

IMPORTANT INFORMATION
PLEASE TAKE THE TIME TO READ



STAINLESS STEEL MAINTENANCE
(CLEANING) INSTRUCTIONS

UNDERSTANDING STAINLESS STEEL

Stainless steel must be cleaned to maintain its ability to resist corrosion. The surface of stainless steel is protected from corrosion by a thin layer of chromium oxide. Oxygen from the atmosphere combines with the chromium in the Stainless Steel to form this passive chromium oxide film that protects the stainless steel surface from further corrosion. When the surface is contaminated by dirt, sand, or other materials, this passivation process is hindered and corrosive agents are trapped, allowing corrosion to occur. Some form of routine cleaning is necessary to preserve the appearance and integrity of the surface. Stainless steel is easily cleaned by many different methods.

PLEASE BE AWARE, THAT LEAVING YOUR PRODUCT OUT IN THE DIRECT SUNLIGHT WITH THE PROTECTIVE PLASTIC FILM STILL ATTACHED, COULD CREATE DIFFICULTIES IN REMOVING THE PLASTIC AS IT HAS THE POTENTIAL TO 'BAKE' ONTO THE STAINLESS SURFACE

PLEASE ALSO BE AWARE, THAT ANY CLEANING DETERGENT OR SOLUTION THAT CONTAINS CHLORINE WILL CAUSE CORROSION ON ALL STAINLESS STEEL PRODUCTS, REGARDLESS OF GRADE OF STAINLESS – USE OF CHLORINE WILL VOID WARRANTY

CLEANING METHODS

Maintaining the cleanliness and appearance of your Simply Stainless table is very simple and will ensure the product not only looks great but retains the strength and longevity that stainless steel is famous for, as well as ensuring it remains rust and corrosion free. Try your best to *polish or brush with the grain*. A highly recommended cloth is a 3M scotch brite.

- 1) Day to Day Cleaning – Plenty of water, mild detergent and cloth or soft brush (no bleach). Make sure you rinse with clean water and wipe the surface dry
- 2) Deep Clean – Methylated spirits or turpentine, rinse with clean water and dry. Follow up with light rub of olive oil and polish with soft cloth
- 3) Tea and Coffee Stains – Soak the affected area with boiling water and baking powder. Then rinse with fresh water and dry
- 4) Rust Marks – Recommended to use a proprietary stainless cleaner, such as a phosphoric acid solution (please handle with care), ensure you then rinse with clean water and dry
- 5) Limescale – Soak in boiling water with 25% vinegar solution, rinse well with baking powder solution and then rinse with clean water
- 6) Paint – Paint stripper or turpentine, with nylon brush. Rinse well with fresh water and dry

DONT

Do not use steel wool brushes or scourers as these will rub into the stainless surface and rust, causing the stainless steel to corrode. Do not use scourers which have been used on ordinary steel as these will also leave fragments. Don't scrub against the grain of the steel. Don't use concentrated bleach, hydrochloric acid or any cleaning chemical that has Chlorine.

ENVIRONMENT AND RELATED CLEANING SCHEDULE

- 1) Mild
 - a. Rural areas away from coast, and remote from industry. Low levels of pollution
 - b. Stainless steel in these areas should only require a deep clean every 6 months
- 2) Moderate
 - a. Mainly urban, relatively close to industry and further than 10kms from coastal waters
 - b. Stainless steel in these areas should only require a deep clean every 3 months
- 3) Severe
 - a. Coastal environments, subject to a high salt content and close to industry or within industry, typically with 10kms of coastal areas
 - b. Stainless steel in these areas require a deep clean every 2-4 weeks in order maintain integrity

SUMMARY

If stainless steel is properly maintained and cared for, you will get a lifetime out of the product, which is why we are so confident in offering our lifetime guarantee. All it requires from you is a little care and maintenance. If you are observing normal food hygiene standards within your kitchen, then you should not have any problems!

THANKYOU FOR YOUR PURCHASE OF THIS SIMPLY STAINLESS PRODUCT



A truly global brand