

Maintenance and cleaning instructions for furniture made from steel with enhanced corrosion resistance (the so-called stainless steel) and recommendations regarding use.

Stainless steel is widely used in catering furniture production. Its smooth surface prevents pathogenic microflora growth, which helps maintain a high level of hygiene in food processing in collective catering kitchens.

Stainlessness of steel with enhanced corrosion resistance is a result of the composition of the alloy itself as well as of the chemical reaction taking place spontaneously on stainless steel surfaces, i.e. formation of a passive layer of chromium oxide. The process takes place only on clean surfaces with direct access to atmospheric oxygen.

As any other material, stainless steel requires proper use and care. Regular cleaning and maintenance of stainless steel furniture allows for its long-term and trouble-free use.

- 1. The furniture surfaces should be kept clean. Any dirt should be removed on a current basis. Dirt and deposits remaining on the furniture surface may cause discolouring and corrosion.**
- 2. The catering furniture should be cleaned using only the cleaning agents that are intended for stainless steel. In most cases the cleaning procedure consists in applying the agent on the furniture surface, removing the dirt with a cloth or a sponge, and then rinsing with clean water and wiping all the surfaces dry, including any hardly accessible places where dirt and moisture may accumulate.**
- 3. After cleaning, the stainless steel furniture should be preserved with products intended for stainless steel maintenance.**
- 4. Do not use abrasive powder or cream cleaners, silver cleaning agents, bleach or any other agents containing chlorine.**
- 5. Stainless steel surfaces that are used or cleaned incorrectly are prone to discolouring and tarnishing, and in a long run to corrosion.**

- 6. On the market there is a wide range of professional cleaning agents intended for cleaning and maintenance of stainless steel. Please use only products of renowned brands and follow the instructions provided by their producers.**

Stainless steel may be damaged as a result of coming into contact with organic and inorganic acids and bases, e.g. derivatives of table salt, vinegar extracts, mustard, seasoning mixes and concentrates, etc. Therefore, it is advised not to leave any remains of foods or seasonings on the furniture surface for an extended length of time.

Other factors affecting stainless steel include coming into contact with other non-ferrous and ferrous metals, e.g. knife blades or metal scourers. Please do not cut directly on the furniture surface, and avoid other operations involving kitchen metal appliances, which could damage the passive layer.

Stainless steel furniture surfaces may also get discoloured as a result of coming into contact with any ingredients that have intensive colouring properties, such as blood or seasonings. This kind of discolouring is not a damage of the steel surface, but a result of normal use. In the course of further regular cleaning and maintenance of the furniture, the discolourations will be gradually fading away.

Inorganic compounds found in hard or ferrous tap water may form a deposit on the steel surfaces. Leaving the furniture without wiping them dry leads to evaporation of the water and precipitation of deposits which may have a rusty colour. Such discolourations are not signs of steel corrosion, but merely sediments on the surface. Sediments of this kind should be promptly removed as described above.

The Manufacturer and the Distributor of the stainless steel furniture shall not be liable for any damage to the furniture as a result of use, cleaning or maintenance contrary to the instructions above, or for any discolourations and sediments resulting from normal use.