



Commercial Stainless Steel Use & Care Instructions:

Best Practices & Essential Cleaning Rules

- **Always scrub with the grain:** Just like wood, stainless steel has a visible “grain” (tiny lines running horizontally or vertically). Wiping parallel to these lines prevents micro-scratches and smudges.
- **Avoid harsh abrasives:** Never use steel wool, wire brushes, or harsh scouring pads, as they will scratch the surface and create pockets where bacteria or rust can form.
- **Skip the bleach:** Chlorine-based cleaners and bleach can discolor and permanently ruin stainless steel.
- **Tackle Stubborn Grease:** Use isopropyl alcohol, acetone, or specialized food-safe stainless steel cleaners to break down tough, sticky oil residue.
- **Deep Clean Maintenance:** To safely tackle mineral stains or hard-to-remove burnt-on food, apply a paste of baking soda and warm water, or use citric/nitric acid to strengthen the metal's passive layer.
- **Protective Polishing:** Apply a food-safe metal polish periodically to provide a protective barrier against fingerprints and smudges.

Step-by-Step Daily Care

1. **Clear Debris:** Use a plastic bench scraper to gently lift away dried food and grease. Never use metal scrapers as they will scratch the surface.
2. **Wash with Detergent:** Scrub the table using warm, soapy water (or an alkaline-based degreaser) and a soft microfiber cloth or non-scratch sponge. Always wipe in the direction of the visible steel grain to prevent streaking and avoid trapping dirt.
3. **Rinse Thoroughly:** Wipe the surface down with clean water to eliminate soap residue, which can attract dirt and dull the shine over time.
4. **Sanitize:** Apply an OEM-approved commercial sanitizer using a designated clean rag. Follow manufacturer instructions for exact dilution and required contact time.
5. **Dry Completely:** Always dry the table with a sterile cloth or paper towels to avoid watermarks and mineral deposits, which can lead to corrosion.