



TARRISON

TAKING CARE OF STAINLESS STEEL

Some stainless steels are more resilient than others but everything rusts eventually if you don't take care of it. This is how to care for stainless steel.

8 Ways to Care for
Stainless Steel

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NAFEM

North American Association of
Food Equipment Manufacturers

1. USE THE PROPER TOOLS

Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but make sure the pad is made purely of stainless steel.

2. CLEAN WITH THE POLISH LINES

Some stainless steel comes with visible polishing lines or "grain". When these lines are visible, scrub parallel to them. If you can't see the grain, play it safe and use a soft cloth or plastic scouring pad.

3. USE NON-CHLORIDE CLEANERS

Chlorides and quaternary salts chemically erode the passive protective layer on stainless steel. Avoid cleaners with these two ingredients.

4. TREAT YOUR WATER

Softening hard water will reduce the amount of corrosive mineral residue left on your steel.

5. KEEP YOUR FOOD EQUIPMENT CLEAN

Clean frequently to avoid build-up of hard, stubborn stains. Boiled water and heated cleaners can leave chloride residue on your stainless steel.

6. RINSE, RINSE, RINSE

The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steel's passivity film.

7. NEVER USE HYDROCHLORIC ACID ON STAINLESS STEEL

8. REGULARLY RESTORE/PASSIVATE STAINLESS STEEL

Scrub the metal completely clean of grease and oil and apply a metal polish from your janitorial supplier.

