John BOOS
Since 1887

STAINLESS STEEL

CARE & MAINTENANCE

PROLONG THE LIFE OF YOUR STAINLESS STEEL



PROPERTIES AND CHEMICAL REACTIONS OF STAINLESS STEEL



300 series stainless steel contains iron, chromium, and nickel. 400 series stainless steel contains iron and chromium. Since both series contain 70%-80% iron, they are both capable of rusting, under certain conditions. With a 12%-30% chromium content, both 300 and 400 series stainless steel are “passive” towards corrosion. This means an invisible film covers the steel’s surface, creating a barrier against corrosion, causing the metal to be stainless. This film is only millionths of an inch thick, so if the film is broken down, or scratched, your equipment will begin to show signs of corrosion. Chlorides that are found in household cleaners, water, food particles (that are left behind after food preparation), and table salt can all cause the film layer to deteriorate.

The goal is to keep this film intact by applying proper maintenance and cleaning procedures to the stainless steel to obtain maximum longevity of your equipment.

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CORRECT TOOLS AND CLEANSERS FOR STAINLESS STEEL MAINTENANCE

Help prevent your stainless steel from corroding by cleaning it with recommended tools and cleansers.

TOOLS

USE:

- Clean Soft Towels
- Clean Sponges
- Plastic Scouring Pads

DO NOT USE:

- Wire Brushes
- Metal Scrapers
- Steel Scouring Pads

CLEANSERS

USE:

- Bar Keepers Friend
- Akaline
- Akaline Chlorinated
- Non-Chloride Containing Cleansers

DO NOT USE:

- Abrasive Cleansers Containing Chlorides or Quarternary Salts

(If you do not know the chloride content of your cleanser, call the cleanser supplier.)

SCENARIO	CLEANER	TIP
Routine Cleaning	Soap, Ammonia, Detergent	Cloth or Sponge Application
Smudges & Fingerprints	Arcal 20, Lac-O-Nu Ecoshine	Lends Barrier Film
Difficult Stains	Cameo, Talc, Zud First Impression	Clean Parallel To Polish Lines
Oil & Grease	A Good Commercial Detergent	Cloth or Sponge Application
Food Grease, Burnt On Foods	Easy-Off, De-Grease It, Oven Aid	Works Well On All Finishes
Restoration, Passivation	Boos Block Stainless Steel Cleaner, Benefit, Super Sheen	Follow Product Directions

STAINLESS STEEL CARE & MAINTENANCE INSTRUCTIONS



REMOVING SURFACE CORROSION, OIL OR GREASE BUILD-UP

Pictured above is a example of residual surface corrosion. The stainless steel surface has undergone considerable corrosion, resulting in the visible red-orange rust. This pitting and cracking of stainless steel begins on a microscopic level.

To remove surface corrosion, oil or grease build-up, use our stainless steel care kit that contains a pack of Bar Keepers Friend cleanser, Scotch-Brite General Purpose Hand Pad (7447), and a bottle of stainless steel polisher. Make sure the surface area is clean of dirt and debris and follow the steps below.

Step 1: Make sure the cleansing pad is soaked with water and remains wet.

Step 2: Sprinkle the Bar Keepers Friend cleanser throughly on the wet cleansing pad and gently rub onto the stainless steel surface in the direction of the polishing lines. Continue to add more or less cleanser until the corrosion, oil or grease is removed.

Step 3: If applying Bar Keepers Friend directly to the stainless steel, make sure the surface is wet before using the cleansing pad to remove surface corrosion, oil, or grease.

Step 4: Using clean water, rinse the stainless steel surface immediately and wipe dry the stainless steel surface using a soft clean towel.

Step 5: Spray the stainless steel surface using the stainless steel polisher to restore and polish. Then wipe the surface in the direction of the polishing lines using a soft clean towel.

ROUTINE CLEANING



Use the correct tools, clean water and non-chloride cleaners to wipe off dirty stainless steel surfaces. Do not allow liquids, food particles, dirt, or foreign debris to stand on the stainless steel for prolonged periods of time. Do not use chlorine bleach. If used, rinse off with water immediately and wipe off surface with a soft clean towel.

RESTORING AND POLISHING

It's recommended to use John Boos Stainless Steel Cleaner to polish and restore all stainless steel surfaces. The all natural formula is safe for all food preparation surfaces.



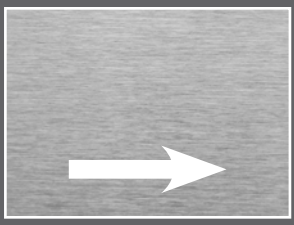
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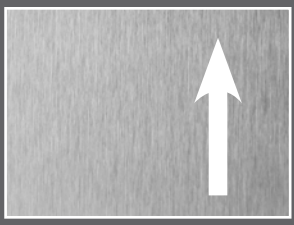


AFTER



Always clean and wipe with the polish lines of the stainless steel.







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