HOBART SERVICE

Stainless Steel Equipment Care & Cleaning

Keep Your Equipment In Top Shape

1. Use the proper tools.

When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads can also be used but the scrubbing motion must be in the direction of the manufacturers' polishing marks.

2. Clean with the polish lines.

Some stainless steel comes with visible polishing lines or "grain". When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

3. Use alkaline, alkaline chlorinated or non-chlorinated containing cleaners.

While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. Avoid cleaners containing quaternary salts; it also can attack stainless steel and cause pitting or rusting.

4. Treat your water.

Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. To ensure proper water treatment, call a treatment specialist.

5. Keep your food equipment clean.

Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in water.

6. Rinse, rinse, rinse.

If chlorinated cleaners are used, rinse and wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steel's passivity film.

7. Never use hydrochloric acid (muriatic acid) on stainless steel.

8. Regularly restore/passivate stainless steel.

Job	Cleaning Agent	Comments
Routine Cleaning	Soap, ammonia, detergent, Medallion	Apply with soft cloth or sponge
Fingerprints or smears	Arcal 20, Lac-O-Nu Ecoshine	Provides barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in direction of polish lines
Grease and fatty acids, blood, burnt-on foods	Easy-off, DeGrease It Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with soft cloth or sponge
Restoration/Passivation	Benefit, Super Sheen	None.