

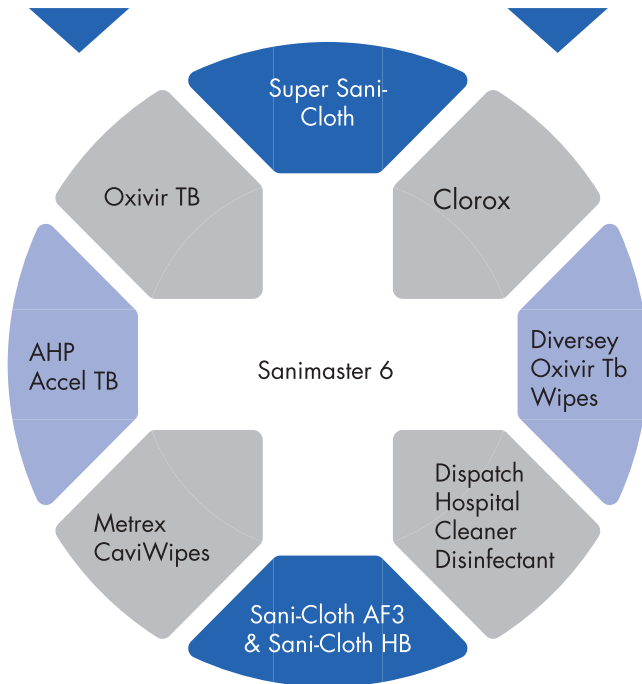
LAMINATE, PAINTED STEEL AND CHROME

Cleaning Products

Soap and water are excellent for most cleaning and disinfecting purposes, and a solution mixture of 10% household chlorine bleach with water can also be used.

Most common cleaners/disinfectants are suitable as long as the directions on the label are followed and the solution is wiped off as mentioned above under "Cleaning Procedures". Always test a disinfectant in an inconspicuous location before using. Generally, bleach, quaternary, isopropyl alcohol and hydrogen peroxide based materials are suitable. The following are acceptable when used according to directions:

Cleaning Procedures



- 01** Remove debris prior to application of the cleaner/disinfectant
- 02** Apply cleaner/disinfectant according to their label. Avoid sprays when possible
- 03** Insure that the solution is wiped away with a damp clean cloth. Do not allow cleaner to remain on cart longer than the time recommend by the label
- 04** Change solution frequently (after cleaning each cabinet/cart)
- 05** Replace the cleaning cloth whenever the solution changes
- 06** Appropriately dispose of cleaning supplies

WARNING!



Solvents or abrasive cleaners are not recommended

Wipe spills away promptly and rinse several times with water.

Acidic or abrasive cleaners can damage surfaces and are not recommended.

Steel wool and other abrasive pads will damage the surface.

Do not mix different types of cleaning agents to clean or disinfect the product at the same time.

Rust removers, drain cleaners, and toilet bowl cleaners contain harsh chemicals and will quickly cause permanent damage.

Hair, textile and food dyes can cause permanent stains.

It is always good practice to test in a small area before cleaning an entire cabinet.

STAINLESS STEEL

Cleanliness and stainless steel are closely related, and, in many applications, each is dependent on the other. In the handling of food, chemicals, pharmaceuticals, and in the use of stainless steel as a construction material, stainless steel provides the degree of corrosion resistance that is necessary to prevent product contamination or surface rusting; however, stainless steel performs best when clean. Cleanliness is essential for maximum resistance to corrosion.

Cleaning of Stainless Steel

Stainless steel is protected from corrosion by a thin layer of chromium oxide. Oxygen from the atmosphere combines with the chromium in the stainless steel to form a passive chromium oxide film that protects from further corrosion. Any contamination of the surface by dirt, or other materials, hinders this process and traps corrosive agents, reducing corrosion protection. Thus, some form of routine cleaning is necessary to preserve the appearance and integrity of the surface. Stainless steel is easily cleaned by many different methods. It, actually, thrives with frequent cleaning, and, unlike some other materials, it is impossible to wear out stainless steel by excessive cleaning.

TYPES OF SURFACE CONTAMINANTS

Like any surface that is exposed to the environment, stainless steel can get dirty. Dirt and soil can consist of accumulated dust and a variety of contaminants that come from many sources. These contaminants will vary greatly in their effect on appearance, corrosiveness, and ease of removal. While some contaminants may be easily removed others may require specific cleaners for effective removal. It may be necessary to identify the contaminant or experiment with various cleaners. Frequently, warm water with or without a gentle detergent is sufficient. Next are mild, non-scratching abrasive powders, such as typical household cleaners. These can be used with warm water, soft bristle brushes, sponges or clean cloths. Ordinary carbon steel brushes or steel wool should be avoided as they may leave particles embedded in the surface, which can lead to rusting.

For more aggressive cleaning, a small amount of vinegar can be added to the cleaning powder.

When in doubt about the compatibility of a product with stainless, contact the manufacturer of the cleaner to confirm that it is safe for stainless steel.

Fingerprints and Stains

Fingerprints and mild stains resulting from normal use are the most common surface contaminants. Fortunately, these fingerprints and stains usually affect only appearance and seldom have an effect on corrosion resistance. Fingerprints are probably the most troublesome marks to remove from the surface of smooth polished or bright finished stainless steel. Fortunately, they can be removed with a glass cleaner.

Cleaning should always be followed by rinsing with a soft cloth and clean warm water. When water contains mineral solids, which leave water spots, it is advisable to wipe the surface completely with dry towels.

CARE OF STAINLESS STEEL

The cleaner stainless steel can be kept while in storage, being processed or during use, the greater the assurance of optimum corrosion-resistance. Some tips on the care of stainless steel are as follows:

Use paper or other protective wrapping on the surface of the stainless steel until processing is complete.

Handle stainless steel with clean gloves or cloths to guard against stains or finger marks.

Avoid the use of oily rags or greasy cloths when wiping the surface.

Do routine cleaning of exposed surfaces.

Where possible, after cleaning, rinse thoroughly with water.

Cleaning with chloride-containing detergents MUST BE AVOIDED.

Even the finest cleaning powders can scratch or burnish a mill-rolled finish. On polished finishes, rubbing or wiping should be done in the direction of the polish lines, NOT across them.

DO NOT USE SOLVENTS in closed spaces or while smoking.

Use non-chloride or non-abrasive disinfectants, such as alcohol based disinfectants.

If abrasives are needed, experiment first on an inconspicuous area. soft abrasive, such as pumice, should be used.

abrasives can permanently damage some colored and highly-polished finishes. Many cleaners contain corrosive ingredients which require a thorough post-clean rinsing with clean water; however, thorough rinsing is recommended for all cleaning procedures.

Clean Water and Wipe

The simplest, safest, and least-costly method that will adequately do the job is always the best method. Stainless steel surfaces thrive with frequent cleaning because the surface coating does not wear off. Soft cloth and clean warm water should always be the first choice for mild stains, and loose dirt and soil. Finally, rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.

Solvent Cleaning

Organic solvents can be used to remove fresh fingerprints, oils, and greases that have not had time to oxidize or decompose. The preferred solvent is one that does not contain chloride, such as acetone, methyl alcohol, and mineral spirits. There are many compounded or blended organic cleaners that are commercially available, and attempt to optimize both clean ability and safety attributes. Users are advised to contact suppliers of solvents for information on their applications on stainless steel.

Household Cleaners

Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Both are effective for many mild dirt, stain, and soil deposits, as well as light oils, such as fingerprints. The abrasive cleaners are more effective but introduce the possibility of scratching the surface; however, the degree of abrasiveness will vary greatly with this particular product, and some brands will produce noticeable scratching on only the most highly-polished and some colored surfaces. All of these cleaners vary widely with respect to their acidity and the amount of chloride they contain. A neutral cleaner which is low in chloride is preferred, unless the user is assured that the surface can be thoroughly rinsed after cleaning. The fact that the label states for stainless steel is no guarantee that the product is not abrasive, not acidic, or low in chloride. The cleaning method generally employed with these cleaners is to apply them to the stainless surface and follow directions closely.