

HOW TO PREVENT RUST ON STAINLESS STEEL EQUIPMENT



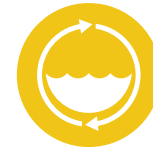
Use the proper cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.



Clean along the polish lines. Polish lines (or grain) are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.



Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If unsure of chloride content, contact the cleaner supplier. If present cleaner contains chlorides, find an alternative. Avoid cleaners containing quaternary salts as they can cause pitting and rusting.



To reduce deposits, use soft water whenever possible when cleaning your equipment. Installation of certain filters can be advantageous and can assist with this. Contact a treatment specialist about proper water treatment.



Maintain cleanliness of food equipment. Use cleaners at recommended strength (alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.



When using chlorinated cleaners, you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. All stainless steel equipment should be air dried. Oxygen helps maintain the passivity film on stainless steel.



Hydrochloric acid (muriatic acid) should never be used on stainless steel.



Regularly restore/passivate stainless steel.