

Stainless Steel Cleaning Instruction Sheet

As an owner of a Danver Stainless Outdoor Kitchen, it is imperative that you understand that, regardless of which grade of stainless steel you purchased, to avoid rust and other destructive elements, stainless steel must be cleaned.

This instruction sheet provides cleaning guidelines. If your cabinets are powder coated, these instructions apply to the cabinet boxes and other surfaces without the color finish.

Your stainless steel cabinets should be kept clean and free of food and other debris to help maintain their integrity and to avoid rusting.

The following are some important tips on cleaning your stainless steel:

- There are a number of reliable stainless steel cleaners on the market
- Use only alkaline, alkaline-chlorinated or non-chloride cleaners
- Avoid hydrochloric acid (muriatic acid) on your stainless steel
- Always use a non-abrasive cleaning tool such as a soft cloth or plastic scouring pad
- Avoid steel pads, wire brushes and scrapers
- Always clean in the direction of the polishing marks by locating the lines or grain and scrub in a motion parallel to them
- If you do end up using a chlorinated cleaner, be sure to rinse thoroughly and dry it, immediately
- Air dry your equipment



Remember: Your stainless steel equipment is not stain-proof, it is stain-less.
