

**The term high-grade stainless steel is used to describe certain particularly corrosion-resistant and hygienic steels. Their surface is non-porous and requires no additional sealing. It cannot flake and micro-organisms and dirt do not adhere to it. Despite all of this, it still requires care!**

Stainless steel is an easy-care material, but it is not completely maintenance-free. Rinsing with clear, preferably luke- warm water at regular intervals and subsequent wiping with a soft cloth are indispensable.

As a fundamental rule, never use any abrasive cleaning agents. The milder the cleaning agent the better. They should contain no hydrochloric acid, chlorine etc! Sticky food residue is best removed with aqueous cleaners, grease and oil with alkaline cleaners containing surfactants and/or special acidic cleaners. Grease and grease-bonded pigment dirt can normally be removed easily with neutral detergents or all-purpose cleaners.

## **Mechanical Cleaning**

Stainless steel surfaces can be easily washed with a wet cloth, brushed or moist wiped. Please make sure that you choose the right mechanical cleaning product, however. Microfibre cloths are recommended. Allow the stainless steel cleaning agent, e.g. spray, to soak in briefly, then wipe the surface with the cloth in the direction of polishing. If you are dealing with coarser dirt on large surfaces, it is best to use a brush with natural bristles or special high-grade stainless steel brushes. Some nylon brushes contain abrasive objects and are unsuitable.

## **Finger marks and handprints on stainless steel surfaces**

All stainless steel surfaces that are touched often should be cleaned regularly and disinfected before applying a stainless steel care product. The cleaning agent and disinfectant should be added to preferably warm water.