SUNSTONE BBQ DOORS
CARE & MAINTANCE GUIDE

MANUFACTURE WARRANTY

- **EXTERIOR FINISH ----------3 YEARS**
- **CHROME HANDLES----------1 YEAR**
- **DRAWER TRACK---------- 1 YEAR**

"Superficial-Rust Staining"

When Rust-Brown marks staining occurs, it is very unlikely that the material itself is rusting. The rust marks are the result of Three Class Types either "Pitting", "Bleaches" & "Food Stuffs" - for which are **NOT COVERED UNDER WARRANTY**. These brown marks are only superficial surface stains, which will not harm the product; they should be removable using a damp cloth and a multi-purpose cream cleanser. We recommend "Naval Jelly" which is available from your local Home Depot and "Bar-Keepers Friend" occasionally it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the product to its original condition. Always first give product a full cleaning to remove all these impurities from the steel surface. Since these particles have been on the surface for some time, it is common for them to show signs of Rust-Brown marks fairly quickly. Be sure to follow a regular practice of maintaining your products material surface, to avoid this in the future. See below Examples of the main three reasons for Rust-Brown Marks.

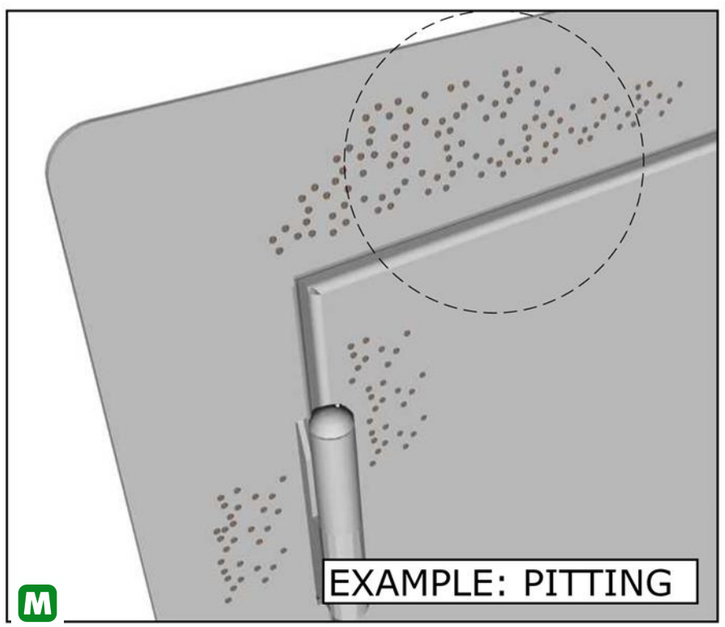
CLEANING INSTRUCTIONS

1. Lay product on back so that the work area is flat, and apply generous amount of creme cleanser like "Bar Keepers Friend" or "Naval Jelly" to the area. Be sure not to allow creme to dry on surface or you will have to clean that off as well. Allow for several minutes for creme to rest on the surface before going to next step.
2. Locate Dish Scrubber, like the one that has one side sponge and one side scrubber. Apply Firm Pressure as you Scrub into Pitted/Stained materials IN THE DIRECTION OF MATERIAL GRAIN , still applying more crème as needed to keep area moist. Continue this process until All materials have been removed form the surface.
3. If you have some materials that are more resistant to the above cleaning procedure, you can resort to using higher Acidic Stainless Steel Cleaners. If you have any experience with using a small Blow-Torch, you can super-heat the area were any left over pitted materials are and by applying blow-torch to area for several seconds this will disintegrate any left over materials. Apply more cleanser afterwards as you again scrub out any remaining materials.

We Recommend Sealing your Stainless Steel finish after each Cleaning to prevent future staining of material.

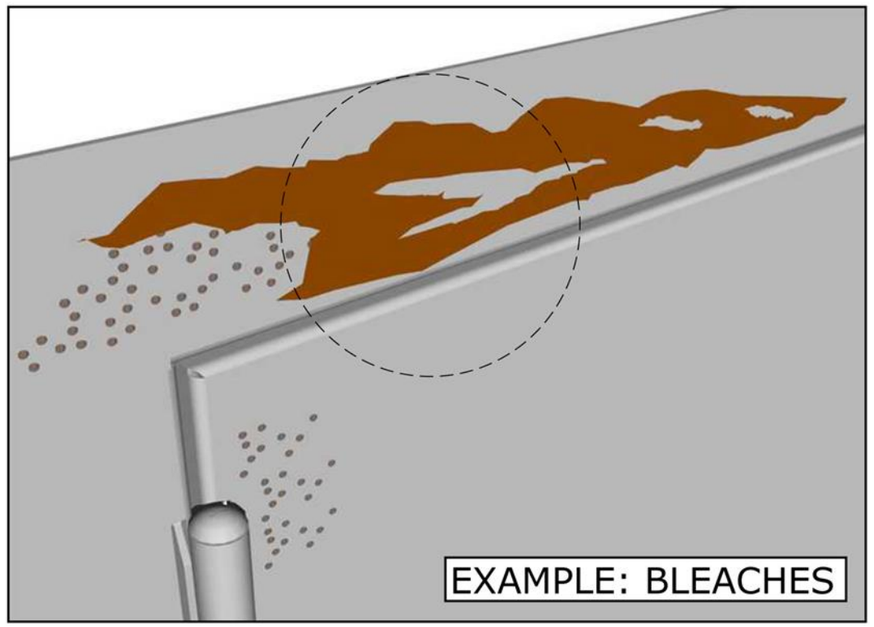
PITTING:

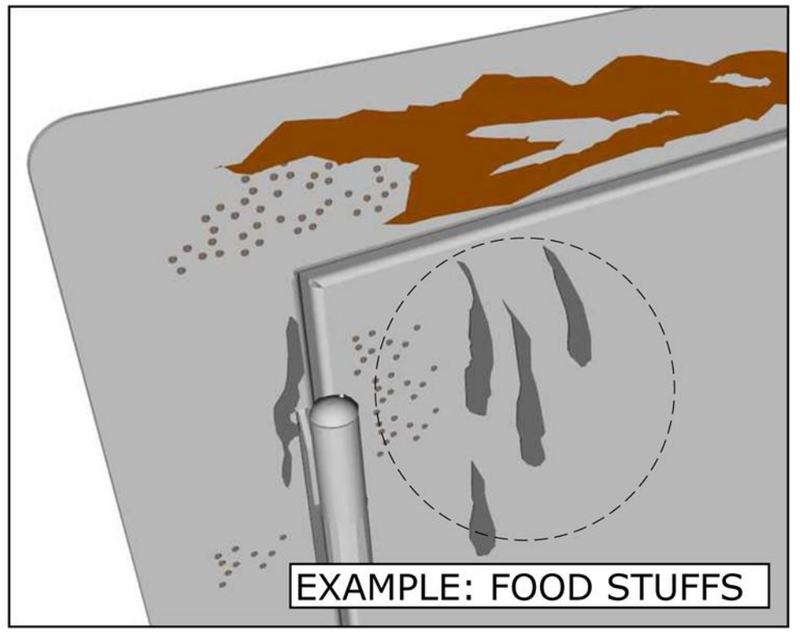
Pitting is the result of impurities resting on the surface of the Stainless Steel from the Manufacturing Process. These impurities on the steel can cause superficial rusting spots. When this corrosive attack occurs it can often happen after first exposure to the outside elements reveling these impurities as dark Brown/Rust Spots. All of these can be cleaned off, and will not return afterward.



BLEACHES:

Bleaches & Sterilizing Solutions contain Chlorine in the form of sodium hypochlorite. Bleaches can attack the stainless steel, causing pitting of the surface and surface staining. In most cases, this happens when the proximity product to Pools or Spas with high chemical content that drifts onto the surface material. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can give pitting under certain conditions.



FOODSTUFFS:

Typically found in the groves alongwheretwo edges come together or Drippings down vertical faces creating an area were food stuffs collect. In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period can any surface marking result.