

Your **STAINLESS STEEL** after care



 **STEELFORT**
STAINLESS STEEL

Stainless Steel's durability and excellent resistance to stains, corrosion, and heat make it easy to maintain cleanliness and hygiene. Its attractive appearance requires minimal care.

Surface scratches caused by harder kitchen utensils will blend in over time. Using a suitable metal polish can help reduce their impact.

Avoid harsh powders and wire wool cleaning pads, as they can harm the fine finish and leave harmful deposits.

Waterborne deposits can cause stains on Stainless Steel, but proper care can prevent them. Use Stainless Steel or metal polish to address persistent stains.

With correct treatment, your Stainless Steel bench top will provide excellent service for many years, as it is highly resilient to adverse effects from various items, unlike other materials.



WHAT TO AVOID

Silver Dip Cleaners

These substances are hazardous as they contain powerful acids that can lead to discoloration and pitting. The initial indicator of damage is an iridescent rainbow stain, which eventually turns dull grey. If any Silver Dip Cleaner accidentally touches your bench surface, promptly rinse it off with clean water.

Corrosive Foodstuffs

Fruit juices, damp salt, vinegar, ready-made mustards, pickles, mayonnaise, etc., do not cause staining unless they remain in contact with the surface for a prolonged period.

Acids

Sulphuric, Hydrochloric and other strong acids can cause staining. ALL should be immediately washed off with clean water.

FOOD PREP

Preparing food directly on the bench may cause localised scuffing and cratching. All food preparation should be completed on appropriate cutting or chopping boards.

DO'S & DON'TS

Do Clean

your bench top regularly. To clean the bench use a specialist Stainless Steel cleaner or cloth or use a damp soapy cloth.

Do Use

nylon or bristle brushes, not metal scrapers to loosen stubborn stains.

Do Wash

down your Stainless Steel bench top with a clean water after cleaning with any chemicals or contact with food acid.

Don't Leave

carbon steel utensils on your bench top ie bottle openers, scissors, whisks etc.

Don't Use

scouring pads, wire wool or harsh detergents containing abrasives, they will scratch the surface and create unsightly marks.

Don't Place

hot pans directly onto the surface of the bench as this could cause the seal between the Stainless Steel and the timber under base to separate.

For any questions please don't hesitate to contact us!

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