have the most extensive range of product designs, size range and applications available in solid stainless steel and are the exclusive North American distributor of Didheya stainless steel.

How to Care for Stainless Steel

Keep Your Stainless Steel Looking New Forever!

Simply wipe with a sponge or soft cloth, using water with a very small amount of gentle detergent or vinegar added. Baking soda may be used as an abrasive. Wipe in the direction of the brushing. Immediately rinse with plain water and dry completely to avoid water spots. Regular cleaning will avoid any stubborn dirt from building up. In fact, unlike other materials, it is impossible to wear out stainless steel by excessive cleaning.



Don't use steel or wire wool as they will leave fragments behind which can tarnish the surface.

Don't use bleach, chlorides or acid-based cleaning products which can discolor the surface.

Don't allow food items like lemon juice, vinegar, ketchup, salt, mustard, salad dressing or mayonnaise to remain on the surface for long. They can bleach the surface causing white spots. Should this happen, rub with a very fine nylon scrubbing pad.

Don't use hard abrasive scouring powders or creams as they may scratch the surface.

Don't wipe across the grain as it may spoil the finish.