

Information and maintenance instructions for stainless steel

– Care and maintenance of parts made of non-rusting stainless steel –

1 GENERAL

Non-rusting steels are stainless steels (non-magnetisable) and chromium steels (magnetisable), which contain at least 1.2 % chromium. The steels we use contain 16–18 % chromium and are hence exceptionally corrosion-resistant. They are largely insensitive to food and spices and do not affect their taste in any manner.

2 PRE-REQUISITES

Please adhere to the following requirements in order to achieve a long-lasting durability of all parts made of non-rusting stainless steel:

- Keep the surfaces clean. Avoid residues of foodstuffs, spices in particular and residues of cleaning agents or remove these immediately, so that they do not get burnt in and stick to the steel surface. For instance, this is particularly important for residues of common salt (NaCl) on the base of cookers or on the cover plates;
- The surface should always be well ventilated;
- Avoid covering the table tops or covers, with wet cloths for instance, over several hours, hence ensuring that the air flow to the stainless steel surface is not obstructed;
- Ensure that the surfaces remain undamaged;
- While cleaning or during use or repairs, avoid damage caused by hard, particularly metallic objects manufactured from material that is prone to rusting;
- Ensure that the surface does not come in contact with parts prone to rusting;
- Rust from external sources (e. g. from water pipes, filings, residues of wire brushes, steel wool and rust film) causes the appearance of rust on stainless steel parts. If discolouration occurs, please remove as quickly as possible.

Because of the high resistance of stainless steels to rust and acids, they can even be used under conditions involving higher chemical stress than would commonly occur in large-scale catering kitchens, for example. However, it is important to bear in mind that the steels are not completely resistant to hydrochloric acid, sulphuric acid and sodium hydroxide. For this reason, such acids and lyes should under no circumstances be used to clean non-rusting stainless steel parts. Acid fumes, generated for instance while cleaning tiles with hydrochloric acid, damage non-rusting stainless steel. If the stainless steel parts accidentally come in contact with hydrochloric acid, please wash them thoroughly with water.

3 CLEANING AND MAINTENANCE INSTRUCTIONS

Appropriate maintenance is another pre-requisite for achieving a long-lasting durability of all parts made of non-rusting stainless steel. Please read the following cleaning and maintenance instructions carefully:

- After every use, fill the basin, water baths etc. first with fresh water (before starting the actual cleaning process), in order to dissolve or dilute the residues. Follow the same procedure with covers that require rinsing with water;
- For cleaning, use neutral or alkaline cleaning agents without active chlorine; if required, use acid for cleaning, e. g. soda, ATA, VIM or borax;
- If mechanical cleaning is necessary, do not use metallic cleaning devices at all; Use only brushes with plastic and natural bristles, plastic cleaning agents etc. Use ample water for cleaning;
- In the event that discolouration or external rust appears, treat the affected areas with a mild scouring agent, if required use a fine abrasive;
- Immediately after the cleaning process, fill the basins, water baths etc. with fresh water to at least 25 % of their capacity;
- In order to prevent the residues burning in place or sticking, do not heat the devices while cleaning and during the breaks between use.

NOTE | After every cleaning process, you should not forget to rinse thoroughly as prescribed and made obligatory by the food products act. This applies particularly to basins, water baths etc. Ensure that the cleaning agents used can be removed from all corners and inaccessible areas without leaving any residues. Critical areas should be left until completely dry.

PLEASE NOTE | The maintenance/cleaning instructions are based on many years of experience and conform to state-of-the-art cleaning technology, so far known by the manufacturer at the time of manufacture. No liability will be accepted for completeness, correctness and usability. In addition to these instructions, the instructions of the manufacturer of the corresponding cleaning agent used must be taken into account.