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Procedures For Cleaning Stainless Steel

Stainless Steel is steel that stains less. Stainless Steel is defined as steel alloyed with chromium that is highly resistant to stain, rust and corrosion.

Note To The Buyer: THIS DOES NOT MEAN STAINLESS STEEL WILL NEVER RUST OR CORRODE because current technology has not developed any steel which is completely stain or corrosion proof.

- Stainless steel is easy to clean.
- Washing with soap or a mild detergent and warm water followed by a clean water rinse is usually quite adequate.
- An enhanced appearance will be achieved if the cleaned surface is finally wiped dry.
- Frequent cleaning will prolong the service life of stainless steel equipment and help maintain the finish.
- Ordinary deposits of waste and fluids can usually be removed with soap and water.
- When using any soft cloth or pads, the rubbing should be in the direction of the polish lines or grain of the metal.
- Never use steel wool or steel brushes on stainless steel surfaces.

Warranty is void if care and cleaning is not followed.