



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
- Alkaline
- Alkaline 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 an 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 thoroughly 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

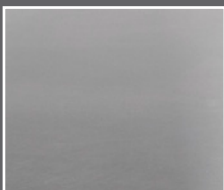
It's recommended to use John Boos Stainless Steel Cleaner to polish and restore all stainless steel surfaces. The all natural formula is safe for all food preparation surfaces.



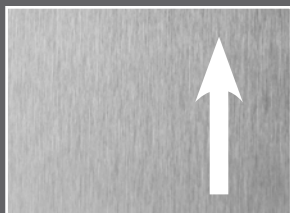
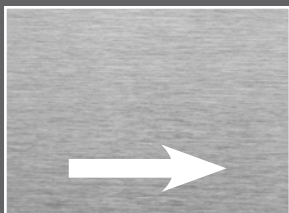
**BEFORE**



**AFTER**



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





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