



QUICK SERVICE FABRICATION

MAINTENANCE GUIDE

Stainless Steel : Routine Cleaning.

Electrical Isolation.



It is good practice to clean equipment immediately after use. All electrical equipment should be switched off and isolated from the main electrical supply before cleaning. Never hose down, wash, submerge or rinse any electrical parts on your equipment, as this can cause irreparable damage or an electrical hazard.

General Cleaning.

Most substances or dirt can be removed with a warm damp cloth and a mild detergent, drying with a soft cloth to prevent water marks. For more stubborn substances a non-abrasive multi purpose cream cleaner - without added bleach - may be used e.g. CIF original cream cleaner. This should be applied with a soft damp cloth. Heavy duty dirt and burnt on grease may require the use of a nylon scouring pad in conjunction with the multi purpose cleaner.

Heavy Soiling Removal.

Oil, grease and fingerprints can generally be removed with a soap/water solution, but a hydrocarbon solvent may be required. Care must be taken to use the proper safety precautions if using solvents - in line with COSHH regulations. Fingerprints on a cabinet trim and appliances with highly polished surfaces can be eliminated with a glass cleaner.

Routine Cleaning : Preserving Equipment Finishes.

Bleach Use - 'The 30 Minute Rule'.



Cleaning agents that contain sodium chlorite (Bleach) should not be left in contact with stainless steel. If bleach is necessary it should be used only in the strength prescribed by the manufacturers instructions & never left in contact with the surface for longer than 30 minutes.

Preventing Surface Scratching In Stainless Steel.



Harsh abrasives and scouring materials should not be used for cleaning steel, as they leave scratches in the surface and damage the appearance of the equipment. Do not use wire brushes, scrapers or contaminated scouring pads. Any cleaning with a nylon scouring pad should be carried out along the line of the grain and not across it - to avoid scratching the steel.

Beware 'Wet Surfaces' Left After Cleaning.



After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks and stains. Most domestic dish-washing liquids contain chlorides & if they are left in long term contact with stainless steel, pitting corrosion may occur. Silver dip cutlery cleaners are particularly harmful as they contain strong acids which can very quickly cause discolouration and pitting of the stainless steel.



Quick Service Fabrication : Steel Surface Finishes.

Product	Bowls 304 gd 1 thk.	Worktop/ Top 304 gd 1.2 thk.	Undershelf 430 gd 1.2 thk.	Framework - 30 x 30 Box 430 gd 1.2 thk.	Shelves 430 gd. 1.2 thk.	Panelwork 430 gd 0.9 thk.
Benches		•	•	•		
Sinks	•	•	•	•		
Shelves				•	•	
Hot Cupboards		•			•	•
Cupboards					•	•

CED Fabrications Limited
Units A1-A4 Falcon Court
Clayton-Business Park
Clayton-Le-Moors
Hyndburn
Lancashire
BB5 5JD
Tel : 01254 238 282



www.cedfabsltd.co.uk

Removing Common Stain Types On Stainless Steel Surfaces.

Tannin/ Tea Stains



Tannin stains can be removed from steel by a hot solution of **sodium carbonate (washing soda)** and water. The solution can be applied with a soft cloth or sponge. This treatment should be followed by a wipe with a damp clean cloth, to remove any residue. Drying with a soft cloth on completion.

Oil Deposits



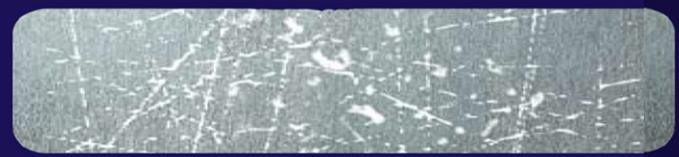
An oily deposit may form inside containers if they are not cleaned regularly. This can be removed by filling the appliance with boiling water and adding **sodium bicarbonate (baking powder)**. After 15 minutes the appliance should be drained, rinsed and dried with a soft cloth. If the oil deposit is heavy, a mild multi-purpose cream cleaner may also be needed.

Heat Discolour



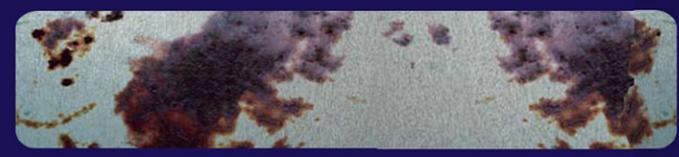
Heavy oxidation is unlikely to occur during normal use. If heat discolouration does occur, slight abrasion of the surface will be required. The type of cleaner will depend upon the equipments' steel surface finish. A highly polished surface will require the use of propriety stainless steel polish - slight scratching may occur during the polishing treatment. If the steel finish has a grain direction (brushed or satin finish), then a nylon scouring pad in conjunction with multi purpose cream cleaner can be used. * **Do not use a steel or 'wire wool' scouring pad** as this will cause highly visible marks and scratches*.

Surface Scratching



Scratching will be most noticeable on highly polished components. In particular the drainer area of sinks - where hard or heavy objects are likely to be placed. These marks are usually superficial and can be removed with a propriety stainless steel cleaner/ polish. A useful alternative is a car paint restorer such as 'T-Cut'.

Rust Marks



Under normal usage conditions, it is unlikely that these marks will be caused by the rusting of stainless steel itself, but are more likely to be the result of small particles of ordinary steel, which have become attached to the surface. & subsequently rusted. These brown marks are usually only superficial stains and can be removed by using a soft damp cloth and a multi-purpose cream cleaner. Occasionally it may be necessary to resort to a propriety stainless steel cleaner, to return it's surface to original condition.