

MAINTENANCE OF STAINLESS STEEL



GASTRO.CZ

PRODUCTION

- Cleaning and maintenance of the stainless steel table top.

To ensure a beautiful and long-lasting stainless steel table top, it is very important that the user cleans the steel table correctly. Proper cleaning can avoid corrosion (rust) problems and also ensure that protection against corrosion is maintained.

- Any spills should be dried as soon as possible to avoid stains.
- A gentle detergent for daily cleaning, sulfonated water and a soft cloth is recommended. Always rinse with clean water afterwards. The steel table top is rubbed dry with a cloth, this prevents lime stains on the steel from dried water.
- A suitable steel cleaner is recommended for thorough cleaning. Lime scale can be removed using a cream cleaning powder and a soft cloth. Be careful when scrubbing in the direction of sanding the steel. Make sure the detergent DOES NOT contain chlorides, ammonia, etc.
- Use a nylon sponge to remove scratches in the table top. Remember to scrub in the direction of sanding.
- Can be treated with a treatment spray that provides a protective film.
- When you put hot things on the table top, a stain may form.

Never use on a stainless steel surface:

- Scouring sponges/scrubbing powder – leave scratches.
- Chlorine-containing cleaning product for a longer period of time – can make the steel surface matt.
- Scouring sponges in steel wool - steel wool can be deposited in the steel and rust stains can appear.
- Table salt – must be rinsed away. This can lead to rust stains on the steel.
- Iron-containing objects that are placed in/on the kitchen sink "overnight" - can lead to rust stains on the steel.