

Product	Bowls	Worktop/Top	Undershelf	Framework - 30x30 Box		Shelves	Panelwork
	304-1.2htk	304-1.5htk	430-1.2htk	304-1.5htk	430-1.2htk	430-1.2htk	304-0.9htk
Benches		•	•				430-0.9htk
Sinks	•	•	•				
Dishwashables	•	•	•				
Shelves						•	
Base cupboards						•	
Wall cupboards						•	
COSHH cupboards				•			•
Centres						•	

## stainless steel cleaning instructions routine cleaning

It is good practice to clean equipment immediately after use. All electrical equipment should be switched off and isolated from the main electrical supply before cleaning commences. Never hose down, wash, submerge or rinse any electrical parts on your equipment as this can cause irreparable damage and can cause an electrical hazard.

Most substances or dirt can be removed with a warm, damp cloth and a mild detergent, drying with a soft cloth to prevent water marks. For more stubborn substances a non-abrasive multi-purpose cream cleaner, **without added bleach**, may be used (e.g. CIF original cream cleaner). This should be applied with a soft damp cloth. Heavy-duty dirt and burnt on grease may require the use of a nylon scouring pad in conjunction with the multi-purpose cleaner.

Oil, grease and fingerprints can generally be removed with a soap/water solution but a Hydrocarbon solvent may be required. Care must be taken to use the proper safety precautions, if using solvents (in line with COSHH regulations). Fingerprints on a cabinet trim and appliances with highly polished surfaced can be eliminated with a glass cleaner. Removal of the excess cleaner with a soft cloth leaves a protective film from which fingerprints can be wiped.



## cautions

Cleaning agents containing sodium hypo chlorite (bleach) should not be left in contact with stainless steel. If bleach is necessary it should be used only in the strengths prescribed by the manufacturers' instructions and never left in contact with the surface for longer than 30 minutes.

Harsh abrasives and scouring materials should not be used for cleaning stainless steel, as they leave scratches in the surface and damage the appearance of the appliance. Do not use wire brushes, scrapers or contaminated scouring pads.

If the appliance has a directional polished grain, any cleaning with a nylon-scouring pad should be carried out along the line of the grain and not across it to avoid scratching of the steel.

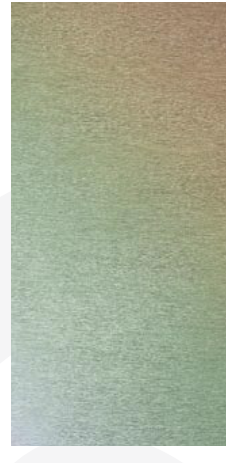
After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks and stains. Most domestic dish-washing liquids contain chlorides; if they are left in long-term contact with stainless steel, pitting corrosion may occur. Silver dip cleaners are particularly harmful as they contain strong acids which can very quickly cause discolouration and pitting of the stainless steel.



**tannin (tea) stains**  
Tannin stains can be removed by a hot solution of sodium carbonate (washing soda) and water; the solution can be applied with a soft cloth or sponge. This treatment should be followed by a wipe with a damp, clean cloth to remove and residue and dry with a soft cloth.



**oily deposits**  
An oily deposit may form inside containers if they are not cleaned regularly. This can be removed by filling the appliance with boiling water and adding sodium bicarbonate (baking powder). After 15 minutes, the appliance should be drained, rinsed and dried with a soft cloth. If the oil deposit is heavy, a mild multi-purpose cream cleaner may also be needed.



**heat discolouration**  
Heavy oxidation is unlikely to occur during normal usage. If heat discolouration does occur, slight abrasion of the surface will be required. The type of cleaner will depend upon the appliances original finish. A highly polished surface will require the use of proprietary stainless steel polish, but slight scratching may occur during the polishing treatment. If the finish is directional, as in a ground or brush finish, then a nylon scouring pad/cloth in conjunction with the multi-purpose cream cleaner can be used. Note: do not use a steel or 'wire wool' scouring pad as this will cause highly visible marks and scratches.



**surface scratching**  
Scratching will be most noticeable on highly polished components, in particular the drainer area of sinks, where hard or heavy objects are likely to be placed during normal commercial use. These marks are usually only superficial, and can be removed with a proprietary stainless steel cleaner/polish. A useful alternative is a car paint restorer, such as 'T-Cut'.



**rust marks**  
Under normal usage conditions, it is unlikely that these marks will be caused by the rusting of the stainless steel itself, but are more likely to be the result of small particles of ordinary steel which have become attached to the surface and subsequently rusted. These brown marks are usually only superficial stains and can be removed by using a soft damp cloth and a multi-purpose cream cleaner. Occasionally, it may be necessary to resort to a proprietary stainless steel cleaner, to return its surface to its original condition.