

KITCHEN EQUIPMENT MAINTENANCE TIPS FOR STAINLESS STEEL

Stainless steel surfaces must be cleaned and maintained regularly. It is essential to respect the recommendations below.

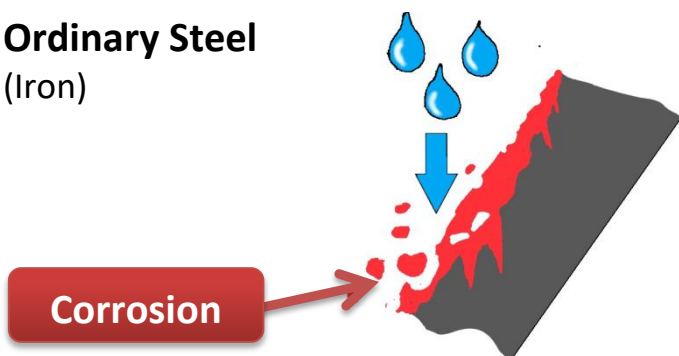


WHAT IS STAINLESS STEEL?

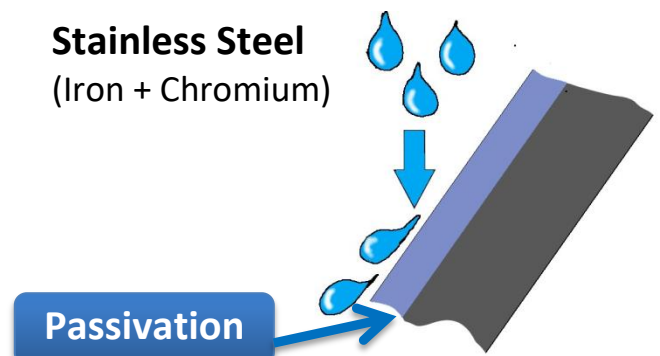
A food grade stainless steel contains Iron, but also a minimum of 13% Chromium. Chromium allows stainless steel to develop a passivation layer on the surface.

This layer protects the stainless steel against corrosion.

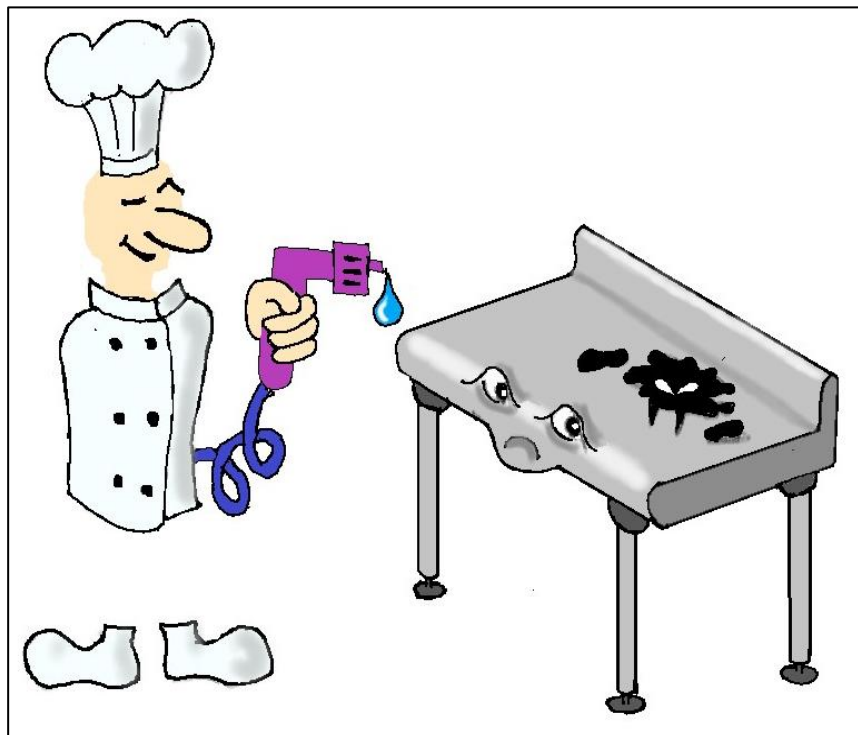
Ordinary Steel
(Iron)



Stainless Steel
(Iron + Chromium)



1- CLEAN REGULARLY (once a day)



The equipment must be cleaned before its first use.

Never leave dirt on stainless steel surfaces, foodstuffs, salt, scale, etc.

It is deposits that often cause corrosion.

Clean surfaces daily after use.

Beware of iron filings when opening cans. Corrosion pitting is guaranteed!

2- USE ADAPTED PRODUCTS

Use products specifically recommended for use on stainless steel kitchen equipment.

Alkaline detergents, soap products, alcohol vinegar

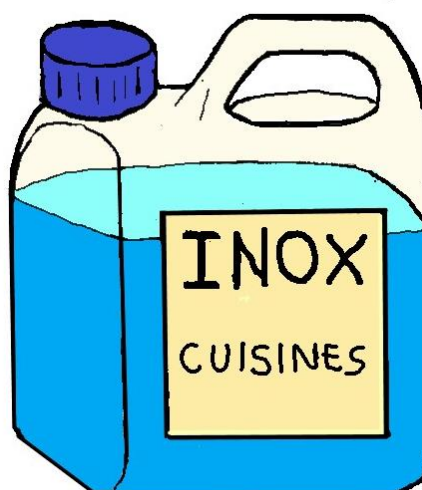


Not recommended:

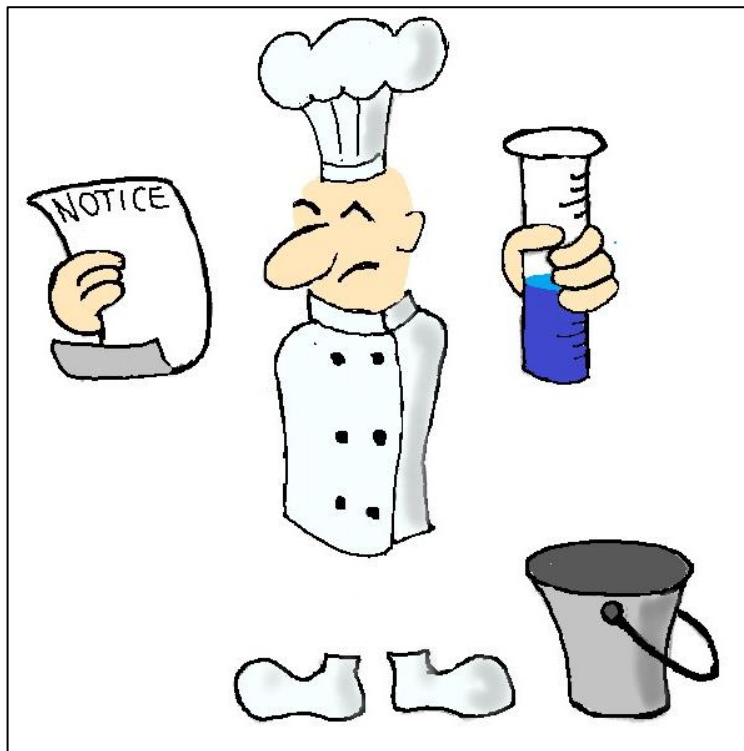
Bleach, hydrochloric acid, chlorine-based products

White wine vinegar

These products attack stainless steel and cause corrosion.



3- STRICTLY FOLLOW CLEANING PROTOCOL



Consult the manufacturer's instructions for cleaning/disinfecting products.

Respect:

- **Dilution dosages** prescribed
- **Temperatures** prescribed
- The **contact time** of the product



Never use pure products.

4- CLEAN WITH ADAPTED TOOLS

Sponges, rags, squeegees, soft nylon brushes, pressure washers... Rub in the direction of the scrubbing of the stainless steel.



Avoid abrasive brushes.

Avoid contact with iron objects, metal sponges.



No spraying on electrical equipment.



5- RINSE WITH WATER AFTER CLEANING



Provide abundant rinsing

Water removes stagnant particles. Water reinforces the passivation layer of stainless steels, making them more resistant to corrosion attacks.

6- PRODUCTS NEVER PUT IN CONTACT WITH STAINLESS STEEL

The chlorinated products,

The bleach,

Hydrochloric acid,

the salt, the brine, *(always clean and rinse after use).*

Chlorine attacks stainless steel.

White wine vinegar

Metal brushes or sponges especially made of steel.



This document has been drawn up on the basis of the AFNOR BPA Good Practice Framework 36-720 in food or sanitary applications