

# STACKING CART

## CLEANING INSTRUCTIONS

### 1 USE THE PROPER TOOLS

When cleaning your stainless steel products, take care to use non-abrasive tools. Soft cloths and plastic scouring pads will not harm the steel's passive layer. Stainless steel pads can also be used, but the scrubbing motion must be in the direction of manufacturer's polishing marks (see step 2 for details).

### 2 CLEAN WITH THE POLISH LINES

Some stainless steel come with visible polishing lines or "grain". When visible lines are present, you should always scrub in a motion that is parallel to them. When the grain can not be seen, play it safe and use a soft cloth or plastic scouring pad.

### 3 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 you are not sure of your cleaner's chloride content, contact your cleaner supplier. If they tell you that your present cleaner contains chloride, ask if they have an alternative. They probably will. Avoid cleaners containing quaternary salts, as they can also attack stainless steel, causing pitting and rusting.

### 4 TREAT YOUR WATER

Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. Salts in a properly maintained water softener are your friend. If you are not sure of the proper water treatment, call a treatment specialist.

### 5 KEEP YOUR FOOD EQUIPMENT CLEAN

Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build up of hard, stubborn stains. If you boil water in your stainless equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides has a similar effect.

### 6 RINSE, RINSE, RINSE

If chlorinated cleaners are used, you must rinse, rinse, rinse and wipe dry immediately! The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry for the oxygen helps maintain the stainless steel's passivity film.

### 7 NEVER USE HYDROCHLORIC ACID (MURIATIC ACID)

Hydrochloric acid causes corrosion, pitting and stress corrosion cracking of stainless steel.

### 8 RECOMMENDED CLEANERS FOR SPECIFIC SITUATIONS

Job	Cleaning agent	Comments
Routine Cleaning	Soap, Ammonia, Detergent Medallion	Apply w/ Cloth or Sponge
Fingerprints & Smears	Arca 20, Lac-O-Nu, Ecoshine	Provides Barrier Film
Stubborn Stains & Discoloration	Carneo, Talc, Zud First Impression	Rub In Direction Of Polish Lines
Grease & Fatty Acids, Blood, Burnt-on Food	Easy-off, De-Grease It, Oven Aid	Excellent Removal On All Finishes
Grease & Oil	Any Commercial Detergent	Apply w/Cloth or Sponge
Restoration/Passivation	Benefit, Super Sheen	-

## The three basic enemies of stainless steel



### DEPOSITS & WATER

Water comes out of a tap in varying degrees and hardness. Hard water may leave spots. When heated, hard water leaves deposits behind. If they are left to sit, it will break down the passive layer and cause corrosion. Additional deposits from food preparation and service must be removed properly.



### CHLORIDES

Are found nearly everywhere, including. They are in water, food and table salt. One of the worst perpetrator of chlorides can come from household and industrial cleaners.



### MECHANICAL ABRASION

Includes anything that will scratch the steel's surface. For example, steel pads, wire brushes and scrapers.



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